



BAYERISCHER BAHNHOF
LEIPZIG

Food & Beverages
Savour the taste.

The Gose Beer

- the original beer delicacy of Leipzig

Whereas the people of Cologne drink their famous Kölsch beer, the citizens of Leipzig enjoy their glass of Gose beer. This beer delicacy of our city surprises with its distinctive taste of hop, malt and water, as well as lactic acid and coriander which are added during the brewing process resulting in its very fizzy character. Thus, Gose is the ideal thirst quencher. Moreover, Gose proves to be an excellent mixing base: either with Original Leipziger Allasch (a caraway liqueur), raspberry syrup, cherry liqueur or banana juice.

Home of the Original Leipziger Gose is the Bayerischer Bahnhof where the beer is carefully brewed according to its ancient recipe. Guests can enjoy our beer delicacy fresh from the tap or in a souvenir bottle made from its historic model. We are very proud to cherish the Gose tradition which dates back several centuries. For the 21st century, we aspire to perpetuate that tradition.

Gose is counted among the oldest types of beer in the world. Although first mentioned in 1332, it is however assumed that Gose was brewed long before. It originated in Goslar, a city in the Harz Mountains, where the stream Gose passes through. The Gose beer was drunk, and copied, for miles around. This way, the Gose “migrated” into the east of Germany, first stopping in Anhalt and later arriving in Leipzig. Prince Leopold, called “Old Dessauer” (Dessau is a city in Saxony-Anhalt), is supposed to have brought the Gose in 1738 to Leipzig.

The rising trade fair and book city became the second home of this beer delicacy. In 1900, Gose was a true bestseller and was seen as “the official beverage of Leipzig”. Countless Gose anecdotes emerged and spread its reputation into the world. The turbulent events of the early 20th century almost let the Gose beer fade into oblivion, but fortunately the citizens of Leipzig firmly held on to its tradition. Hence, we can enjoy the Gose beer up to the present day. And instead of “Cheers!” we shout “Goseanna”!



Von seinerzeit
zu Deiner Zeit



In the past, the Gose beer Die Gose matured in its characteristic flat, bulbous bottle with the long neck. In the process of maturation, the top-fermenting yeast rose into the neck and formed a natural cork sealing the bottle airtight. Today, the Gose is filled into our souvenir bottle after the maturation process is completed and is then sealed with a porcelain swing top.

The souvenir bottle made from its historic model filled with 0,75 l Original Leipziger Gose.

9,90 €

Souvenir



Original Leipziger Gose

A top fermented, sparkling, sour, and slightly salted beer with a distinctive character.

Healthy, rich in vitamins and nerve strengthening - as stated in advertising from 1900.

		€
Original Leipziger Gose	0,3l	2,15
	0,5l	3,25
Original Leipziger Gose-Radler		
Original Leipziger Gose mixed with lemonade ®	0,5l	3,25
Sonnenschein - Sunshine ®	0,3l	2,50
Original Leipziger Gose mixed with woodruff or raspberry syrup	0,5l	3,45
Leipziger Allasch Gose	0,3l	3,70
Original Leipziger Gose mixed with 4 cl 38% vol. Echter Leipziger Allasch (caraway liqueur)		
Frauenfreundliche Women's Choice	0,3l	3,70
Original Leipziger Gose mixed with 4 cl 20% vol. cherry liqueur		

Schaffner (Conductor) - Bayerischer Bahnhof naturally cloudy Pilsner

A Pilsner beer with a fine character. Aromatic and very wholesome - an exceptional beer taste.

		€
Schaffner (Conductor) naturally cloudy pilsner	0,3 l	2,15
	0,5 l	3,25

Kuppler (Operator) - Bayerischer Bahnhof Weisse

A dark, naturally cloudy, top fermented weissbier speciality, refreshing, full-bodied, and harmonic.

Kuppler (Operator) Weissbier	0,3 l	2,15
	0,5 l	3,25

Heizer (Stoker) - Bayerischer Bahnhof Dark Beer

A light and sweet beer speciality brewed according to an old recipe, aromatic and with a velvety black colour - a unique flavour.

