

## STARTERS & SOUPS

<b>Spinach Salad</b> (V)	7,50
spinach leaves, cherry tomatoes, cranberries, shallots, caramelised cashew nuts, lemon juice, olive oil	
.... with roasted halloumi (V)	10,50
<b>Asparagus Salad</b> (V)	12,00
roasted raw and marinated, cherry tomatoes, fennel, cucumber, shallots, rocket, lemon juice, olive oil	
.... with roasted halloumi	add 3,00
.... with baked corn-fed chicken	add 4,50
<b>Toni's Bruschetta</b> (V)	8,00
aubergine & sesame spread, grilled peppers, olives, basil pesto	
.... with anchovies	10,00
<b>Goat's Cream Cheese</b>	12,00
flamed, rhubarb and pepper chutney, nut crunch, basil pesto, wild herbs	
<b>Vitello Rustico</b>	10,00
slices of boiled veal, tuna sauce, salt capers, olives, rocket, lemon	
<b>Beef Tartare</b> 80g   130g	16,50   22,00
Saxon heifer, gherkins, shallots, capers, mustard, egg yolk, olive oil, bread, butter	
<b>Seasoned Meat MITROPA</b>	7,50
organic pork neck, canned mushrooms, lemon, toast	
<b>Creamed Asparagus</b> (V)	6,50
Beelitz asparagus tips, lemon, cream, roasted butter	
.... with pickled salmon	9,00
.... with boiled veal	9,00
.... with wild prawns	12,00
<b>Soljanka ENKOVA</b>	6,50
sour, fruity, meaty, cream, lemon	

## MAIN COURSES

<b>Big Plucked Salad</b>	15,00
lime chicken, cherry tomatoes, cucumber, fennel, radish, wild herbs, feta cheese	
<b>Asparagus Pasta</b> (V) (V)	17,00
linguine, asparagus tips, vine tomatoes, basil, cream, lemon, rocket, parmesan	
<b>Annabell</b> (V)	13,50
roasted herb potatoes, early leek curd, linseed oil, cucumber salad	
.... with liver sausage   ENK-Slaughter	16,50
.... with Stralsund herb matjes	18,50
<b>Abraxas Cauliflower</b> (V)	16,50
from the oven, tahina-peanut sauce, ras el hanout, pomegranate, parsley salad	
<b>Cheese Dumplings</b> (V)	16,00
roasted in butter, vine tomatoes, shallots, sage, parmesan, rocket	
<b>Meisterbulette</b>	20,00
mushroom jus, pointed cabbage salad, potato and chive mash, PILOT mustard	
<b>Sage Chicken</b>	24,00
Geflügelhof Weber, risoni risotto, roasted chorizo, braised pointed peppers, parsley salad	
<b>Breast of Veal</b>	24,00
with dumpling stuffing, sherry cream sauce, spring vegetables, mushrooms, wild herbs	
<b>Saxon Heifer Roast Beef</b>	33,00
lettuce, fries, chilli butter	

## DESSERTS

<b>Egg Nog Panna Cotta</b> (V)	9,00	<b>PILOT Crème brûlée</b> (V)	7,50
rhubarb chutney, vanilla, crumble			
<b>Warm Chocolate Cake</b> (V)	12,00	<b>Benni Cheese</b> (V)	12,00
from the oven, roasted plums, pistachio ice cream		Saxon Berch cheese & grilled Griollo from the dairy farm Bennewitz, pear mustard, Picos Camperos	

(V) Vegetarian Dish

(V) Vegan Dish

Supported with fresh produce from our vegetable and herb garden in Lauenhain and numerous regional producers

## COFFEE

KAFFEERÖSTEREI  
ALBER LEIPZIG

<b>Espresso</b> single   double	2,90   3,90
<b>Kaffee</b> small   large	2,90   4,00
<b>Cappuccino</b>	4,00
<b>Latte Macchiato</b>	4,50
<b>Coffee with Milk</b>	4,50
<b>Ovaltine</b> small   large	3,50   4,50
<b>ICED Café Ovochocolate</b> with vanilla ice cream	5,50
<b>Simply Delicious!</b> double espresso, vanilla ice cream	4,80
<b>Chai Tea</b> Milk Alternative: Oat Milk	4,80

