



ROMANUSHOF

ANNO 2011





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### DEAR GUEST,

We welcome you to our restaurant »Romanushof« in the Romanus house, one of the most impressive Baroque buildings in Leipzig. The name of this town »palais« comes from its builder Franz Conrad Romanus who built it between 1701 and 1704. In the late 18th century, when Bach, Goethe and Schiller lived in Leipzig, there was already a popular coffee house in this building. Today we would like to indulge you in our hospitality and our regional specialities. Discover our traditional cuisine from



original dishes from Saxony to historical dishes fit for a royal table. On the blackboard you will find our seasonal offerings and the chef's daily specials. So that our really young guests don't go hungry all dishes are available as children's portions.

Enjoy what your heart desires – we wish your all a tasty meal and guten appetit!

The Tischler family.

### LITTLE DELICACIES FROM THE SAXONY AND THURINGIA KITCHENS

A culinary souvenir for you and an original present for others.  
Take a little taste of our small »market delicacies« home with you!

- Home-made bread straight from the oven
- Freshly smoked hams and sausages <sup>2,3,4</sup>
- Marinated seasonal grilled vegetables
- Marinated cold roast meat <sup>2,3,4</sup>
- Sprewälder gherkins
- Roast meat and sausage salads <sup>2,3,4</sup>
- Assorted herbs, vinegar and fruit schnapps
- Vinaigrettes, jams and chutneys

SMALL AND TASTY  
Children's portions for only 4,90 €





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### SMALL TREATS SERVED WITH YOUR BEER

<b>Cured sausage meat</b> <sup>2,2,4</sup> with home-made bread and pickled vegetables	4,50 €	<b>Cheese board</b> mixed marinated cheeses, sour and grilled vegetables of the season, home-made bread and spice compote	7,50 €
<b>Cured sausage meat</b> <sup>2,2,4</sup> <b>served two ways</b> cold roast meat, cured pepper sausage, sour vegetables, home-made bread and two different spice compotes	8,50 €	<b>Sliced Saxony farmer's bread</b> sour grilled vegetables, two large slices of bread with either: - cold roast meat - ham - cured sausage - cheesy herb butter - home-made pork dripping - home-made goose dripping	3,80 €
<b>Pepper pair</b> <sup>2,3</sup> One pair of cured pepper sausages, home-made bread and sour vegetables	3,30 €		
<b>Romanus treats</b> <sup>2,2,4</sup> cold roast meat, ham and Leipzig cheese mix, sour vegetables, home-made bread and a two-way spice compote	9,50 €		

### SALADS

<b>Potatoes with pickled herring fillets</b> 4,90 € with slices of apple, gherkins, spring onions, yoghurt cream and a small side salad		<b>Small salad</b> 3,50 € with fresh vegetables served with either a yoghurt or balsamic vinegar dressing	
<b>Leipzig market salad</b> 9,90 € <b>with fried pork and turkey medallions</b> served with tomatoes marinated in a balsamic vinegar and basil pesto with a fine walnut dressing and shaves of parmesan		<b>Fresh Leipzig cucumber salad</b> 3,10 € shaves of green cucumber with home-made dill vinaigrette and small dollops of sour cream	

ORIGINAL THURINGIA  
**SCHLACHTWURST**  
Aspic, Liver Sausage, Rotwurst and Mince-meat





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### STARTERS & ENTREES

<b>»Grandma's« baked spiced meat</b> 4,10 € topped with cheese and served with bread triangles	<b>Strammer Max</b> <sup>2,3</sup> 5,90 € three fried eggs sprinkled with chopped bacon served with farmers bread and marinated seasonal grilled vegetables
<b>House marinated herring fillets</b> 6,50 € served on warm potato pancakes with a dill sauce and a fresh green salad	<b>Baked potato</b> 3,70 € creamed cheese curd and herbs or sour cream and a small side salad
<b>Fillet steak tartar</b> 10,50 € 150g steak tartar, served on oven fresh crusty potato bread with chopped onions and herbs	<b>Pork on bread</b> 6,50 € a thick slice of roast pork served on farmer's bread with a black beer sauce and marinated seasonal grilled vegetables
<b>Councillor's plate</b> <sup>2,1,4</sup> 9,50 € cured sausage, cured liver sausage, smoked pork loin, bacon, original Saxony mountain cheese served with Spreewälder gherkins and marinated seasonal grilled vegetables	<b>A basket of home-made bread</b> 3,10 € with salted butter

### SOUPS AND STEWS

<b>Saxony potato soup</b> <sup>2,3</sup> 3,20 € with fried bacon, shallots, vegetables and fried black pudding	<b>Councillor's soup</b> 3,50 € beef bouillon with dumplings and fresh vegetables
<b>Romanus poultry stew</b> 3,30 € with fresh vegetables, chopped potatoes, fresh herbs from the market and home-baked baguette	<b>Carrot and ginger soup</b> 3,10 € with small dollops of cream





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### MAIN COURSES

<b>Half a farmer's duck from the oven</b> 13,90 € a duet of brussel sprouts and butter crumbs, apple and red cabbage with bacon dumplings <sup>2,3</sup>	<b>Wiener schnitzel</b> 14,90 € pan fried veal steak in breadcrumbs served with roast potatoes and a dill and cucumber salad
<b>Roasted ribs of beef</b> 11,50 € with braised vegetables and rosemary potatoes	<b>Schiller's turkey breast</b> 10,90 € stuffed turkey breast on braised regional vegetables served with a sweet chilli sauce and pasta
<b>Crispy roast pork</b> 9,90 € with a black beer sauce served with red cabbage and apple and parsley potatoes	<b>Steak au four</b> 12,90 € (old East German pork steak recipe) saddle of pork baked with cheese served with spiced mince meat and fried potatoes
<b>Tafelspitz</b> 9,90 € Prime poached beef with an apple-horseradish sauce with Saxony fried potatoes and leaf spinach with bacon	<b>J. S. Bach fish fillet</b> 12,90 € fried jack salmon fillet on grilled vegetables with potatoes tossed in dill with finally chopped roast almonds
<b>Saxony marinated beef</b> 9,90 € from free range cattle with Thuringia dumplings and apple and red cabbage	<b>Poached salmon on leaf spinach</b> 11,90 € with bacon and potato noodles in a horseradish-ginger foam

### DESSERT

<b>Leipziger Quarkkeulchen</b> 4,10 € deep fried cream cheese curd and potato pancakes served with apple compote and candied cherries with whipped cream or vanilla ice-cream	<b>Marinated plum pancakes</b> 4,50 € filled with vanilla ice-cream with elder flower and chocolate sauce
	<b>Fruit salad with lemon ice-cream</b> <sup>1</sup> 4,50 € in Grand Marnier marinated fresh fruit

#### FRIED POTATOES

MADE JUST THE WAY WE LIKE THEM!  
with cured pepper sausage and onions





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