

## Schnorbsliche Salade zum Gadsch'n

Salads "Leipziger Art"

Mixed salad platter „Barthels Hof“

with green lettuce and homemade salads of the season

*vegan possible* € 9,70

with roasted chicken breast € 11,80

with goat cheese and roasted pumpkin seeds € 10,50

## Subb'n ausm Debb'l

Local soups and stews

Potato soup "Saxon-style"

with roasted black pudding and herbs

cup € 5,10

bowl € 8,70

## Bomforzionöser Fisch aus sächs'schem Wasser

Fish from Saxony

Fried filet of char with creamed spinach  
and fried rosemary potatoes

€ 15,90

## Wine recommendation for fish

2011 Riesling "Meißner Kapitelberg" 0,2l € 7,40

Saxony Vineyard Vincenz Richter 0,75l € 26,00

Dry

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 our staff.



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bewusst.  
regional.  
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## Säggsche Gerichde von dazema un ' klass'sche Schmeckerschen

Traditional cuisine and classics of the Gasthaus Barthels Hof

Roasted calf's liver on apple-onion ragout  
with salad and buttered, mashed parsley potatoes € 16,80  
small € 13,50

Marinated pot roast of beef in red wine sauce  
with red cabbage and potato dumplings € 17,30  
small € 14,00

Leipzig's beef roll with vegetable sticks  
red cabbage with apples and potato dumplings € 17,50

„Mutzbraten“ as in the days of Martin Luther  
(spicy pork neck)  
Piece of pork in caraway sauce  
with sauerkraut and *Kartoffelbaumkuchen* € 18,30

### Eenen bisch'In zu Säggsche Gerichde

Beverage recommendation for traditional cuisine

**Ur-Krostitzer dark beer** 0,5l € 4,50  
Regional dark beer

### Mampfe ohne Fleisch

Vegetarian dishes

Stir-fried potatoes and vegetables  
with all kinds of vegetables, mushrooms, tomatoes, herbs  
and goat cream cheese *vegan possible* € 13,90



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## Game dishes and wild mushrooms

Barthels soup of wild game boar with mushrooms and foam of lingonberries	€ 5,80
Roast wild boar in junipers sauce with wild mushrooms and potato dumplings	€ 19,80
Venison goulash with red cabbage with apples and croquettes	€ 17,20
Braised veal cheek with wild mushroom ragout and fried mashed potatoes	€ 22,60
<i>Stadtstreichers Schnorrerkruste</i> Breaded pork escalope with one fried egg, wild mushrooms and roasted potatoes	€ 18,70
<b>...and desserts...</b>	
Warm chocolate pie with berry ragout and cinnamon parfait	€ 9,70
Saxony Quarkkeulchen with vanilla sauce and wildberry ragout	€ 7,40

**Enjoy your meal!**

<b>Ur-Krostitzer Pilsner non alcoholic</b>	<b>0,5l</b>	€ 4,50
Regional non alcoholic pilsner		