

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



Season's eatings: wild garlic

Any garlic lover who goes down to the woods of Saxony today is in for a pleasant surprise: wild or bear's garlic is in season now

Creamed wild garlic soup with herbed croutons	€ 6,90
Wild garlic hash browns with smoked salmon with mixed green salad and garlic dip	€ 18,90
Potato - wild garlic - knackwurst casserole with potatoes, wild garlic, knackwurst and leek gratinated cheese	€ 19,80
Pink roast saddle of lamb in wild garlic crust with bacon-wrapped beans and roasted rosemary potatoes	€ 26,50
Barthels wild garlic saddle of pork steak gratinated with bechamel and mozzarella with roasted potatoes and small salad	€ 21,80
Chocolate cake with liquid core and a scoop of salty caramel ice cream	€ 9,50

Season's eatings in May and June: asparagus!

Enjoy regional asparagus and the most popular dish from Leipzig: ***Leipziger Allerlei*** made according to an original recipe.

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

Salads "Leipziger Art", soups and more starter

Mixed salad platter „Barthels Hof“

with green lettuce and homemade salads of the season

vegan possible

€ 11,30

with roasted chicken breast

€ 18,40

with goat cream cheese praline

and roasted pumpkin seeds

€ 16,60

Small salad

with salads of the season

€ 8,10

Potato soup "Barthels-style"

cup

€ 7,10

with sausages, cream and grating cheese

bowl

€ 13,20

"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

€ 5,10

Baked camembert

with cranberries and baguette

€ 11,60

Bomforzionöser Fisch aus sächs'schem Wasser

Fish from Saxony

Roasted wels catfish filet in herbed roll crust

on beetroot potato compote

€ 24,40

Roasted filet of zander

on noodles enriched with tomato paste

€ 21,20

Filet of trout with green vegetables

and mashed potatoes

€ 23,00

Wine recommendation for fish

Saxony

Riesling "Meißner Kapitelberg"

0,2l

€ 8,50

dry

Vineyard Vincenz Richter

0,75l

€ 30,00

Säggsche Gerichde 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 € 21,80

Leipziger beef roll with cream

red cabbage with apples and potato dumplings € 23,00

Marinated pot roast of beef in red wine sauce

with red cabbage and potato dumplings € 24,10

small € 19,30

Roasted calf's liver on apple-onion ragout

Red wine jus and mashed potatoes € 24,50

Roasted chicken breast with cherry tomatoes

on buttered ribbon noodles and basil pesto € 20,90

Braised cap of rump with pumpernickel sauce

roasted bacon-wrapped beans

and Saxony potato baumbuchen

(layered potato pulp with egg and bacon) € 23,60

Chefs recommendation

Mutzbraten as in the days of Martin Luther

Tasty pork neck on a spit in caraway sauce

with Sauerkraut and potato dumplings € 24,10

Mampfe ohne Fleisch

Vegetarian dishes

Stir-fried potatoes and vegetables

with all kinds of vegetables, tomatoes, herbs

and goat cream cheese *vegan possible* € 18,40

Ribbon noodles with tomato sauce

dried tomatoes and baked freekeh cheese € 18,30

Vegetarian zucchini-vegetable boat

gratined with goat cheese

with rosemary potatoes € 17,10

Beschnarsch'n se Barthels sieße Leckerein

Desserts

Saxony Quarkkeulchen

with apple foam and vanilla ice cream

€ 9,90

Original Leipziger Lerche

with wildberry ragout and Amarena-cherry ice cream

€ 9,70

Wildberry-Sorbet with a jigger of Prosecco

House specialty

€ 4,60

Barthels cold pleasures

Ice coffee / Ice chocolate

with vanilla ice cream and cream

€ 4,80

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

Baileys style

with Baileys ice cream, caramel ice cream,
coffe ice cream and whipped cream

€ 8,50

Flavors of ice cream

scoop

€ 1,70

Vanilla, Chocolate, pistachio, hazel nut, coffee, Baileys

Walnut, caramel, *Schmeckerfatz*, candy floss