Heizer (Stoker) Dark Beer	0,3 l	2,15
	0,5 l	3,25

		€
Radler - Schaffner mixed with lemonade ®	0,5 l	3,25
Diesel - Schaffner mixed with coke ①②	0,5 l	3,25
Hawaii - Kuppler mixed with banana juice	0,5 l	3,25
Schneider Leichtes Weizen	bottle 0,50 l	3,25
Wheat beer 2,5 % vol. swing top bottle		
Maisel's Weisse	bottle 0,50 l	3,25
Non alcoholic wheat beer		
König Pilsener	bottle 0,33 l	2,70
non alcoholic Pilsner beer		
Vitamalz malt beer	bottle 0,33 l	2,50

Our beer specialities





Fresh from the oven

A whole loaf of fresh potato bread 4,90 €

served with a selection of home made spreads: Liptauer, curd cheese with herbs, and crackling fat

Our tip to take!

Soups

Brauhaus onion soup

served with potato bread topped with aromatic Swiss cheese

German potato soup

with fried onions

Creamy curry soup

made of chicken broth, with roasted shrimps on a spewer

Homemade Goulash soup

served with sour cream and potato bread

€		€
3,40	Laugenbrez'l (pretzel)	0,90
3,40	Baguette with garlic cream [®] and herbs crisply baked	3,20
3,90	2 fresh Laugenbrez'l (pretzels) with Obatzter (a spicy Bavarian speciality made of Camembert and cream cheese)	3,90
3,90		



Tuscany chicken salad

fried chicken breast, red Italian pepper, mozzarella, arugula, cherry tomatoes, green salads and a Tuscan dressing ^{④⑦}

€
8,90

Salad „Niçoise“

with a slice of roasted salmon
the traditional French salad with small La Ratte potatoes fresh from the oven, string beans, olives, red onions, eggs, green salads and marinated tomatoes with Dijon dressing ^{④⑦}

9,50

Greek salad

a fresh salad with tomatoes, cucumbers, peppers, onions, olives - served with a tasty olive oil dressing and topped with feta cheese

€
7,90

Small bowl of fresh green salads

with honey-mustard dressing ^{④⑦}

3,90

A serving of **potato cucumber salad** ^⑥

2,70

A serving of **cole slaw** ^⑥

2,70

Get One! ^{③④⑦}

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

1,80

Fresh Salads



From beer fan to beer professional

What exactly is original wort? What does the Reinheitsgebot (German Beer Purity Law) mean? What is the difference between top fermented and bottom fermented yeast? How is dark beer being brewed? How long does the brew process take? You will get the answers to all these questions during our guided brewery tour. Moreover, you will also learn interesting facts about the brewing history of the Original Leipziger Gose.

The tour takes 30 minutes and is priced at 4,90 € per person. It includes a tasting of our home-made Gose beer.

We are happy to arrange individual tours for your friends or colleagues. Please ask us for details.

*Guided
brewery tour*

Jellied leg of pork⁴⁷⁹

served with pickled gherkins from the Spreewald, onions, fried potatoes and rémoulade sauce

€

6,90

Meat salad⁴⁷

mixture of bologna, blue onions, radishes, pickled gherkins, stripes of cheese and chives served with a fresh pretzel

6,50

Brotzeitbrett'l⁴⁷⁹⁹

a rich selection of sausage and cheese specialities: ham from the Black Forest, Bauernseufzer (little sausages), jellied pork, smoked liver sausage, Kasseler (lightly smoked pork loin), Obatzter (a Bavarian speciality made of Camembert and fresh cheese), Romadur, Emmentaler, pickled gherkins from the Spreewald, tomato and egg, butter and a small loaf of potato bread

7,90

Marinated goat cheese

baked in honey und puff pastry, with mango chutney, green salad and baguette

6,90

Bauernhandkäs mit Musik²⁴⁷

Harzer acid curd cheese in an onion gherkin vinaigrette, with potato bread and crackling fat

