

Dishes



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Starters - Cold

Minced Young Herring - or as Germans say: Häckerle

A Saxonian knows what is meant by that (Obviously you are not Saxonian reading the English menu, so here it goes): Actually it is made from salted herring but we use young herring.

Onions, apples, pickles, smoked bacon and young herring of course cut into small cubes, well seasoned and served with plenty of vegetables on fresh, crunchy iceberg lettuce. We serve coarse wholemeal bread with it.



Schaarschmidt's Slice to Cherish

Pure steak tartare (Tartare for us is pure ground beef served completely raw), freshly made of course, sprinkled with pickle-cubes from the Spreewald region and onions, with a layer of boiled eggs and 2 little spoons full of roe from lumpfish. A fingertip full of fresh herbs on top and pepper from the pepper mill.



Vitello Tonnato

Its cradle lies in Italy. Tender pink veal back, thinly cut when cold, covered with a sauce of tuna and cream, fine capers on top.

Starters - Cold

Carpaccio of Chicken Liver

Roasted until pink inside, then pickled in walnut oil with chilies, sliced when cold. We serve it sprinkled with walnuts and a little bouquet of salad.



Beef Carpaccio – a little bit different this time:

Fine beef fillet, arranged alternately with Mozzarella, along with herb-vinaigrette dressing and black olives.



To all of these we serve Baguette.

Starters – Warm

“Homeless” Escargots...

..., since they come without the house, served in a cup instead. Good half a dozen snails in a herb-garlic-butter with mousse of champagne, baked with Parmesan au gratin.



Little Lamb Fillets

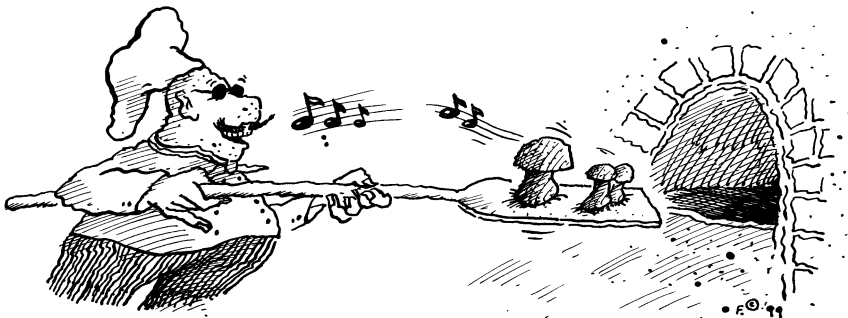
Favourite meal of our regular guests. We serve bite size lamb fillets in herb-garlic-butter, cooked with Parmesan au gratin – all in a snail pan.

Something Crispy

Baked little goat cheeses on a green salad with a piquant raspberry sauce.

Mushroom Heads

Filled with a ragout of onions, ham and small tomato cubes seasoned with Herbs de Provence, then baked with cheese au gratin.



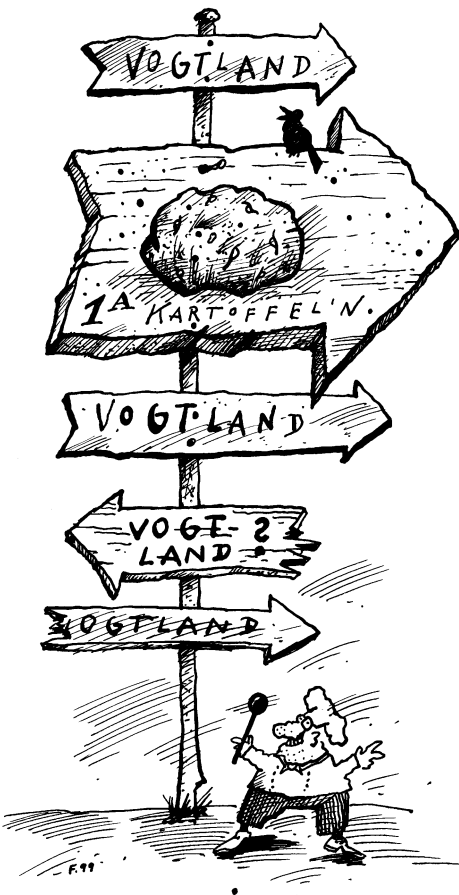
To all of these we serve Baguette.

