

# MAX ENK

## MAX MENU

### Two kinds of sea trout

*smoked and tataré of stained sea trout  
with asparagus salad, apricots, Black BBQ  
and wild herbs*

*Sauvignon Blanc I  
Von Winning, Pfalz  
0,1 l*

### Bisque of lobster

*with fluffy lobster dumpling and parmesan chip*

*Chardonnay Bechtheimer Rosengarten  
Groh, Rheinhessen  
0,2 l*

### Regional pikeperch

*roasted with wild garlic risotto, baked asparagus  
wild cauliflower and Pesto Rosso*

### Fillet / Cheek / Sweetbread of veal

*braised cheek, medium roasted fillet and baked  
sweetbread of veal  
with turnips, rhubarb, vanilla and spinach flan*

*Château Les Hauts de Conseillantes  
Pomerol, Frankreich  
0,2 l*

### Woodruff / Joghurt / Raspberry / Chocolate

*cream, nougat filled with ice cream, tarte and brownie*

*Sauvignon Blanc "Sweetheart"  
Oliver Zeter, Pfalz  
0,1 l*

*Menu 69,00 Euro  
wine flight 49,00 Euro*

## VEGETARIAN MENU

### Two kinds of buffalo mozzarella

*roasted and marinated with tomato sorbet  
colorful tomatoes, basil pesto, old balsamic vinegar  
and wild herbs*

**Essence of tomato**  
*concentrated and clear  
with stinging nettle – ricotta - ravioli*

**Ramsoms risotto**  
*with baked asparagus  
wild cauliflower and Pesto Rosso*

**Woodruff / Joghurt /  
Raspberry / Chocolate**  
*cream, nougat filled with ice cream  
tarte and brownie*

*Menu 52,00 Euro*

*If you want we can arrange a wine flight  
for your vegetarian menu*

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## STARTER

### **Two kinds of sea trout**

*smoked and tataré of stained sea trout  
with asparagus salad, apricotes, Black BBQ  
and wild herbs*  
16,00 Euro

### **Steak Tataré**

*of fillet of beef beside potato Rösti, quail egg yolk and sour cream*  
16,00 Euro

### **Two kinds of buffalo mozzarella**

*roasted and marinated with tomato sorbet  
colorful tomatoes, basil pesto, old balsamic vinegar and wild herbs*  
12,50 Euro

## SOUPS

### **Bisque of lobster**

*with fluffy lobster dumpling  
and parmesan chip*  
12,00 Euro

### **Essence of tomato**

*concentrated and clear  
with stinging nettle – ricotta - ravioli*  
9,50 Euro

## ENTREMENTS

### **Truffle noodles**

*tagliatelle with truffle cream, leaf spinach  
and soft-boiled egg*  
16,00 Euro / 25,00 Euro

### **„Sky and soil“ of foie gras**

*crispy roasted foie gras with mashed potatoes  
apple and truffle jus*  
19,00 Euro

### **Leipziger Allerlei**

*made of sugar peas, carrots, asparagus, cauliflower  
morels and crayfish*  
16,00 Euro / 25,00 Euro

### **with meatball of veal**

19,00 Euro / 28,00 Euro

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MAIN COURSE FISH	MAIN COURSE MEAT
<p><b>Codfish and blood sausage</b>  <i>crispy roasted codfish fillet with roasted blood sausage  from the butcher Hambel on coriander cream  sauerkraut and parsley potatoes</i>  25,00 Euro</p>	<p><b>Calf's liver</b>  <i>from Peters Farm with glazed apple slices  braised onions and mashed potatoes</i>  24,00 Euro</p>
<p><b>Regional pikeperch</b>  <i>roasted with ramsons risotto, baked asparagus  wild cauliflower and Pesto Rosso</i>  26,00 Euro</p>	<p><b>Fillet / Cheek / Sweetbread of veal</b>  <i>braised cheek, medium roasted fillet and baked  sweetbread of veal  with turnips, rhubarb, vanilla and spinach flan</i>  30,00 Euro</p>
	<p><b>Wiener Schnitzel</b>  <i>with warm potato-cucumber-salad and  small side salad</i>  22,00 Euro</p>

## FROM THE LAURENTIUS GRILL

	200g	300g	400g	800g
<b>Peters Farm rack of veal</b>			42,00 Euro	75,00 Euro
<b>Beef Entrecôte</b>	28,00 Euro	38,00 Euro	45,00 Euro	
<b>Fillet of beef</b>	32,00 Euro	43,00 Euro	52,00 Euro	
<b>Hanging Tender / Onglet beef</b>	29,00 Euro	38,00 Euro		
<b>Bison Entrecote (not always available)</b>		49,00 Euro		

*Please choose one side dish of each category*

vegetables	potato	sauce
<i>Mixed vegetables</i>	<i>Potato au gratin</i>	<i>Herbal port jus</i>
<i>Ratatouille</i>	<i>Rosemary potatoes</i>	<i>Sauce bearnaise</i>
<i>Mixed leaves and wild herbage salads</i>	<i>French fries</i>	<i>Herbal butter</i>
<i>Colorful tomato salad</i>	<i>Mashed potatoes with wild herbs</i>	<i>Café de Paris-butter</i>

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## DESSERT

### **3 x Sorbet**

*wild strawberry, rhubarb und kalamansi  
with marinated peach and vanilla*

9,50 Euro

### **Crème Brûlée**

*with strawberries, sour cream – ice cream and pumpernickel*

9,00 Euro

### **Woodruff / Joghurt / Raspberry / Chocolate**

*cream, nougat filled with ice cream, tarte and brownie*

9,50 Euro

### **Cheese selection MAX ENK**

*Taleggio, Bennewitzer Räucherling, Roquefort, Buffalo mozzarella, Munster  
beside fig mustard, green tomato chutney and fruit bread*

10,00 Euro

### **Pralines and Macarons**

*from the Pâtisserie Hart & Herzlich  
daily offer*

per piece 2,50 Euro

### **Leipziger Lerche**

*with vanilla sauce and cherry sorbet*

7,00 Euro

### **Crêpe Suzette (on enquiry)**

*flambéed on your table*

*thin pancakes with orange slices and Grand Marnier with vanilla ice cream*

14,00 Euro