5,90

*Dishes that go well with
our beer specialities*

Filets of young herring²³⁷

served in a sour cream sauce with apples, onions, gherkins, dill and fried potatoes

€

7,90

Smoked salmon with hash browns³⁶

with sour cream, mustard pesto and green salads

8,90

Onions rings baked in beer dough²⁷

served with a honey mustard dip and sour cream

5,50

Grilled sausage in a pan⁴

fine Franconian grilled sausage served with fried potatoes and cole slaw

7,90

Baked camembert⁶

served with apple horseradish, cranberries and a small loaf of fresh potato bread

6,90

Baked Bavarian Leberkäse⁴⁷⁸ (meat loaf) 7,20

served with potato cucumber salad and mustard



Served freshly in a clip pitcher!

Kuppler - Bayerischer Bahnhof Weissbier
Schaffner - Bayerischer Bahnhof
naturally cloudy Pilsner
Heizer - Bayerischer Bahnhof Dark Beer

2 -Litre-clip pitcher and glasses

10,70 €



BIO-pasta served with fresh salmon

red pesto, arugula, cherry tomatoes, roasted pine nuts and parmesan cheese

Penne & fried chicken breast "Caprese"

pasta gratin baked with slices of tomato and mozzarella cheese, served with roasted chicken breast and tomato basil sauce

Pasta

€
9,50

Vegetarian "Maultaschen"

Swabian pasta squares with basil butter and creamy sauerkraut

Feuerpfännle - spicy pan

tender fillet tips in a spicy sauce served with noodles

The little Italian

BIO-pasta with meat sauce or tomato sauce with basil and parmesan cheese

€
6,90

9,50

5,90

(Served for groups of 4 persons or more)

Warm potato bread
with home-made dips

Served in the pan:
Baked Bavarian meat loaf

Leg of pork served in a Heizer dark beer sauce
Franconian grilled sausage

Served with: potato dumplings, pretzel dumplings,
fried potatoes Leipziger Allerlei (vegetable speciality),
cole slaw and mustard

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

Price per person 16,90 €

Saxon-Bavarian pan dish





Brewhouse delicacies

Marinated Sauerbraten (sour beef)

served with potato dumplings[®] and red cabbage

Hot Chicken Wings^{☺☺}

served with Barbecue sauce and Brauhaus potato fries

Tender and juicy spare ribs^{☺☺}

served with a sweet-smoky barbecue sauce and Brauhaus potato fries

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

Big Brauhaus-Schnitzel

escalope served with fried potatoes and a bowl of fresh green salad

€

10,90

8,90

9,90

13,90

11,80

Homemade beef roulade Franconian style

filled with bacon, onions, gherkin and mustard, served with potato dumplings and red cabbage

Crispy leg of pork

served in a dark beer sauce with potato dumplings[®] and cole slaw
(freshly served every day after 6:30 pm)

€

11,50

10,50

*On the side or
solo*

€

Country potatoes

2,90

or Brauhaus potato fries

with sour cream and Heinz 57

A serving of fried potatoes

2,90





Roast saddle of lamb

scalloped with a herb crust
served with Mediterranean vegetables
and petite La Ratte rosemary potatoes

€
15,90

Bierkutschersteak[®] (220g)

A grilled rump steak served with a dark beer sauce,
country potatoes and cole slaw

15,40

Braumeisterspieß[®]

three fillets of pork, pit-roasted with bacon and onions
served with a pepper cream sauce
and Brauhaus potato fries

12,90

Hunter's feast

tender wild boar roast with cherry balsamic sauce,
bread dumplings and creamy sauerkraut

12,90

Grilled slice of salmon with leaf spinach

in a shrimps white wine sauce with black and white rice

10,90

Roasted Zander on lentil stew

with horseradish crème fraîche and mashed potatoes

11,90

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 salad

€
10,90

Calf's liver Berlin style

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

11,50

Allgäuer Bergkäsespätzle (German noodles with aromatic cheese)

served in a pan with onion pear topping and a cucumber dill
salad on the side

7,90

Pork steak (300g)

11,90 €

from Susländer pork, with an onion-mustard crust,
served with green beans and fried potatoes



»The Susländer pork originates from
family-run farms with superior breeding
conditions.«

Our tip to take!

