



GASTHAUS & GOSEBRAUEREI
BAYERISCHER BAHNHOF
LEIPZIG

Food

Savour the taste.

Please ask our service staff for the documentation on allergenic ingredients.



Fine Soups

Brauhaus onion soup, served with potato bread topped with aromatic Swiss cheese	€ 4,20
German potato soup with fried onions	4,20
Land Wert Bowl of double beef consommé with little meatballs and stripes of pancake	5,90
Bowl of savoury Goulash soup served with sour cream and potato bread	5,90

Our tip to take!

A whole loaf of fresh potato bread served with a selection of homemade spreads: Liptauer, curd cheese with herbs and crackling fat	5,50
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Fresh from the oven

Laugenbrez'l (pretzel)	1,10
2 fresh Laugenbrez'l (pretzel) with Obatzter (a spicy Bavarian speciality made of Camembert and cream cheese)	3,90

Land Wert Farm Goods

With every dish caring the Landwert mark we offer you beef and pork from 100% ecologically free range farming of our partner from Mecklenburg-Hither Pomerania, the LandWert farm in Stahlbrode. On Pomeranian willows cows and pigs live appropriate for their needs. The in-farm butchery manufactures the meat according to traditional recipes into delicious specialities.

Please ask a member of the team for information on the allergen content of our food.

Fresh Salads

Tuscany chicken salad fried chicken breast, red Italian pepper, mozzarella, arugula, cherry tomatoes, green salads and a balsamico dressing	€ 9,90
Bayerischer Bahnhof salad bowl mixed green salads, red onions, dried and marinated tomatos, cucumber, radishes, warm potatoes, green beans, egg and honey mustard dressing	8,50
- with roasted shrimps on a skewer	11,50
- with slices of roasted salmon	11,50
Greek salad a fresh salad with tomatoes, cucumbers, peppers, onions, olives - served with a tasty olive oil dressing and topped with feta cheese	8,50
Small bowl of fresh green salads with honey mustard dressing	3,90
A serving of potato cucumber salad [®]	2,90
A serving of cole slaw [®]	2,90

Get One!

The original big pickled gherkin from the Spreewald served in a tin

Dishes that go well with our beer specialities

Jellied pork knuckle [®] served with pickled gherkins [®] from the Spreewald, onions, fried potatoes and remoulade sauce	8,00
Land Wert Brotzeitbrett'l ^{®7®®} a rich selection of sausage and cheese specialities: smoked liver sausage, German minced beef meat with sea salt, smoked salami, beer sausage, pepper cured sausage, Obatzter (a Bavarian speciality made of Camembert and cream cheese), Romadur, Emmentaler, pickled gherkins from the Spreewald, tomato and egg, butter and a small loaf of potato bread	12,50

On the side or solo

Country Potatoes or Brauhaus potato fries with sour cream and Heinz 57	€ 2,90
A serving of fried potatoes	2,90
Extrawurst-Salat mixed salad of bologna, blue onions, radishes, pickled gherkins [®] , stripes of cheese and chives served with a fresh pretzel	€ 7,00
Marinated goat cheese baked in honey and puff pastry, with baked onion rings and mango chutney	9,00
Assorted cheeses [®] Bavaria blu, wine cheese and Emmentaler, with butter, fig mustard, grapes and potato bread	9,00
Filets of young herring [®] served in a sour cream sauce with apples, onions, gherkins [®] , dill and fried potatoes	9,00
Smoked salmon with hash browns, [®] sour cream, honey mustard dip and green salads	10,00
Carpaccio Bavaria tender prime boiled veal marinated in a vegetable horseradish vinaigrette, with pumpkin seed oil, wild herb salad and deep-fried potato dices	10,50
Baked camembert served with apple horseradish [®] , cranberries and a small loaf of fresh potato bread	6,90
Baked Bavarian Leberkäse (meat loaf) ^{®7} served with potato cucumber salad and mustard	8,00



Brewhouse delicacies

Land Wert Bratwurst in a pan bratwurst made of pork and beef with onions, caraway and majoram, served with dark beer sauce, fried potatoes and German cole slaw	€ 9,00
Hot Chicken Wings served with Barbecue sauce and Brauhaus potato fries	9,50
Tender and juicy spare ribs served with a sweet-smoky barbecue sauce and Brauhaus potato fries	12,50
Braumeisterpfanne fillet of pork, roasted chicken breast and beef steak served with vegetables, a slice of bacon, creamy mushrooms, a grilled tomato and fried potatoes - all served in a pan	15,90
Big Brauhaus-Schnitzel escalope served with fried potatoes and a bowl of fresh green salad	13,50
Homemade beef roulade Franconian style filled with bacon, onions, gherkin and mustard, served with potato dumplings [®] and red cabbage	13,90
Saxon Sauerbraten (marinated pot roast) served with potato dumplings and red cabbage	12,90
Bierkutschersteak (220g) A grilled rump steak served with a dark beer sauce, country potatoes and cole slaw [®]	17,90
Braumeisterspieß fillets of pork, spit-roasted served with a garlic cream sauce, baked onion rings and Brauhaus potato fries	13,70
Hunter's feast venison roast with wild mushroom sauce, Brussels sprouts and pretzel dumplings	13,20
Grilled slice of salmon with leaf spinach in a shrimp white wine sauce with wild rice	12,50

Freshly served every day after 6 pm

Crispy pork knuckle served in a dark beer sauce with potato dumplings [®] and cole slaw [®]	12,50
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Roasted Zander on lentil stew
with horseradish and mashed potatoes

€ 13,50

Schweizer Käseschnitzel

A saddle of pork steak baked with slices of tomato, Swiss cheese and ham, served with Brauhaus potato fries and a bowl of fresh salads

€ 12,50

Veal liver Berlin style

with braised balsamic onions, slices of baked apple and mashed potatoes served with a bowl of green salads

€ 12,90

Our tip to take!

