



Historische Weinstuben
FEINE KÜCHE

3-course-menu for the historic wine rooms

Please select one uniform 3-course-menu for all guests!

menu I

ARRANGEMENT OF MARINATED & SMOKED SALMON
with caviar

FRIED MEDALLIONS OF PORK
with parsley vegetables and au gratin potatoes

VARIATION OF ICE AND CREAM

menu III

CREAM OF POTATOE SOUP
with steamed vegetables

TOURNEDOS OF BEEF
with mushrooms and rice

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

menu V

CREAM OF PUMPKIN GINGER SOUP
with pine seeds

FRIED BREAST OF DUCK
with broccoli and au gratin potatoes

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

menu VII

CREAM OF SPINACH SOUP
with shrimps

FRIED FILET OF PIKE-PERCH
with young leek in a cream of dill & saffron potatoes

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

menu II

SMOKED BREAST OF DUCK
to a kind of salad

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

DESSERT BOWL

menu IV

CREAM OF PARSLEY SOUP
with fresh herbs

FILET OF VENISON
with white cabbage und au gratin cranberry

MOUSSE OF CHEESE CURD
with marinated fruits

menu VI

CREAM OF LEEK SOUP

AU GRATIN FILET OF BEEF
with spinach and braised potatoes

SAFFRON SEMOLINA PUDDING
with marinated fruits

menu VIII

CREAM OF COURGETTES ORANGE SOUP
with threads of chilly

FILET OF LAMB
on two kinds of beans and
au gratin potatoes - Saxon style

PARFAIT OF ORANGE
on marinated kumquats with crunchy brittle

price per person 33.50 €