Soups



Saxonian Potato Soup

Did you know that Saxony – especially the area called Vogtland – is the home of the growing of potatoes in Germany? We make this potato soup as it is done in my home region, the Vogtland that is:
with carrots, celery, onions, bacon ...and - of course - potatoes, seasoned with plenty of marjoram and lovage.
A sausage and croutons on top.
Bon Appétit!



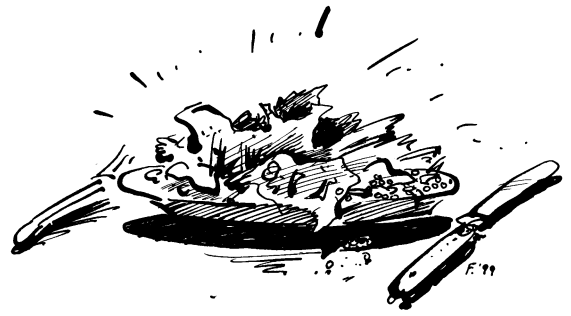
Saxonian Forest Mushroom Soup

Where I am from it is called "Schwammespalken"^{*)} That means plenty of mushrooms, potatoes, onions and bacon, a good ol' boullion, caraway seed has to go in it, sugar, vinegar and parsley of course, and chives.
("I could live of this for weeks..." - The Owner.)

Saxonian and did not know this one either – it must be for insiders!

You can find more soups on our menu of the day.

Salads



Mixed Salad

A variation of different seasonal salads, virgin olive oil and lemon or our house dressing, made from cream, yoghurt and herbs and plenty of croutons on top.

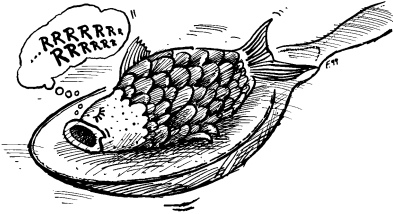
Schopska Salad

(Its home is near Sofia!)

*Fresh tomatoes, cucumbers and bell pepper cubes mixed with onions and garlic (if a couple, both should eat it!).
Plenty of goat cheese and chives on top.*

For those who can't get enough of all this green stuff:

Fish



Fillet of Pike-Perch "Spreewald" Style

Steam the fillet. Cut thin slices of celery, carrots, some onions and cucumber. Put the fillet on top and add butter with boiled eggs and a pinch of parsley. Dill-seasoned potatoes go best with it.

Salmon Fillet

The fillet is fried in olive oil and some butter, sprinkled in abundance with grated parmesan cheese and then grilled. We serve it with buttered noodles with basil and with bacon-tomatoes with sauce Béarnaise.

A Love Affair between Salmon and Pike-Perch

When both are fried, it's the chef's pride. On Saxonian crab-butter-sauce, with crab tails, morels, a crayfish (crawfish), cauliflower heads and lemon, along with salted potatoes.

More fish dishes on our daily menu!

From Pot and Pan



Zucchini boats

A little hollow is cut in the zucchini halves, then they are blanched, and filled with fine Gorgonzola-vegetables. Served on buttered noodles.

“Kohlrabi Circus”

You'll find almost everything Leipzig's legendary vegetable market has to offer. Along with Baguette.

Fillet “Gohlis” Style

Three small Angus and pork fillets on various vegetables, mushrooms in cream sauce and roasted potatoes. On top there is, Sauce Bernaise, Sauce Hollandaise and Sauce Choron.



These Sauces have to “sink into” the dish, which then develops the special taste.

From Pot and Pan

Piccata à la Milanaise

From pork fillet, made tender, breaded in Parmesan and fried in home-style butter with Spaghetti in tomato sauce with mushrooms and thin ham strips.
A bit of grated Parmesan on top.

Fillet of Pork "Moutarde"

Tender strips of fillet, fresh mushrooms and some leeks in a tasty Dijon-mustard cream along with parsley noodles.



You can find more of this on our daily menu!

From Pot and Pan



Saxonian Beef Olive

Filled like at home: with bacon and onions, pickles and carrots, seasoned with mustard, pepper and salt and put into the oven with lots of tender care. Brussels sprouts in a potato basket and our rolled potato dumplings along with it...Oh yes!

Ox-Tail in Burgundy

Marinated in Burgundy for at least 24 hours, then put in the oven. Served with a bouquet of beans "Stötteritz" style (beans coated in bacon and baked in dough). Furthermore you get a Saxonian specialty: home made rolled potato dumplings and a spoon full of cream. (A little bit of Burgundy goes best with it!)