The sweet finale

Little Alpenglück € 2,90

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

Mini Panna Cotta 2,50

served with hot raspberries

Primabella Stracciatella 2,90

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

Nutcracker

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

Saxon Quarkkeulchen 4,50

small baked curd cheese cakes served
with apple sauce and topped with sugar and cinnamon

Home-made waffle € 4,50 €

with hot morello cherries and one scoop of vanilla ice cream

Our tip to take!



Large cup of coffee	€ 1,90	Darjeeling Summer Gold	€	Morning dew	Small pot 0,4 l	€ 3,40	Roibosh Vanilla	Cup	€ 1,90
Large cup of hot chocolate with whipped cream	2,50	flowery elegance	Small pot 0,4 l	flavoured green tea			flavoured herb tea		
Café au lait	2,50	Assam Bari	Small pot 0,4 l	White tea	Small pot 0,4 l	€ 3,40	Red Berries	Cup	€ 1,90
Cappuccino	2,50	extravagant broken tea, highest aroma		with the aroma of pears and peaches product of organic farming			flavoured fruit tea		
Latte macchiato	2,50	Earl Grey	Small pot 0,4 l	Fitness Tea	Small pot 0,4 l	€ 3,40	Peppermint tea	Cup	€ 1,90
Espresso	1,50	with a citrus aroma of bergamot		Revitalising herb tea			Premium herb tea		
Espresso doppio	2,60						Camomile tea	Cup	€ 1,90
Espresso macchiato	1,70						Premium herb tea		
Glühwein (mulled wine)	2,50						Rose Hip	Cup	€ 1,90
Hot lemon	2,50						product of organic farming		
American Latte	3,40								
Espresso doppio with Caramel and hot foamed milk									

Coffee and tea specialities



Non-alcoholic beverages

		€
Mineral water, sparkling	0,25 l	1,80
Mineral water, silent	0,25 l	1,80
Mineral water, medium	0,75 l	4,20
Tonic Water ^①	0,3 l	2,30
Bitter Lemon ^①	0,3 l	2,30
Ginger Ale ^{②④}	0,3 l	2,30
Gelbe Fassbrause	0,3 l	1,90
(lemonade from the keg)	0,5 l	2,70
Lemonade ^{②③}	0,3 l	1,90
Pepsi ^{①②}	0,3 l	1,90
	0,5 l	2,70
Pepsi light ^{①②③}	0,2 l	1,90
Mirinda ^{②④}	0,3 l	1,90
Spezi ^{①②④}	0,3 l	1,90
	0,5 l	2,70

^① containing caffeine ^② Colouring agent ^③ sweetener ^④ preservative
^⑤ containing quinine

Juices from **granini**

		€
Apple juice	0,3 l	2,50
Peach juice	0,3 l	2,50
Orange juice	0,3 l	2,50
Grapefruit juice	0,3 l	2,50
Strawberry juice	0,3 l	2,50
Multivitamin	0,3 l	2,50
Cherry juice	0,3 l	2,50
Cherry-Banana juice	0,3 l	2,50
Banana juice	0,3 l	2,50
Red grape juice /bottle	0,2 l	2,50
Tomato juice /bottle	0,2 l	2,50

Juice Spritzer

		€
Apple spritzer	0,3 l	1,90
	0,5 l	2,70
Cranberry spritzer	0,3 l	2,30
Rhubarb spritzer	0,3 l	2,30
Currant spritzer	0,3 l	2,30



		€
Bionade Elder	bottle 0,33 l	2,70
Bionade Ginger & Orange	bottle 0,33 l	2,70
Voelkel BioZisch Raspberry & Cassis	bottle 0,33 l	2,70
LEMONAID - BIO-Lemonade	bottle 0,33 l	2,70
made of fresh lime juice		
WOSTOK herb lemonade	bottle 0,33 l	2,70
Club Mate ice tea	bottle 0,33 l	2,70
Carpe Diem Kombucha	bottle 0,33 l	3,00
Almdudler	bottle 0,25 l	2,70



Crodino Spritz

0,3 l 2,50 €

Spritzer with Italian herb lemonade and a slice of orange

Our tip to take!

