

MAX ENK

MAX MENÜ

Glen Douglas salmon

with apple, wasabi, rocket and lime

*Randersackerer Sonnenberg Silvaner
Erste Lage
Schmitt's Kinder, Franken
0,1 l*

Pikeperch fillet

*roasted with leaf spinach, peach foam
Piment d'Espelette and macadamia nut*

*Riesling Ungeheuer
Großes Gewächs
Von Winning, Pfalz
0,1 l*

Bisque of lobster

with fluffy lobster dumpling and parmesan chip

*"Naked"
Heinrich, Neusiedlersee, Österreich
0,1 l*

Secreto from Iberico

*with two kinds of beans, dried tomato mushrooms
and ragout of cheek*

*Roda Reserva
Bodegas Roda, Rioja, Spanien
0,1 l*

Molten chocolate cake

*from Valrhona Alpaco chocolate
with blackberry, mango sorbet
and Tasmanian pepper*

*Grauburgunder Spätlese
Triebe, Saale - Unstrut
0,1 l*

*Menu 72,00 Euro
wine flight 42,00 Euro*

VEGETARIAN MENU

Smoked burrata

*with black nut pesto, pear, buckwheat
and corn salad*

Cep essence

*concentrated and clear
with baked quail's egg*

Mediterranean risotto

with zucchini, pepper, artichoke and pecorino

Molten chocolate cake

*from Valrhona Alpaco chocolate
with blackberry, mango sorbet
and Tasmanian pepper*

Menu 54,00 Euro

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

MAX ENK

STARTER

Glen Douglas salmon

with apple, wasabi, rocket and lime

15,00 Euro

Steak Tartare

of fillet of beef beside potato Rösti, quail egg yolk and sour cream

16,00 Euro

Smoked burrata

*with black nut pesto, pear, buckwheat
and corn salad*

12,50 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

Cep essence

concentrated and clear

with baked quail's egg

11,00 Euro

ENTREMENTS

Truffle noodles

*tagliatelle with truffle cream, leaf spinach
and soft-boiled egg*

16,00 Euro / 25,00 Euro

Mediterranean risotto

with zucchini, pepper, artichoke and pecorino

14,00 Euro / 22,00 Euro

Leipziger Allerlei

*made of sugar peas, carrots, asparagus, cauliflower
morels and crayfish*

16,00 Euro / 25,00 Euro

MAX ENK

| 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> 25,00 Euro</p> | <p>Duck breast <i>pink roasted with sweetheart cabbage, orange ravioli filled with mascarpone and jus</i> 25,00 Euro</p> |
| <p>Pikeperch fillet <i>roasted with leaf spinach, peach foam Piment d'Espelette and macadamia nut</i> 26,00 Euro</p> | <p>Secreto from Iberico <i>with two kinds of beans, dried tomato mushrooms and ragout of cheek</i> 28,00 Euro</p> |
| | <p>Wiener Schnitzel <i>with warm potato-cucumber-salad and small side salad</i> 22,00 Euro</p> |

FROM THE LAURENTIUS GRILL

| | 200g | 300g | 350g | 400g |
|--|------------|------------|------------|------------|
| Rack of lamb | | | 35,00 Euro | 75,00 Euro |
| Beef Entrecôte | 28,00 Euro | 38,00 Euro | | 45,00 Euro |
| Fillet of beef | 32,00 Euro | 43,00 Euro | | 52,00 Euro |
| Hanging Tender / Onglet beef | 29,00 Euro | 38,00 Euro | | |
| Dry Aged Entrecôte | | 43,00 Euro | | 52,00 Euro |
| Butcher Holnburger (near Tegernsee) | | | | |

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>Mashed potatoes with wild herbs</i> | <i>Café de Paris-butter</i> |
| | <i>Roasted bread with parmesan</i> | |

MAX ENK

DESSERT

3x Sorbet

*green apple - basil, bergamot, blueberry
with marinated charentais melon*

9,50 Euro

Crème Brûlée

with braised pineapple and sour cream ice cream from Bennewitz

9,00 Euro

Molten chocolate cake

*from Valrhona Alpaco chocolate
with blackberry, mango sorbet and Tasmanian pepper*

11,00 Euro

Cheese selection MAX ENK

*Taleggio, Bennewitzer Räucherling, Roquefort, smoked Burrata, Pecorino
beside fig mustard, plum – balsamic vinegar 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