

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 18th 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 € 7,90

Main courses

German asparagus with early potatoes
optional with Sauce Hollandaise or butter
250g asparagus spears € 23,30

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 € 33,00

Asparagus potato casserole
with cooked ham and cream gratinated with cheese € 22,10

...try the specialty of Leipzig

Leipziger „Allerlei“ € 28,90

Crispy vegetables, asparagus, tails of crayfishes
and morels combined with a white sauce and crab butter.

Wine recommendation

Markus Schneider Riesling

Winery Markus Schneider

Dry 0,2l € 8,50

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		€ 7,10
Potato soup <i>Barthels-style</i>	cup	€ 7,80
with sausages	bowl	€ 14,20
<i>Barthels variation</i> Vegan vegetable terrine, lamb's lettuce and soup of the season		€ 11,80
Roasted and dried vegetable chips with herbed cream		€ 6,30
Ragout of pork gratinated with champignons and cheese		€ 9,50

Fish from Saxony

Roasted filet of trout with green vegetables herbed cream sauce and mashed potatoes		€ 27,00
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

Wine recommendation for fish

Saxony	Riesling “Meißner Kapitelberg”	0,2l	€ 9,50
dry	Vineyard Vincenz Richter	0,75l	€ 32,00

Dear guests, if you want you can change your side dish. We inform you that we charge € 1,00 for that.

For incompatibleness, special lifestyles and ingredients ask us.

Traditional cuisine and classics of the Gasthaus Barthels Hof

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

Pork steak au four
gratinated with ragout and gouda
with pommes frites and small salad € 23,50

Leipziger beef roll with cream
red cabbage with apples and potato dumplings € 26,00

Marinated pot roast of beef in red wine sauce
with red cabbage and potato dumplings € 26,60
small € 21,20

Chicken breast with cherry tomatoes
on ribbon noodles and basil pesto € 22,90

Roasted calf 's liver on apple-onion ragout
red wine jus and mashed potatoes € 25,90

Knuckle of pork
with Sauerkraut and potato dumplings € 21,90

Mutzbraten as in the days of Martin Luther
Tasty pork neck on a spit in caraway sauce
with Sauerkraut and potato dumplings € 26,10

Vegetarian dishes

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

Vegetarian Burger
Roasted lentils patty
with tomato, cucumber and gouda
beside deep fry potato wedges and cream € 16,30

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

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

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