

SOUPS (bread and butter per person € 2)

SAXON ONION SOUP garlic croutons / cheese	9,5
CREAMY GAME SOUP mushrooms / cranberry sour cream	9
TOMATOSOUP mix of rice / vegan sour cream	7,5
GLAZED LEIPZIG'S POTATO SOUP stewed root vegetables / bacon / onions / croutons / herbs	7,5
LEIPZIG'S POTATO SOUP -VEGETARIAN- stewed root vegetables / croutons / herbs	7,5

STARTERS AND COLD DISHES

INCLUDING – bread and butter or potato pancakes

TRIOLOGY OF HOME-MADE JELLIED MEAT chicken aspic, brown trout and boiled beef in gelatine	21,5
VARIATION OF HOME STAINED AND SMOKED SALMON apple / celery / onion / seagrass / keta caviar	22,5
SAXON SMOKED SPECIALITIES Muscovy duck / trout / pork / three different kinds of sauce	20,5
SPICY STEAK TARTARE BY AN OLD RECIPE OF 1876 cherry tomatoes / bittersweet salad – obtainable from 5 p.m. -	22,5
OUR COLD GOURMET PLATE a special selection of our cold kitchen / appropriate additions	25

SALADS WITH OUR DISTINCTIVE HOME-MADE DRESSING

INCLUDING – bread and butter

HOME-MADE SAUSAGE SALAD pickled cucumber / red onion / Comté	17
COUNTRY SALAD WITH WHITE CHEESE tomato / cucumber / paprika / radish / onion	9,5

OUR CLASSICS OF THE PAN

INCLUDING SIDE DISHES – potato pancakes, herb noodles,
mix of rice or potato gratin

PORK STRIPS seasonal vegetables / cream sauce	26
SMALL SLICED BEEF FILLET mushrooms / red onions / cream sauce	28
GLAZED DICES OF FILLET OF SADDLE OF LAMB tomato / courgetti / spinach / jus	29

SIDE DISHES

of the several dishes can be changed free of charge.
For realizable change requests which are not included
in the menu we charge additional

2,5

TYPICAL SAXON DISHES

<p>„SCHÜSSELN AUF DEN TISCH“ „Bowls on the table“ roast wild boar</p> <p>with creamy mushrooms, home-made red cabbage and potato dumplings (from 2 persons served in bowls)</p> <p>19,90</p>

HOME-MADE BEEF ROULADE carrot / pickled gherkins / smoked bacon / smoked pork / red cabbage potato dumplings	26,5
SAXON SAUERBRATEN red cabbage / mushrooms / potato dumplings	26,5
PORK FILLET “ALTENBURGER TYPE” two medallions of pork / mushroom-gherkins-onion ragout / Altenburger goat cheese / cream noodles	28
BRAISED OX CHEEKS IN RED WINE SAUCE young vegetables / potato pancakes	32
SAXON FARMER’S STEAK pork neck marinated / mustard / sauerkraut red wine onions / potato gratin	27,5
ROAST HAUNCH OF VENISON savoy / carrots / mushrooms / cranberries / potato dumplings	31
„LEIPZIGER“ DARK BEER MEAT roasted, marinated strips of pork neck / sauerkraut / mushrooms / onions / pickled gherkins / potato pancakes	26,5

FROM SEA AND RIVER

INCLUDING SIDE DISHES – herb cream noodles, parsley potatoes or mix of rice

BRAISED OR ROASTED SALMON FILLET Tomato / courgette / spinach / red wine onions / saffron sauce	30,5
PIKE-PERCH ROASTED ON THE SKIN cream savoy cabbage / apricot chutney / saffron sauce	30,5
GRATIN OF SALMON AND NOODLES broccoli / spinach / courgettes / tomato fillets	32

All indicated weights relate to the uncooked products.

Important Directions for allergic Persons:

Please contact our Restaurant Management. We keep information ready pursuant to the Food Information Regulation EU No. 1169/2011.

To our regret that information is available only in German (one of the official EU languages).

ESCALOPES, STEAKS AND JUICY FILLETS

INCLUDING SIDE DISHES – parsley potatoes, slightly thickened herb noodles or potato gratin

FILLET STEAK OF YOUNG BULL -200 g- buttered vegetables / red wine onions	42
FILLET OF LAMB AU GRATIN -160 g- savoy / carrots / jus	38
BREADED VEAL ESCALOPE -200 g- lemon garnish / small cucumber salad	31
THREE KINDS OF FILET „AUERBACHS KELLER“ beef / pork / lamb / savoy cabbage / mushrooms	38

VEGETARIAN & VEGAN & HEALTHY

GRATIN OF TOMATO AND COURGETTE WITH SPINACH -VEGETARIAN- noodles / mozzarella	22
FRESH MARKET VEGETABLES -VEGETARIAN- herb cream sauce / potato soufflé	22
“GRETCHENS” VEGETABLE BOWL IN TOMATO BROTH -VEGAN- bittersweet salad / apricot chutney / chives potatoes	22
PASTA VEGETABLE PAN -VEGETARIAN- tagliatelle / seasonal vegetable / cream cheese / herbs	22
“MARTENS” GARDEN SALAD leaf salad / marinated vegetable / rice salad / ingredients optionally also with:	22
HOME STAINED AND SMOKED SALMON	27
or BREADED CHICKEN BREAST	25

SORBET OF THE SEASON with its fruit	6
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CHEESE

SELECTION of regional and international cheeses	17
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DESSERTS

LEIPZIGER QUARKKÄULCHEN WITH STEWED APPLE vanilla sauce / cinnamon ice cream	12
ICED LEIPZIGER LERCHE lime mousse / raspberry sauce	11
SMALL HOMEMADE APPLECAKE two kinds of chocolate mousse / vanilla ice cream	13
VARIATION OF DESSERTS a selection of fine sweets from our patisserie	19