Land Wert **Peppered beef goulash**
heartily stewed beef with carrots and pretzel dumplings

€ 12,90

¹ containing caffeine ² Colouring agent ³ sweetener ⁴ preservative
⁵ containing quinine ⁶ sulphurated ⁷ flavour enhancers ⁸ antioxidant
⁹ pickling salt

Pasta

Organic-Pasta served with fresh salmon
red pesto, arugula, cherry tomatoes, roasted pine nuts and parmesan cheese

€ 11,50

South Tyrolean Pasta with grilled chicken breast
white and green fusilli with Vinschgau-style tomato sauce with beacon, au gratin with mozzarella

€ 12,50

Vegetarian Maultaschen
Swabian pasta squares with basil butter, parmesan cheese and creamy sauerkraut

€ 7,50

Allgäuer Bergkäseespätzle (German noodles with aromatic cheese)
served in a pan with onion pear topping and a cucumber dill salad on the side

€ 9,40

Vegetarian Organic creamcheese and spinach ravioli
with wild mushroom sauce and marinated herbs

€ 9,00

Land Wert **Organic-Pasta with brewhouse Bolognese**
and Parmesan

€ 9,90

The sweet finale

Little Alpenglück
an apple beignet served with rum raisin ice cream and vanilla sauce

€ 3,50

Mini Panna Cotta
served with hot raspberries

€ 2,50

Primabella Stracciatella
Not only for kids: yummy Stracciatella ice cream with chocolate sauce and a waffle

€ 3,50

Nutcracker
walnut brittle ice cream with whipped cream, eggnog and chocolate sauce

€ 4,90

Banana Split
vanilla- and chocolate ice cream, banana, Amarena cherry, whipped cream, chocolate sauce

€ 4,90

Saxon Quarkkeulchen
small baked curd cheese cakes served with apple compote and topped with sugar and cinnamon

€ 4,90

Homemade waffle
with hot morello cherries and one scoop of vanilla ice cream

€ 4,90



The Temple of Extravagance

Modern times teach us: it is not always sensible for a company to blindly follow the greed of your shareholders. This statement was also valid 160 years ago.

At that time, the Leipzig living architect Eduard Pötzsch designed the Bayerischer Bahnhof as a lavish ensemble with an impressive portico. The shareholders were appalled, called the architect's plan a "Temple of extravagance" and demanded a cheaper building adapted to its single purpose as a train station.

However, Pötzsch had his way and was proven right. As other train stations from the beginnings of the railway business were torn down to make way for bigger versions, the Bayerischer Bahnhof effortlessly managed the enormous increase in traffic. Because of the prudence of its architect, the Bayerischer Bahnhof stood the test of time and is today one of the landmarks of our city.

Leipzig's Gate to the South

The Bayerischer Bahnhof, built from 1842 till 1844, once was Leipzig's gate to the south. It was here where huge shipments of cereal from Bavaria arrived and machinery from Saxony was loaded. Trains left for Munich, Vienna and even Italy. Emperor Wilhelm II., Grand Duke Michail of Russia, Karl Marx and Lenin - they all boarded at the Bayerischer Bahnhof.

At the end of the 19th century, the train station had more than one million travellers per year. Only after the opening of the new main train station in 1915 the importance of the Bayerischer Bahnhof decreased. Now, merely regional trains left the train station towards the south of Leipzig heading for chemistry companies and the opencast brown coal mines. These routes saved the Bayerischer Bahnhof from its demolition: despite various destruction plans from the city of Leipzig, the train station could not be rendered redundant. In 2001, when the train traffic was eventually discontinued, the ensemble with its portico was long since put under monumental protection and carefully restored to its former glory.

Moreover, with the opening of the City-Tunnel in December 2013 the Bayerischer Bahnhof is once more a train station.



Saxon-Bavarian pan dish



(Served for groups of 4 persons or more)

Warm potato bread
with homemade dips

Served in the pan:
Baked Bavarian meat loaf^{6,7}

Pork knuckle served in a Heizer dark beer sauce

Land Wert **Franconian grilled sausage**

Served with: potato dumplings⁹, pretzel dumplings, fried potatoes, sauerkraut, Leipziger Allerlei (vegetable hotchpotch), cole slaw⁹ and mustard

Served with a clip pitcher of Schaffner - Bayerischer Bahnhof naturally cloudy Pilsner (per Person 0,5l fresh from tab)

Price per person 19,50 €