



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. -	23,5
OUR COLD GOURMET PLATE a special selection of our cold kitchen / appropriate additions	26

SALADS WITH OUR DISTINCTIVE HOME-MADE DRESSING

INCLUDING – bread and butter

HOME-MADE SAUSAGE SALAD pickled cucumber / red onion / Comté	18
COUNTRY SALAD WITH WHITE CHEESE tomato / cucumber / paprika / radish / onion	9.5

PUR CLASSICS OF THE PAN

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

PORK STRIPS seasonal vegetables / cream sauce	27
SMALL SLICED BEEF FILLET mushrooms / red onions / cream sauce	29
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

„SCHÜSSELN AUF DEN TISCH“

„Bowls on the table“

roast wild boar

with creamy mushrooms, home-made red cabbage and potato dumplings
(from 2 persons served in bowls)

22,50

HOME-MADE BEEF ROULADE	27,5
carrot / pickled gherkins / smoked bacon / smoked pork / red cabbage potato dumplings	
SAXON SAUERBRATEN	27,5
red cabbage / mushrooms / potato dumplings	
PORK FILLET “ALTENBURGER TYPE”	29
two medallions of pork / cabbage and beets / Altenburger goat cheese / potato gratin	
BRAISED OX CHEEKS IN RED WINE SAUCE	33
young vegetables / potato pancakes	
SAXON FARMER’S STEAK	28,5
pork neck marinated / mustard / sauerkraut red wine onions / potato gratin	
ROAST HAUNCH OF VENISON	32
red cabbage / mushrooms / cranberries / potato dumplings	
„LEIPZIGER“ DARK BEER MEAT	27,5
roasted, marinated strips of pork neck / sauerkraut / mushrooms / onions / pickled gherkins / potato pancakes	

f FROM SEA AND RIVER

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

BRAISED OR ROASTED SALMON FILLET	31,5
tomato / courgette / spinach / red wine onions / saffron sauce	
PIKE-PERCH ROASTED ON THE SKIN	31,5
cream savory cabbage / apricot chutney / saffron sauce	
GRATIN OF SALMON AND NOODLES	33
broccoli / spinach / courgettes / tomato fillets	

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).



ESCALOPE, STEAKS AND JUICY FILLETS

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

FILLET STEAK OF YOUNG BULL -200 g- creamed mushrooms / red wine onions	43
FILLET OF LAMB AU GRATIN -160 g- all sorts of vegetables / jus	39
BREADED VEAL ESCALOPE -200 g- lemon garnish / small cucumber salad	32
THREE KINDS OF FILET „AUERBACHS KELLER“ beef / pork / lamb / red onions/ creamed savoy cabbage / carrots	39

VEGETARIAN & VEGAN & HEALTHY

GRATIN OF TOMATO AND COURGETTE WITH SPINACH -VEGETARIAN- noodles / mozzarella	23
“GRETCHENS” MARKET VEGETABLES -VEGETARIAN- herb cream sauce / potato soufflé	23
“GRETCHENS” MARKET VEGETABLES -VEGAN- bittersweet salad / apricot chutney / potato fritter	23
PASTA VEGETABLE PAN -VEGETARIAN- tagliatelle / seasonal vegetable / cream cheese / herbs	23
“MARTENS” GARDEN SALAD leaf salad / marinated vegetable / rice salad / ingredients optionally also with:	23
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	13
ICED LEIPZIGER LERCHE lime mousse / raspberry sauce	12
SMALL HOMEMADE APPLECAKE two kinds of chocolate mousse / vanilla ice cream	13
VARIATION OF DESSERTS a selection of fine sweets from our patisserie	20