Lemonades and Wellness Drinks

White wine

		€
Müller Thurgau QbA dry, Saale Unstrut, Germany	0,2 l	3,70
Pinot Grigio IGT dry, Veneto, Italy	0,2 l	3,80
Kerner Kabinett sweet, Rhinehessen, Germany	0,2 l	3,70
Weißburgunder QbA dry, Baden, Germany	0,2 l	3,80
Riesling QbA dry, Mosel, Germany	0,2 l	3,70
Chardonnay AC dry, South of France	0,2 l	3,80

Red wine

		€
Dornfelder QbA dry, Pfalz, Germany	0,2 l	3,70
Trollinger/Lemberger QbA semi dry, Württemberg, Germany	0,2 l	3,80
Merlot IGT dry, Veneto, Italy	0,2 l	3,70
Chianti DOCG dry, Toscana, Italy	0,2 l	3,70
Rioja DOCa dry, Bodegas Primitiva, Spain	0,2 l	3,80
Cabernet Sauvignon AC dry, South of France	0,2 l	3,70



Rosé wine

		€
Tempranillo/Cabernet Rosé D.O. dry, Spain	0,2 l	3,70

Wine spritzer

		€
White wine spritzer	0,2 l	3,30
Red wine spritzer	0,2 l	3,30
Aperol Sprizz Aperol, white wine, Prosecco, slice of orange	0,2 l	4,50

White wine

0,75l Bottle

€

Pawis Riesling QbA

21,50

dry, Saale Unstrut, vineyard Pawis, Germany

Pinot Grigio DOC

21,50

Friaul DOC, dry, vineyard Plozner, Italy

Dreissigacker Weißburgunder QbA

21,50

dry, vineyard Dreissigacker, Germany

Red wine

0,75l Bottle

€

Blauer Zweigelt

21,50

dry, Saale-Unstrut, Germany

Merlot

21,50

Viña Maipo, dry, Chile, Central Valley

Sparkling wine, prosecco, Champagne

€

Bayerischer Bahnhof

0,1 l 2,90

In-house brand

0,75 l 18,90

Prosecco Spumante

0,1 l 3,20

0,75 l 23,00

Prosecco wild strawberry

0,1 l 3,70

Wild strawberry liqueur, Prosecco

Prosecco on ice

0,15 l 4,90

Champagner

0,2 l 10,40

0,75 l 39,00

Bottled wine & prosecco





Manufactured by Bayerischer Bahnhof

Echter Leipziger Allasch — Original Leipziger Allasch

The caraway liqueur speciality. Allasch is a caraway liqueur which was presented first in 1830 by Baltic traders at the Leipziger trade fair. Distillers of Wilhelm Horn refined its taste, thus transforming the Allasch into a premium liqueur and a genuine product of Leipzig.

Today, the speciality with pure caraway distillate is manufactured at the Bayerischer Bahnhof in Leipzig from the traditional recipe of Horn.

Well-balanced in character and healthy for body and soul, this spirit of Leipzig presents the Saxon way of life. 38% vol. Original Leipziger Allasch

2 cl **1,90 €**

Echter Leipziger Allasch

The perfect gift to take home: the precious 500ml bottle.

500 ml **13,95 €**





J.S. BACH

ARONIA-LIKÖR-SPEZIALITÄT

J.S. Bach

Our chokeberry liqueur speciality. Bach is Leipzig! Thus, the distillers of the Leipzig liqueur manufacturer Wilhelm Horn thought it to be suitable to create a special liqueur in honour of the world-renowned composer.

The result is an extraordinary liqueur with the sweet, mellow taste of magical chokeberries and an excellent manufacturing process.

