

## Good day and welcome!

We want to cordially invite you in our tavern Gasthaus Barthels Hof, one of the longest standing restaurants of this wonderful trade fair and music city.

In 1479 Leipzig was being officially appointed trade fair city by King Maximilian I. The same Year, Hans Tollhardt opened his first restaurant in this city. During the day it was time to bargain and trade, so by the time the sun was setting, the newly closed contracts could be celebrated in **Tollhardts Zechgewölbe**. During the 18<sup>th</sup> century, the merchant Carl Friedrich Weber expanded the catering trade by building **Webers Speisestube**. During that time the main floor of Barthels Hof was housing trade fair vaults and the upper floor had over 200 rooms containing apartments, trading stations and ballrooms. Copious warehouses and floors, located in the fifth and sixth floor were used as storage space. Various crane beams still bring to mind the active trading of that time.

Many meaningful artists were relocating and taking up residence in the trade city Leipzig. For instance, the fact that Leipzig was also getting recognized as a Music city, was in large part due to its then famous residents like Felix Mendelssohn Bartholdy, Livia Frege, Richard Wagner, Johann Sebastian Bach, Clara Schumann and Kurt Masur. In honor of these Artists, who loved this city like we do, we are dedicating **Barthels Schänke's** historic walls to them, in an effort to combine the commerce and the arts.

Since 2012 the tavern Barthels Hof is being operated as a family enterprise by native residents of Leipzig. True to the motto fresh regional cuisine, we are providing seasonal dishes throughout the whole year, cooked with the greatest care and a passion for details.

Take a break from everyday life and enjoy our regional treats and dishes in Barthels Hof, this city's last remaining transit mess yard.

We wish you a good time in our tavern.  
Enjoy your meal!

Your Family Grahl  
and the hole team of the Gasthaus Barthels Hof



# Asparagus season has started!

## Starter:

Asparagus soup with croutons and asparagus foam	€ 7,10
Terrine of turkey and asparagus with creamed soup of asparagus	€ 14,20

## Main courses

German asparagus with early potatoes optional with Sauce Hollandaise or butter 250g asparagus spears	€ 22,00
Breaded pork escalope with asparagus, Sauce Hollandaise and roasted potatoes	€ 29,40
Pink roast saddle of lamb in herbed crust with asparagus and roasted rosemary potatoes	€ 32,00
Asparagus potato casserole with bacon and cream gratinated with cheese	€ 21,10

## ...try the specialty of Leipzig

<b>Leipziger „Allerlei“</b>	€ 27,00
Crispy vegetables, asparagus, tails of crayfishes and morels combined with a white sauce and crab butter.	

## Wine recommendation

Weiße Cuvée	0,2l	€ 8,50
Vineyard Kloster Pforta, Saale-Unstrut dry		

## **Schnorbsliche Salade zum Gadsch'n, ne Subb'n ausm Debb'l un' weitere kleene Schmerckerchen**

Salads, soups and more starter

Mixed salad platter „Barthels Hof“ with green lettuce and homemade salads of the season <i>vegan possible</i>		€ 13,20
with roasted chicken breast		€ 19,70
with goat cream cheese praline and roasted pumpkin seeds		€ 16,60
Small salad with salads of the season		€ 8,10
Potato soup <i>Barthels-style</i>	cup	€ 7,80
with sausages, cream and grating cheese	bowl	€ 14,20
Barthels variation with cream cheese tomato terrine, lamb's lettuce and soup of the season		€ 12,40
Roasted and dried vegetable chips with herbed cream		€ 5,80
Baked camembert with cranberries and baguette		€ 10,60

## **Bomforzionöser Fisch aus sächs'schem Wasser**

Fish from Saxony

Roasted catfish filet in herbed roll crust on beetroot potato compote		€ 27,20
Roasted filet of zander on noodles enriched with tomato paste		€ 24,30
Filet of trout with green vegetables and mashed potatoes		€ 26,00

## **Wine recommendation for fish**

Saxony	<b>Riesling “Meißner Kapitelberg“</b>	0,2l	€ 9,50
dry	Vineyard Vincenz Richter	0,75l	€ 32,00

## Säggsche Gerichte von dazema un ' klass'sche Schmeckerschen

Traditional cuisine and classics of the Gasthaus Barthels Hof

### *Stadtstreichers Schnorrerkruste*

Breaded pork escalope  
with creamed champignons and roasted potatoes € 22,80

Leipziger beef roll with cream  
red cabbage with apples and potato dumplings € 25,00

Marinated pot roast of beef in red wine sauce  
with red cabbage and potato dumplings € 26,10  
small € 21,00

Roasted calf's liver on apple-onion ragout  
Red wine jus and mashed potatoes € 25,50

Roasted chicken breast with cherry tomatoes  
on buttered ribbon noodles and basil pesto € 22,90

Braised cap of rump with pumpernickel sauce  
roasted bacon-wrapped beans  
and Saxony potato baumbuchen  
(layered potato pulp with egg and bacon) € 25,60

### **Chefs recommendation**

#### *Mutzbraten as in the days of Martin Luther*

Tasty pork neck on a spit in caraway sauce  
with Sauerkraut and potato dumplings € 26,10

### **Mampfe ohne Fleisch**

Vegetarian dishes

Stir-fried potatoes and vegetables  
with all kinds of vegetables, tomatoes, herbs  
and goat cream cheese *vegan possible* € 19,50

Ribbon noodles with tomato sauce  
dried tomatoes and baked freekeh cheese € 18,90

Vegetarian zucchini-vegetable boat  
gratined with goat cheese  
with rosemary potatoes € 19,80

## Beschnarsch'n se Barthels sieße Leckerein

### Desserts

Two *Saxony Quarkkeulchen*  
with apple foam and vanilla ice cream € 10,80

*Original Leipziger Lerche*  
with wildberry ragout and coffee ice cream € 10,20


Wildberry-Sorbet with a jigger of Prosecco  
*House specialty* € 5,50


### Barthels cold pleasures


Ice coffee / Ice chocolate  
with vanilla ice cream and cream € 5,40

Espresso doppio  
with a scoop of vanilla ice cream € 6,20

### Grandchildren's most favorite ice cream

*Amelies* nut dream  
with walnut ice cream, pistachio ice cream,  
hazel nut ice cream, whipped cream  
and chocolate sauce  € 8,50

*Mathildes* ice cream cup with hot cherries  
three scoops of vanilla ice cream  
and whipped cream  € 7,10

Ice cream bowl *Theo*  
with a scoop of *Schmeckerfatz* ice cream,  
candy floss ice cream, whipped cream  
and chocolate beans  € 6,50

### And for the grandparents

Swedish style  
with three scoops of vanilla ice cream  
apple sauce, eggnog and whipped cream € 8,50

**Flavors of ice cream** scoop € 1,70

Vanilla, Chocolate, pistachio, hazel nut, coffee,  
Walnut, caramel, *Schmeckerfatz*, candy floss