^{*)}Another part of Leipzig



More of these dishes on our daily menu!

A Head of Game

Pheasant



Wrapped in bacon slices and filled before grilling it in order to avoid the meat getting dry and stringy. As soon as it comes out of the oven, we arrange it on a colorful bed of lentils and vegetables and serve it together with boletus mushrooms and our special potato dumplings.

Hare "Lausitz" style

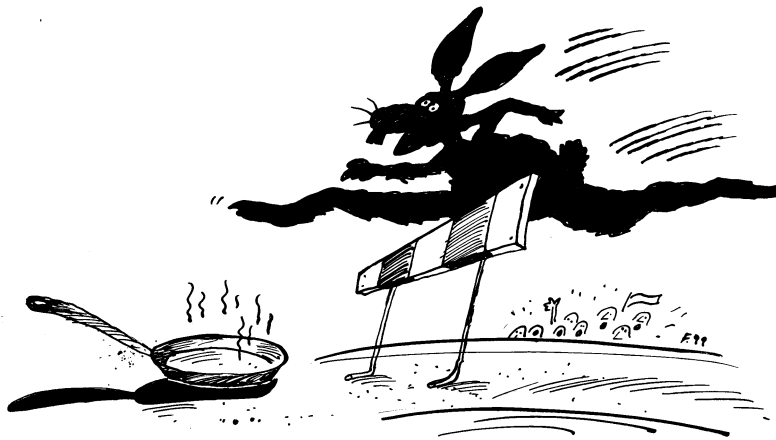
Even though he was a good runner — did it do him any good?

No — he still ended up in our oven.

But before that, we marinated him with plenty of herbs and some secrets.

Served with Brussels sprouts, pickled red beets, pickles "Spreewald" style and cream.

Saxonian rolled potato dumplings go best with it.



More of these dishes on our daily menu!

Steaks

Rump Steak 200g

It is possible to have a larger one!

Fillet Steak 180g

This one you can have larger also!

All of our steaks are Argus steaks from Argentina,
where the cows still have time to grow.

We always cook them medium unless you would like it done differently.



Along with our steaks we serve:

A vegetable Bouquet
roasted Spanish potatoes boiled in their jackets.

If you'd like you can also have
Sauce Bernaise
Peppersauce
Butter seasoned with herbs
Or do you have any other wishes?

For two people we will gladly arrange for:

Chateau Briande 400g

or

Entrecôt Double 400g

Richly garnished with fine vegetables,
mushrooms in a rich cream sauce in a potato nest – briefly
fried potato strips - and hand carved potatoes.

On top of that we also serve a Sauce Bernaise. (Prices are for two people)



For a special occasion:
(Advance order, please.)

Something Cold

The Blue one from Gohlis

"Mr. Cheese" makes this little "stinky" one. We have it on coarse wholemeal bread which has duck grease spread on it and is then sprinkled with chives:

"A little poem"



Cheese Board

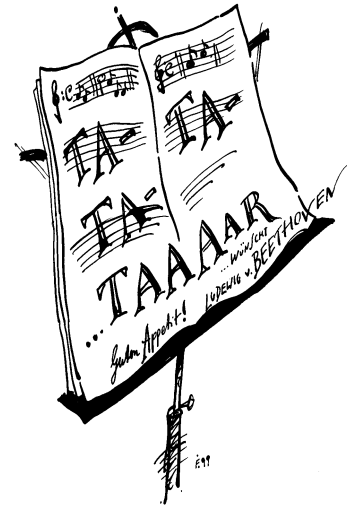
Here also "Mr. Cheese" plays a role. Everything the cheese palette has to offer: for example Edam, Grenz-cheese, Gohlis-cheese or similar ones. Butter and bread, baked in a stone oven, come with it – of course. All is beautifully garnished with fresh fruit and berries.

Tartare

(Tartare for us is pure ground beef served completely raw)
Something not only our regular guest Mr. Moritz likes.

All is veeery freshly made of course. Egg yolk, onions, pickles (pickled gherkin), anchovies, capers, butter and bread from the stone oven.

