

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	€ 6,90
Asparagus salad on rucola with strawberries	€ 10,20

Main courses

German asparagus with early potatoes optional with Sauce Hollandaise or butter 250g asparagus spears	€ 20,00
Breaded pork escalope with asparagus, Sauce Hollandaise and roasted potatoes	€ 26,00
Pink roast saddle of lamb in herbed crust with asparagus and roasted rosemary potatoes	€ 29,00
Asparagus potato casserole with bacon and cream gratinated with cheese	€ 18,90
Vegetable potato hash browns with smoked salmon and salad with asparagus and garlic dip	€ 19,30

...try the specialty of Leipzig

Leipziger „Allerlei“	€ 26,00
Crispy vegetables, asparagus, tails of crayfishes and morels combined with a white sauce and crab butter.	

Wine recommendation: Rivaner, dry	0,2l	€ 7,50
Vineyard Louis Guntrum, Nierstein, Rheinhessen		

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 <i>vegan possible</i>		€ 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" with sausages, cream and grating cheese	cup bowl	€ 7,10 € 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 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 € 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

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

scoop

€ 1,70