



## **S**OUPS (bread and butter per person € 1.50)

SAXON ONION SOUP thickened soup with fried onions and chives, refined with cheese	€ 5.90
TOMATO SOUP with mixed rice, herb sour cream and cress	€ 6.90
GLAZED LEIPZIG'S POTATO SOUP with stewed root vegetables, bacon, onions and croutons	€ 5.70

## **S**TARTERS AND COLD DISHES

INCLUDING – bread and butter or potato pancakes

TRILOGY OF HOME MADE JELLIED MEAT boiled fillet of jellied chicken breast, brown trout and boiled beef in gelatine with onion vinaigrette	€ 13.90
VARIATION OF HOME STAINED AND SMOKED SALMON to apple, celery, onion and lettuce tip	€ 16.90
SAXON SMOKED SPECIALITIES of Muscovy duck, trout and pork with three different kinds of sauce	€ 16.90
SPICY STEAK TARTARE BY AN OLD RECIPE OF 1876 – obtainable from 6 p.m. - with marinated cherry tomatoes and wild herbs salad	€ 16.50
OUR COLD GOURMET PLATE a special selection of our cold kitchen with appropriate additions	€ 18.50

## **S**ALADS WITH OUR DISTINCTIVE HOME-MADE DRESSING (FOR TAKE AWAY 200 ML = € 4.50)

INCLUDING – bread and butter

CHEF SALAD lettuce with marinated king prawns, slices of salmon, tuna and matching ingredients	€ 18.80
HOME-MADE SAUSAGE SALAD with pickled cucumber, grated Comté and red onion, well-seasoned	€ 12.10
SEASONAL LETTUCES WITH WILD HERBS and breaded chicken breast	€ 18.60
COUNTRY SALAD WITH FETA CHEESE cubes of tomato, cucumber, paprika and onion	€ 8.30

## UR CLASSICS OF THE PAN

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

PORK STRIPS with summer season vegetables in cream sauce	€ 18.80
THIN STRIPS OF VEAL with mushrooms and red onions in cream sauce	€ 19.80
GLAZED DICES OF FILLET OF SADDLE OF LAMB with Mediterranean vegetables in port wine sauce	€ 19.90
SMALL SLICED BEEF FILLET with green beans, king oyster mushrooms and onion sauce	€ 21.40



## 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)

€ 14.90

HOME-MADE BEEF ROULADE stuffed with carrot, pickled gherkins, smoked bacon, smoked pork, red cabbage and Saxon potato dumplings	€ 16.90
ROAST HAUNCH OF VENISON with red wine sauce, savoy cabbage with apricots, mushrooms, cranberries and potato gratin	€ 21.90
SAXON SAUERBRATEN braised beef with red cabbage with apples, mushrooms and potato dumplings	€ 16.90
BRAISED OX CHEEKS IN RED WINE SAUCE with young vegetables, and potato pancakes	€ 22.90
“KRAUT UND RÜBEN” two medallions of pork baked with goat cheese from Altenburg, fried potatoes and cream sauce	€ 19.90
SAXON FARMER'S PAN gratin of potatoes and sauerkraut with pepper and mustard marinated pork neck steak	€ 19.20
„LEIPZIGER“ DARK BEER MEAT roasted slices of neck of pork in dark beer sauce with sauerkraut, mushrooms, onions, pickles and potato pancakes	€ 18.80

## f FROM SEA AND RIVER

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

FILLET OF PIKE-PERCH ROASTED ON THE SKIN with grape sauce and savoy cabbage with apricot and cream	€ 21.50
BRAISED OR ROASTED SALMON FILLET in saffron sauce on grilled Mediterranean vegetables with red wine onions	€ 21.50
GRATIN OF SALMON AND NOODLES with broccoli, spinach, courgettes and tomatoes	€ 21.50
POTPOURRI OF FISH FROM SEA AND RIVER in saffron sauce, with young vegetables and tiger prawns	€ 21.50



## **E**SCALOPE, STEAKS AND JUICY FILLETS

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

FILLET STEAK OF YOUNG BULL -200 g- € 28.80  
with port wine sauce, buttered vegetables of summer season, mushrooms and red wine onions

ENTRECÔTE OF BLACK ANGUS BEEF CRUSTED WITH ROOT VEGETABLES AND HERBS -250 g- € 26.90  
on cream sauce, braised onions and mushrooms

BREADED VEAL ESCALOPE -200 g- € 21.90  
with lemon garnish and cucumber salad

FILLET OF LAMB AU GRATIN -160 g- € 26.90  
with port wine juice, green beans, red onions and king oyster mushrooms

FILLET POT „AUERBACHS KELLER“ € 25.80  
savoy cabbage and potato gratin with mushrooms and medallions of beef, pork and lamb in cream sauce

## **V**EGETARIAN & VEGAN

LETTUCES OF SUMMER SEASON WITH CRANBERRY DRESSING -VEGAN- € 15.60  
with acidified mushrooms, nuts, herbs and cress

GRATIN OF TOMATO AND COURGETTE WITH SPINACH -VEGETARIAN- € 15.60  
on noodles with mozzarella au gratin

FRESH MARKET VEGETABLES -VEGETARIAN- € 15.60  
with herb cream sauce and potato soufflé

MEDITERRANEAN VEGETABLES WITH TOMATO SAUCE -VEGAN- € 15.60  
with king oyster mushrooms and potatoes with chives

## **S**IDE 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 € 1.50

**S**ORBET OF THE SEASON € 3.90

## **C**HEESE

CHOICE of regional and international cheeses € 9.90

## **D**SSERTS

LEIPZIGER QUARKKÄULCHEN WITH STEWED APPLE € 8.70  
upon vanilla–almond-sauce on cinnamon ice cream

APPLE CAKE € 10.60  
with two different chocolate mousses and vanilla ice cream

ICED LEIPZIGER LERCHE € 8.40  
served with lime mousse and raspberry sauce

VARIATION OF DESSERTS € 11.90  
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).