



SOUPS (bread and butter per person € 1.00)

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| SAXON ONION SOUP thickened, with garlic crumbs and grated cheese | 5,90 € |
| WILD CREAM SOUP with fried champignons and herb cream | 6,70 € |
| GLAZED LEIPZIG'S POTATO SOUP with stewed root vegetables, bacon and onions of that | 4,90 € |
| OUR TERRINE with stewed root vegetables, bacon and onions | 8,90 € |

STARTERS AND COLD DISHES

INCLUDING – bread and butter or potato cakes

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| TRILOGY OF HOME MADE JELLIED MEAT boiled fillet of chicken breast jellied, brown trout and boiled beef in gelatine | 13,80 € |
| VARIATION OF SALMON, SHRIMP AND SCALLOP to apple, celery, apricots and salad tip | 16,80 € |
| COCKTAIL OF CRAYFISH AND KING PRAWNS with orange slices in tomato cocktail sauce to slightly bitter salads | 15,90 € |
| SAXON SMOKED SPECIALITIES of Muscovy duck, venison and pork with marinated cauliflower | 15,80 € |
| HOT TARTARE BY AN OLD RECIPE OF 1876 - obtainable from 6 p.m. - with marinated cherry tomatoes and wild herbs salad | 15,90 € |
| OUR COLD GOURMET PLATE a special selection of our cold kitchen with appropriate additions | 16,20 € |

SALADS WITH OUR DISTINCTIVE HOME MADE DRESSING (FOR TAKE AWAY 200 ML = € 4.50)

INCLUDING – bread and butter

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| CHEFSALAD leaf salad with shrimp skewers, slices of salmon, tuna and matching ingredients | 16,10 € |
| HOME-MADE SAUSAGE SALAD with pickled cucumber, grated Comté and red onion, well-seasoned | 11,90 € |
| FITNESS PLATE WITH HOMEMADE POTATO CHIPS a large plate of salad with fried seafood, stuffed olives | 16,10 € |
| COUNTRY SALAD WITH EWE'S CHEESE cubes of tomato, cucumber, pepper and onion | 8,30 € |

OUR CLASSICS OF THE PAN

INCLUDING SIDE DISHES –herbal noodles, potato cakes,
mix of rice or potato gratin

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| PORK STRIPS with wintery vegetables in whole grain mustard sauce | 18,40 € |
| GLAZED FILLET SLICES OF SADDLE OF LAMB with bean and tomato ragout and pear slices in thyme sauce | 19,90 € |
| STRIPS OF VEAL with mushrooms and carrots in a white wine sauce | 19,40 € |
| STRIPS OF BEEF with roasted Mediterranean vegetables in good butter | 20,90 € |



YPICAL SAXON DISHES

„SCHÜSSELN AUF DEN TISCH“

„Bowls on the table“

-TO OFFER-

Pot Roast

with mushroom, homemade red cabbage and potato dumplings
(served from 2 persons in bowls)

available:

Monday until Friday from 12.00am-03.00pm and 5.30pm-10.00pm

Weekends and public holidays from 11.30am-10.00pm

14,90 €

HOME-MADE BEEF ROULADE - available until 10.00 pm - 14.90 €
stuffed with carrot, gherkins, smoked bacon, smoked pork, red cabbage and Saxon potato dumplings

LEG OF VENISON - available until 10.00 pm - 20.80 €
with red cabbage, mushrooms and Saxon potato dumplings

TWO GRATINATED MEDAILLONS OF PORK -160g- 19,90 €
on cauliflower and cream sauce

BREADED CHICKEN BREAST -160g 18,60 €
on mushroom-onion-cucumber ragout, noodles with vegetables in herb cream sauce

SAXON FARMER PAN 19.20 €
potato-sauerkraut gratin with apple and pepper together with, marinated pork neck steak

MEDALLIONS OF VENISON -160g- 26,20 €
with red wine sauce, brussels sprouts, cranberries and potato gratin

UR-KROSTITZ' DARK BEER MEAT 18.30 €
Slices of pork neck, with sauerkraut, mushrooms, onions, pickles and potato cakes

FROM SEA AND RIVER

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

PIKE-PERCH ROASTED ON THE SKIN 20,90 €
with grape mustard sauce and apricot savoy cabbage

BRAISED OR ROASTED SALMON FILLET 20,20 €
in saffron sauce on grilled tomato and zucchini with red onion and herbs oil

SHRIMPS FEASTING 20,90 €
with garlic saffron stock, spinach and tomato fillets

VARIATION FROM SEA AND RIVER FISHES 21,50 €
in herb brew with salmon, walleye, king prawns, scallops and broccoli

GRATIN OF SALMON AND NOODLES 19,80 €
with broccoli, spinach, tomatoes and shrimps



ESCALOPES, STEAKS AND JUICY FILLETS

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

IN HERB OIL STAINED FILLET OF LAMB -160g- 24,80 €
with port wine sauce on salsify with parsley butter

TREE SMALL STEAKS WITH FOUME D'AMBERT GRATINATED -3X60G- 25,20 €
with apple-onion salad and grilled mediterranean vegetables

FILET STEAK OF YOUNG BULLS -200g- 27,80 €
on spicy brandy sauce, rutabagas and red wine onions

ENTRECÔTE FROM BLACK ANGUS BEEF BAKED WITH HERBAL ROOT -250g- 26,90 €
on cream sauce, braised onions and champignons

BREADED VEAL ESCALOPE -200g- 20,90 €
with lemon garnish and mixed salad

FILLET POT „AUERBACHS KELLER“ 25.20 €
savoy cabbage and potato gratin with mushrooms and medallions of beef, pork and lamb

VEGETARIAN & VEGAN

ROASTED MEDITERRANEAN VEGETABLES IN OLIVE OIL-VEGAN- 15.40 €
with rosemary potatoes, olives, pine nuts and wild herbs

WINTRY LEAF SALAD -VEGAN- 15,40 €
with acidified mushrooms, herbs, nuts, cress and sprouts

GRATIN OF TOMATO AND COURGETTES WITH SPINACH -VEGETARIAN- 15,40 €
on noodles with mozzarella gratinated

GRATIN OF FRESH MARKET VEGETABLES -VEGETARIAN- 15.40 €
on potato slices

SORBET OF THE SEASON 3.90 €
OUR VARIATION OF SORBETS 7,10 €

CHEESE

CHOICE of regional and international cheeses 9.90 €
Small portion 7,40 €

DESSERTS

LEIPZIGER QUARKKÄULCHEN WITH STEWED APPLE 8.40 €
upon vanilla-almond-sauce on cinnamon ice-cream

ICED LEIPZIGER LERCHE 8.10 €
served with cheese-lime-mousse and raspberry sauce

HOME-MADE MEPHISTO-PIE 8.60 €
with chocolate mousse, spicy cherries, kumquats and vanilla ice cream

VARIATION OF DESSERTS 10.40 €
a fine selection of sweets from our patisserie

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).