



GASTHAUS & GOSEBRAUEREI  
BAYERISCHER BAHNHOF  
LEIPZIG

# Food

Savour the taste.

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



## Fine Soups

„Frankfurter-Grüne-Soß“ – soup, € 4,20  
Leek cream soup with 7 herbs,  
roasted potato bread with mustard cream and horseradish<sup>®</sup>

German potato soup 4,20  
with fried onions

 Bowl of double ox consommé 5,90  
with little meatballs and stripes of pancake

 Bowl of savoury Goulash soup 6,90  
with a lot of beef in it, served with sour cream and potato bread

 matches perfectly with Heizer Dark Beer

## Our tip to take!

A whole loaf of fresh potato bread 5,90  
served with a selection of homemade spreads: Liptauer,  
curd cheese with herbs and crackling fat

## Fresh from the oven

Laugenbrez'l (pretzel) 1,30

Basket of bread 1,50  
With potato bread and baguette

2 fresh Laugenbrezeln (pretzel) with Obatzter 3,90  
(a spicy Bavarian speciality made of Camembert and cream cheese)

### Land Wert Farm Goods

With every dish carrying the Landwert mark we offer you beef from 100% ecologically, species-appropriate free range farming of our partner from Mecklenburg-West Pomerania, the LandWert farm in Stahlbrode. 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 € 9,90  
fried chicken breast, red Italian pepper, mozzarella, arugula,  
cherry tomatoes, green salads and a balsamico dressing

Bayerischer Bahnhof salad bowl 8,90  
mixed green salads, red onions, dried and marinated tomatos, cucumber,  
radishes, warm potatoes, green beans, egg and honey mustard dressing

- with roasted shrimps on a skewer 11,50

- with slices of roasted salmon 11,50

Greek salad 8,90  
a fresh salad with tomatoes, cucumbers, peppers, onions, olives  
- served with a tasty olive oil dressing and topped with feta cheese

Small bowl of fresh green salads 3,90  
with honey mustard dressing

A serving of potato cucumber salad<sup>®</sup> 2,90

A serving of cole slaw<sup>®</sup> 2,90

Get One! 2,00  
The original big pickled gherkin from the Spreewald served in a tin

## Dishes that go well with our beer specialities

Jellied pork knuckle<sup>®</sup> 9,00  
served with pickled gherkins<sup>®</sup> from the Spreewald,  
onions, fried potatoes and remoulade sauce

Frankish Brotzeitbrett'l<sup>®</sup> 12,50  
a rich selection of sausage and cheese specialities:  
smoked liver sausage,  German minced beef meat with sea salt,  
pepper-bacon-sausage, 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

 Matches perfectly with Kuppler Weisse

## On the side or solo

Country Potatoes or Brauhaus potato fries € 2,90  
with sour cream and Heinz 57

A serving of fried potatoes 2,90

Extrawurst-Salat € 8,00  
mixed salad of bologna, blue onions, radishes, pickled gherkins<sup>®</sup>,  
stripes of cheese and chives served with a fresh pretzel

Marinated goat cheese 9,40  
baked in honey and puff pastry, with baked onion rings  
and mango chutney

Assorted cheeses<sup>®</sup> 9,40  
Bavaria blu, wine cheese and Emmentaler, with butter,  
fig mustard, grapes and potato bread

Filets of young herring<sup>®</sup> 9,00  
served in a sour cream sauce with apples, onions,  
gherkins<sup>®</sup>, dill and fried potatoes

Smoked salmon with hash browns,<sup>®</sup> 10,90  
sour cream, honey mustard dip and green salads

Carpaccio Bavaria 10,90  
tender prime boiled veal marinated in a vegetable horseradish vinaigrette,  
with pumpkin seed oil, wild herb salad and deep-fried potato dices

Baked camembert 6,90  
served with apple horseradish<sup>®</sup>, cranberries  
and a small loaf of fresh potato bread

Baked Bavarian Leberkäse (meat loaf)<sup>®</sup> 9,00  
served with potato cucumber salad and mustard