## TEA & EXTRA

<b>Tea in a Glass / Pot</b>	3,50 / 6,50
<b>Fruit</b> (without added flavouring)	
<b>Green</b> ... Japan Bancha	
<b>Black</b> ... Darjeeling ... Chai Pur ... Assam	
... Earl Grey ... Sunday Tea	
<b>Herbal</b> ... Chamomile ... Rooibos	
... Breather with Liquorice	
... Bad Weather Tea with Raspberries	
<b>Hot in a Glass</b>	3,80
... fresh mint ... fresh ginger	
... sage leaves ... squeezed lemon	
... LH verbena (dried)	

## WATER, JUICE & LEMONADE

<b>Table Water</b> still / sparkling	0,5l / 3,50 1,0l / 5,50
<b>Bad Liebenwerda Mineral Water</b> natural / medium-sparkling	0,25l / 2,70 0,75l / 6,50
<b>Klostermansfeld Mosterei</b> juice or spritzer apple juice, nectar: sourcherry, red currant, rhubarb, quince	0,3l / 3,20 0,5l / 4,80

<b>Coca Cola</b>	0,2l / 3,50
<b>Coca Cola Zero</b>	0,2l / 3,50
<b>Lemonade</b>	0,3l / 3,00
<b>Spezi</b> ORIGINAL	0,5l / 4,00 0,5l / 4,50
<b>Schweppes</b> Bitter Lemon / Tonic Water Dry	0,2l / 3,50
<b>Meiner Mötts</b> cucumber, lemon, basil	0,33l / 4,20
<b>Meiner Mötts</b> ginger, lemongrass, lime	0,33l / 4,20

## BEER FROM THE BARREL

<b>Fiedler Pils</b>   Radler or Diesel Oberscheibe, Erzgebirge	0,3l / 3,50 0,5l / 5,00
<b>Tegernseer hell</b> Bavaria's oldest brewery	0,3l / 3,50 0,5l / 5,00
<b>Brauerei Trunk BIO Weizen</b> Vierzehnheiligen   Bad Staffelstein	0,5l / 5,00

## BOTTLED BEER

<b>Störtebeker Bio Frei Bier</b> ALCOHOL FREE Stralsunder Braumanufaktur	0,5l / 5,00
<b>Staffelberg Bräu Weizen</b> ALCOHOL FREE brewed with mountain spring water   Oberfranken	0,5l / 5,00

## ENK WINE

### WINERY STEFFEN ENK | NAHE

		0,1l	0,2l	0,75l
<b>ENKELKIND</b>	Riesling	3,50	7,00	24,00
<b>GOTTHARD</b>	Grauburgunder	4,00	8,00	26,00
<b>PILOT LUX Edition_04</b>	Sauvignon Blanc	6,00	12,00	75,00
<b>KEWIN</b>	Rosé	3,50	7,50	25,00
<b>Rieslingschorle</b>	Enkelkind Riesling	0,2l / 6,50	0,5l / 12,00	1,5l

## OPEN WINE

### ROT & WEISS

		0,1l	0,2l	0,75l
<b>KIWI 2022</b>	Sauvignon Blanc   Jürgen Hofmann, Appenheim	4,50	9,00	27,50
<b>Bürgstadter Berg 2018</b>	Spätburgunder   Stich, Franken			40,00
<b>Lizzano 2020</b>	Primitivo   Cantine Lizzano, Kalabrien	4,00	8,00	26,00
<b>Mesta Tinto</b>	Tempranillo   Fontana Uclés, La Mancha	3,50	7,00	24,00
<b>Zartbitter</b>	(M-SY-CS)   Schäffer, Pfalz	6,00	12,00	39,00
<b>Frank &amp; Frei – Komma Nix</b>	0%	3,75	7,50	25,00