



Historische Weinstuben
FEINE KÜCHE

4-course-menu of the historic wine rooms

Please select one uniform 4-course-menu for all guests!

menu I

TARTAR OF SMOKED SALMON
on chives sour cream

CREAM OF CUCUMBER SOUP

AU GRATIN FILET OF LAMB
on ragout of beans with small potato dumplings

ICED LEIPZIGER LERCHE
with curd-lime-mousse and raspberry sauce

menu II

SMOKED BREAST OF DUCK
to a kind of salad

CREAM OF CHERVIL SOUP

GRILLED FILET OF SALMON
with vegetables of courgettes and tomatoes and rice

PARFAIT OF ORANGE
on marinated kumquats with crunchy brittle

menu III

CREAM OF TOMATO SOUP

TOURNEDOS OF BEEF
with mushrooms and rice

SMALL SELECTION
of homelike and international cheese

VARIATION OF ICE AND CREAM

menu IV

CREAM OF COURGETTES ORANGE SOUP

ROLL OF LEMON SOLE
on fennel-limonene-puree

FRIED MEDALLIONS OF PORK
with parsley vegetables and au gratin potatoes

SAFFRON SEMOLINA PUDDING
with marinated fruits

menu V

VARIATION OF TROUT
on fresh salad in dill vinaigrette

CREAM OF LEEK SOUP

FRIED BREAST OF DUCK
with broccoli and potato croquettes

LEIPZIGER QUARKKÄULCHEN
(Original Saxon cottage cheese dessert) with apple puree
served with cinnamon ice cream & vanilla-almond sauce

menu VI

ARRANGEMENT OF MARINATED & SMOKED SALMON
with caviar

CREAMED PARSLEY SOUP

GRATINATED FILLET OF BEEF
with spinach and braised potatoes

MOUSSE OF CHEESE CURD
with marinated fruits

menu VII

CREAM OF PUMPKIN SOUP

FILET OF VENISON
with white cabbage und au gratin cranberry

SMALL SELECTION
of homelike and international cheese

DESSERT BOWL

menu VIII

CREAM OF SPINACH SOUP

FRIED BREAST OF QUAIL
on mushroom rice

FRIED FILLET OF PIKE-PERCH
with young leek in a cream of dill and saffron potatoes

ALMOND-COCONUT-CAKE
with ginger pineapple and lemon ice cream

price per person 39.80 €