

MAX ENK

MAX MENÜ

Tuna Tartare

*with avocado, olive oil pudding
green asparagus and wild herbs*

Riesling "Dajoar Zenit"

Andreas Bender, Mosel

0,1 l

Black cod fillet

*roasted with passe pierre, apricotes
and ravioli filled with cream cheese from Bennewitz*

Randersackerer Sonnenberg Silvaner

Erste Lage

Schmitt's Kinder, Franken

0,1 l

Bisque of lobster

with fluffy lobster dumpling and parmesan chip

Sauvignon Blanc I

Von Winning, Pfalz

0,1 l

Fillet and cheek of veal

*medium roasted fillet
and braised cheek
with vanilla - kohlrabi, leaf spinach
cauliflower and blackberry*

"Sendero Royal"

Bodegas Sendero, Rioja, Spanien

0,1 l

Strawberry punch „MAX ENK“

*strawberries
white wine „Summer“ from Andreas Kretschko
with macaron, ice praline
Valrhona strawberry chocolate and bergamot sorbet*

Sekt Bronner - brut

Stefan Bönsch, Sachsen

0,1 l

Menu 75,00 Euro

Menu with wine flight 115,00 Euro

VEGETARIAN MENU

Two kinds of buffalo mozzarella

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

Mushroom essence

*concentrated and clear
from regional mushrooms
and regional grilled cheese*

Summerrisotto

*with seasonal, regional vegetables
dried tomatoes and sliced parmesan*

Strawberry punch „MAX ENK“

*strawberries
white wine „Summer“ from Andreas Kretschko
with macaron, ice praline
Valrhona strawberry chocolate and bergamot sorbet*

Menu 58,00 Euro

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

MAX ENK

STARTER

Tuna Tartare

*with avocado, olive oil pudding
green asparagus and wild herbs*
16,00 Euro

Steak Tartare

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*
13,50 Euro

Colorful salad

with tomato, cucumber and paprika
9,00 Euro

SOUPS

Bisque of lobster

with fluffy lobster dumpling and parmesan chip
13,00 Euro

Mushroom essence

*concentrated and clear
from regional mushrooms
with truffle salami from Eilenburg*
11,00 Euro

ENTREMENTS

Truffle noodles

*tagliatelle with truffle cream from Eilenburg, leaf spinach
and soft-boiled egg from Beckwitz*
17,00 Euro / 27,00 Euro

Summerrisotto

*with seasonal, regional vegetables
dried tomatoes and sliced parmesan*
16,00 Euro / 24,00 Euro

additional bread basket with Bennewitzer Fassbutter and dip

2,50 Euro

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MAIN COURSE FISH	MAIN COURSE MEAT
<p>Codfish and blood sausage <i>crispy roasted codfish fillet with roasted blood sausage from the butcher Hambel on coriander cream sauerkraut and parsley potatoes</i> 26,00 Euro</p>	<p>Fillet and cheek of veal <i>medium roasted fillet and braised cheek with vanilla - kohlrabi, leaf spinach cauliflower and blackberry</i> 28,00 Euro</p>
<p>Leipziger Allerlei in a new look <i>made of sugar peas, carrots, asparagus, cauliflower regional mushrooms bread dumpling and fillet of native char</i> 17,00 Euro / 27,00 Euro</p>	<p>Wiener Schnitzel <i>with warm potato-cucumber-salad and small side salad</i> 24,00 Euro</p>

FROM THE LAURENTIUS GRILL

	200 g	300 g	350 g	400 g
Rack of lamb (Ireland)			37,00 Euro	
Beef Entrecôte (New Zealand)	30,00 Euro	40,00 Euro		50,00 Euro
Fillet of beef (New Zealand)	35,00 Euro	47,00 Euro		58,00 Euro
Onglet beef (USA)	32,00 Euro	42,00 Euro		

Dry Aged from Oliver Pozsgai in Leipzig

Please take a look in our Dry Ager which steaks are available.

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>Coriander cream sauerkraut</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>Roasted regional mushrooms</i>	<i>Mashed potatoes with wild herbs</i>	<i>Café de Paris-butter</i>
	<i>Roasted bread with parmesan</i>	

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DESSERT

3 x Sorbet

*cherry, blackberry, bergamot
with marinated peach*

9,90 Euro

Crème Brûlée

with marinated cherries, sour cream ice cream from Bennewitz, „Knusperflocke“ from Zetti

9,90 Euro

Strawberry punch „MAX ENK“

*strawberries, white wine „Summer“ from Andreas Kretschko
with macaron, ice praline, Valrhona strawberry chocolate and bergamot sorbet*

12,00 Euro

Cheese selection MAX ENK

*Taleggio, Bennewitzer Räucherling and goats cheese, Roquefort, buffalo mozzarella
beside fig mustard, sweet apple mustard from „Georgsenf“ and fruit bread*

13,00 Euro

Pralines and Macarons

*from the Pâtisserie Hart & Herzlich
daily offer*

per piece 3,00 Euro

Leipziger Lerche

with vanilla sauce and cherry sorbet

8,00 Euro

Crêpe Suzette (on enquiry)

flambéed on your table

thin pancakes with orange slices and Cointreau with vanilla ice cream

14,00 Euro