



## **S**OUPS (bread and butter per person € 1.00)

SAXON ONION SOUP thickened, with garlic crusts and grated cheese, au gratin	4.30 €
WILD CREAM SOUP with wild mushrooms and cranberry	4.70 €
GLAZED LEIPZIG'S POTATO SOUP with stewed root vegetables, bacon and onions	3.90 €
of that OUR TERRINE with bacon fat	7.90 €

## **S**TARTERS AND COLD DISHES

INCLUDING – bread and butter or potato cakes	
TRILOGY OF HOME MADE JELLIED MEAT boiled fillet, breast of chicken and jellied brown trout	10.90 €
SAXONION SMOKED SPECCIALTIES of the pork loin, brook trout and duck breast with appropriate admitting	13.60 €
VARIATION OF NORVEGIAN FYORD SALMON his caviar with seller heart	13.70 €
COCKTAIL OF CRAYFISH AND KING PRAWNS with orange wedges in cocktail tomato sauce to plain salads	12.90 €
OUR COLD FEAST PLATTER a variation of specialities of our cold kitchen with completing additions	13.90 €
HOT TARTARE based on an old traditional recipe from 1876 prepared in the kitchen	11.90 €

- obtainable from 6 p.m. -

## **S**ALADS IN OUR UNMISTAKABLE HOME MADE DRESSING (TO TAKE HOME 200 ML = € 3.50)

INCLUDING – bread and butter	
CHEFSALAD leaf salad with shrimp skewers, slices of salmon, tuna and matching ingredients	12.90 €
HOME-MADE SAUSAGE SALAD with pickles, grated Comté and red onion, well seasoned	9.60 €
ROASTED CHICKEN BREAST SPITS on summerlike salads with orange slices, pineapple and lime sauce	12.70 €
VARIED FITNESS PLATE a large plate of salad with fried seafood, stuffed olives and home made potato chips	12.90 €
COUNTRY SALAD WITH EWE'S CHEESE cubes of tomato, cucumber, pepper and onion	6.10 €

## **O**UR CLASSICS OF THE PAN

INCLUDING SIDE DISHES –herbal noodle, potato cakes, mix of rice or potato gratin	
SLICES OF PORK FILLET with varied vegetables in pepper cream	14.50 €
STRIPS OF VEAL with mushroom leek vegetable in sauce of Riesling	15.60 €
SLICES OF CHICKEN BREAST with salsify- tomato vegetable and wholegrain mustard sauce	13.90 €
TIPS OF FILLETS OF BEEF with wild mushroom and tomato fillets in sour cream	17.90 €
GLAZED FILLET SLICES OF SADDLE OF LAMB with pears and tomato pulp, served with two kinds of beans in thyme sauce	16.80 €



## TYPICAL SAXON DISHES WITH DRAUGHT BEER

### „FROM OUR LARGE DAUTÈ PAN

AT MIDDAY: HOME MADE BRAISED MEAT ( AS OFFERED )  
with home made cabbage and potato dumplings and fresh salad  
9.80 €

IN THE EVENINGS, ON BANK HOLIDAYS AND ON WEEKENDS  
„SCHÜSSELN AUF DEN TISCH“  
VENISON FROM DAHLENER AND DÜBENER HEIDE  
with red cabbage, mushrooms and Saxon potato dumplings and croquettes  
(served in bowls from two people)  
- available to 22.00 h -  
12.90 €

HOME MADE BEEF ROULADE with red cabbage and Saxon potato dumplings	- available to 22.00 h -	11.90 €
LEG OF VENISON WITH CREAM with red cabbage, mushrooms and Saxon potato dumplings	- available to 22.00 h -	16.90 €
TWO SAXON ROLLS OF PORK upon mushroom-onions- cucumber ragout, noodles in herbal cream sauce		12.90 €
„BRATENECKCHEN“ WITH „ALTENBURGER“ GOAT'S CHEESE AU GRATIN two pork loin on mustard bread with apple onion salad		9.90 €
SAXON FARMER'S PAN potato sauerkraut gratin with pork neck steak marinated in apple and pepper		15.60 €
UR-KROSTITZ' DARK BEER MEAT with sauerkraut, mushrooms, onions, pickles and potato cakes		15.40 €

## f FROM SEA AND RIVER

INCLUDING SIDE DISHES – herbal noodles, parsley potatoes or mix of rice		
ROASTED PIKE-PERCH FILLET in a grape- mustard- sauce and apricot savoy cabbage		18.70 €
ROASTED ATLANTIC TURBOT FILLET in saffron sauce with spinach, shrimps and herb oil		17.70 €
STEWED OR ROASTED SALMON FILLET to a special saffron stock and white roasted zucchini and tomato		17.90 €
ROASTED HALIBUT FILLET with pernod sauce, thyme tomatoes and backed with mozzarella		17.50 €
VARIATION OF SEA AND RIVER FISHING in herb broth with salmon, halibut pike perch turbot, shrimps and almond broccoli		18.90 €
GRATIN OF SALMON AND NOODLE with broccoli, spinach, filets of tomatoes and shrimps		16.80 €



## ESCALOPE, STEAKS AND JUICY FILLETS

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

MEDIUM ROASTED BARBARY DUCK BREAST -250g- to pepper sauce and almond broccoli	19.90 €
SPICY MARINATED STEAK OF PORK NECK -200g- in samtsauce and beans with bacon and red onions	15.60 €
MEDAILLONS OF VENISON-160g- with port wine sauce, herb apricot and wild mushrooms	24.80 €
BREADED CHICKEN BREAST -160g- in sour cream sauce and grilled tomato, courgettes	15.30 €
ENTRECÔTE WITH BRAISED ONIONS -300g- with herb gratin, mushrooms	20.90 €
MUSTARD-MARINATED FILLET OF SADDLE OF LAMM -160g- with thyme juice and a ragout of pears, beans and bacon	22.80 €
TWO PORK SIRLOINS IN BACON COAT -160g- in mushroom cream sauce with cauliflower	16.90 €
LEG OF VEAL IN BACON -200g- in riesling sauce, filled with ham and sage, with wild mushrooms and brussels sprouts	17.60 €
FILLET STEAK OF YOUNG BULLS-200g- with pepper brandy sauce, salsify and red onions	24.50 €
BREADED VEAL ESCALOPE -200g- with lemon garnish and mixed salad	17.60 €
FILLET POT „AUERBACHS KELLER“ savoy cabbage and potato gratin with wild mushrooms and medallions of beef, pork and lamb	22.70 €

## VEGETARIAN

GRATIN OF MARKET FRESH VEGETABLES upon herbal potato slices	12.90 €
GRATIN OF TOMATO AND COURGETTES WITH SPINACH on noodle and backed with mozzarella	12.90 €

## SORBET OF THE SEASON

OUR VARIATION OF SORBETS 4.80 €

## CHEESE

CHOICE of regional and international cheeses 7.90 €  
Smaller portion 5.60 €

## DESSERTS

LEIPZIGER QUARKKÄULCHEN WITH STEWED APPLES upon vanilla-almond-sauce on cinnamon ice-cream	5.70 €
ICED LEIPZIGER LERCHE served with cheese-lime-mousse and raspberry sauce	5.30 €
SAXON SAMOLINA PUDDING with spiced cherries and homemade fruit parfait	5.80 €
DIALOGUE OF ORANGE AND CHOCOLATE with marinated cumquats and crispy brittle	6.30 €
VARIATION OF DESSERTS a choice of fine candy from our patisserie	7.90 €