Chokeberry, the wholesome fruit. 25% vol.

2 cl **1,90 €**

J.S. Bach

The special souvenir for a special someone: the 500ml bottle with a hand-made porcelain cork.

500 ml **14,95 €**



Gose Beer Brandy

The brand is made from the original Leipziger Gose which is brewed at the Gasthaus & Gosebrauerei Bayerischer Bahnhof and distilled at the Meissener speciality distillery Prinz zur Lippe.

Our Gose beer brandy has a fruity, sweet scent, a well-balanced taste and encloses the characteristic Gose aromas coriander and lemon. 42% vol.

2 cl **2,30 €**



Aperitif

		€
Pernod	4 cl	2,90
Campari	4 cl	2,90
Martini	5 cl	2,90
Sherry	5 cl	2,90

Cordial

		€
Ramazotti	2 cl	1,90
	4 cl	3,80
Jägermeister	2 cl	1,90
Fernet Branca	2 cl	1,90
Underberg	2 cl	1,90

Our house specialities

all spirits 2 cl

Wurzhüttengeist 50% vol. 2,30 €

a herb liqueur — served while burning

Apple brandy 44% vol. 1,90 €

stored in an oak barrel

Zwetschgenwasser 42% vol. 1,90 €

plum spirit stored in an oak barrel

Fine fruit brandy 40% vol. 1,90 €

distilled from apples and pears
and stored in an oak barrel

Williams-Christ Birnenbrand 1,90 €

pear brandy 40% vol.

Our Tip to take!

And more ...

all spirits 2 cl

	€
Tequila white	2,10
Tequila brown	2,10
Baileys	2,10
Southern Comfort®	2,10
Vodka	2,10
Nordhäuser Doppelkorn	2,10
Asbach	2,10
Grappa	2,10
Gordons Dry Gin	2,10
Malteser Aquavit	2,10
Linie Aquavit	2,10
Johnnie Walker	2,50
Jim Beam	2,50
Jack Daniel's	2,50
Glenfiddich	2,50
Remy Martin VSOP	2,90

Longdrinks

All long drinks are mixed with 4 cl spirits.

	€
Campari Orange®	4,80
Gin Tonic®	4,80
Vodka Lemon®	4,80
Cuba Libre ^{①②}	4,80
Southern Comfort Ginger Ale ^{②④}	4,80
Bacardi with coke ^{①②}	4,40
Johnnie Walker with coke ^{①②}	4,90
Red Bull with vodka ^{①②}	4,90

Cigars



	€/piece
Montecristo mini	0,90
Romeo y Julietta	4,70
Bock y Ca Churchill	7,15
Cohiba Robusto	18,75

Find a wide variety at our humidor



Cocktails with alcohol

Caipirinha	€ 4,90
Cachaça, lime, brown sugar	
Pina Colada ²⁴	4,90
Bacardi rum, pineapple, coconut cream, whipped cream	
Mango Julep ²⁴	4,90
Southern Comfort, lime, Granini mango juice, lime juice, mint, cane sugar	
Erdbeer Daiquiri ²⁴	4,60
white rum, Monin strawberry syrup, lemon juice, strawberries	
Pina Fragoli ²⁴	4,60
Wood strawberry liqueur, Bacardi Rum, Monin banana syrup, pineapple juice	

Cocktails without alcohol full of vitamins

Ipanema ²⁴	€ 3,90
lime, brown sugar, lime juice, ginger ale	
Sportsman ²⁴	3,90
pineapple-, orange- and lime juice, Grenadine	
California Dream ²⁴	3,90
pineapple-, orange- and lime juice, Monin peach syrup, coconut cream	
French Kiss ²⁴	3,90
passion fruit-, grapefruit- and banana juice, Blue Curaçao	



Our tip to take!

The perfect gift:
A **voucher** from the
Gasthaus & Gosebrauerei
For a brewing seminar or a
special dinner.



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, the Bayerischer Bahnhof will be revived as a train station after the completion of the city tunnel in 2013.



BAYERISCHER BAHNHOF
LEIPZIG

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