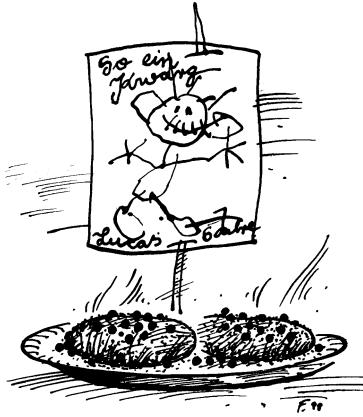
And if you want, we make it differently, too!



Sweet Temptations

Crème Brûlée

The French dessert specialty. And since I could not get enough of it in France, we just make the portions a little larger. A fine vanilla cream with a thin caramel crust.



Soft Curd Cheese Pancakes

All children in Saxony grow up with these and cannot keep away from it later either. Cooked until golden brown, cranberries and sugar on top. But you can have apple butter instead – every grandmother made them differently.

Saxonian Cherry Dumplings

Filled with cherries on a cherry sauce, cinnamon butter and pistachios. The dumplings are still moist inside. Can something so sweet be a sin?



For those who like it crispy:

Ice Cream Wafer “Karlovy Vary” Style

I went out of my way to get one of these when I was a child! We fill them with vanilla ice cream and pistachios. On top we serve strawberries, sprinkled with Pernod and top it off with whipped cream. Simply delicious!

A little Gurgle (Hey, I am just the translator!)

It's part dessert, part digestive.

We compose it using a refreshing lemon-vodka-herbet and a zip of Champaign, nicely garnished with berries.

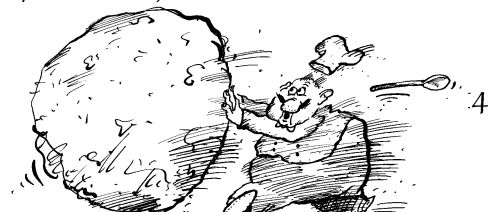
You'll always have room for this – even if you don't have room for a dessert!

Still more for those with a “Sweet Tooth”

Gohliser Guller (Gohlis Ball)

A “Guller” is Saxonian for ball. In this part of town called Gohlis, it's a Gohlis Guller. (I guess you can order it, even if you can't pronounce it.)

19% VAT incl.



The name conceals a delicious surprise – hot and cold at the same time. You can only find this at our restaurant!

By the way, surprise means surprise. Don't ask – try it!



Baked Strawberries?

Yes, really! And they taste wonderfully. Wrapped in dough and fried, then placed onto vanilla sauce, a little whipped cream and vanilla ice cream with it. Finally sprinkled with cinnamon.

Pulsnitzer Mandeleiskrapfen

Almond ice-cream Fritters Pulsnitz Style

Gingerbread made in Pulsnitz was famous already at the court of August the Strong and was praised as "excellent pastries". What we have done with it? Wait and see (or better taste) for yourself. We are sure you will like it.

Flambées – prepared for you at your table:

(Only for two, not possible outside.)

Crêpes Suzette

The small thin pancakes with the so wonderful French name, "bathed" in orange-almond-caramel, flambéed with Grand Marnier, a little bit of fruit and vanilla ice cream come with it.

Or do you have your own favourite recipe? We are prepared for everything.



Pepper Cherries

Flambéed with Gin and a whole lot of experience. Green pepper goes in it and a Guller (ball) of vanilla ice cream.

"Oh, if you just had skipped the soup...!"

The chef could also give it to you differently – the cherries, that is.

De säggsche Lorelei

A Fischgahn gimmt aus dr Tschechei
Drin sitzt ne Familie gemiedlich,
Nun sin`se schon an dr Bastei.

Un ohm uffn Bärche, nu gugge,
Da gämmt sich a Freilein Ihr`n Zobb.
Se schtriechelt`n glatt, hübsch mit Schbugge.
Dann schtäktsn als Gauz uffn Gobb.

Dor vater da unten im Gahne
Glotzt nuf bei des Weib gans entzickt.
De Mudder ment draurisch: „Ich ahne,
Die macht unsern Babbah verrickt“.

Au fängt die da ohm uffn Fälsn
zu sing och noch an – ä Gubbleh
Dr Vader im Gahn dud sich wälsen
Vor Lachen und jodelt: „Jucheh!“

„Bis stille!“, schreit ängstlich Ottilche.
Schon gibblt gans furchtbar dr Gahn.
Un blötzlich, versinkt de Familche....
Aee, Freilein, was hamse gedan!

Lene Voigt