## Brewhouse delicacies

„Strammer Preuße“ € 9,50  
Potato bread with pulled knuckle of pork<sup>®</sup>,  
roasted onion-mustard-spread, two fried eggs sunny-side up,  
cole slaw<sup>®</sup> and cucumber-relish<sup>®</sup>

 Matches perfectly with Kuppler Weisse

Hot Chicken Wings 9,90  
served with Barbecue sauce and Brauhaus potato fries

Tender and juicy spare ribs 13,50  
served with a sweet-smoky barbecue sauce and Brauhaus potato fries

Braumeisterpfanne 17,50  
Stripes of veal Zurich style in a small pot, fried chicken breast filet,  
a small sirloin steak, pan vegetables, grilled tomato and fried potatoes

Big Brauhaus-Schnitzel 13,90  
escalope served with fried potatoes and a bowl of fresh green salad

 Homemade beef roulade Franconian style 13,90  
filled with bacon, onions, gherkin and mustard,  
served with potato dumplings<sup>®</sup> and red cabbage

Saxon Sauerbraten (marinated pot roast) 12,90  
served with potato dumplings and red cabbage

Bierkutschersteak (220g) 19,50  
A grilled rump steak served with a dark beer sauce,  
country potatoes and cole slaw<sup>®</sup>

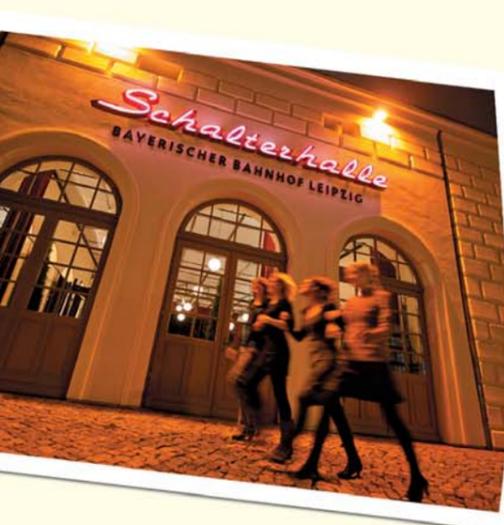
Braumeisterspieß 13,70  
fillets of pork, spit-roasted served with a garlic cream sauce,  
baked onion rings and Brauhaus potato fries

Hunter's feast 13,90  
venison roast with wild mushroom sauce,  
Brussels sprouts, bacon and pretzel dumplings

Bayrisch Stew 12,90  
stewed lamb ragout with red wine, cabbage and fried pretzel dumpling

## Freshly served every day after 6 pm

Crispy pork knuckle 12,50  
served in a dark beer sauce with potato dumplings<sup>®</sup> and cole slaw<sup>®</sup>



- Fried pike-perch with Leipziger Allerlei** (mixed vegetables) € 14,90  
riesling cream and potato gratin
- Schweizer Käseschnitzel** € 12,50  
A saddle of pork steak baked with slices of tomato, Swiss cheese and ham, and cream sauce, served with Brauhaus potato fries and a bowl of fresh salads
- Veal liver Berlin style** € 12,90  
with braised balsamic onions, slices of baked apple and mashed potatoes served with a bowl of green salads

### Our tip to take!

- Land Wert** **Peppered beef goulash** € 12,90  
heartily stewed beef with carrots and pretzel dumplings

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

## Pasta

- Tagliatelle with grilled salmon** € 13,90  
zucchini, cherry tomatoes, leaf spinach, capers-lemon sauce and parmesan
- South Tyrolean Pasta with grilled chicken breast** € 12,50  
white and green fusilli with Vinschgau-style tomato sauce with bacon, au gratin with mozzarella
- Vegetarian Maultaschen** € 8,50  
Swabian pasta squares with basil butter, parmesan cheese and creamy sauerkraut
- Allgäuer Bergkäsepatzle** (German noodles with aromatic cheese) € 9,60  
served in a pan with onion pear topping and a cucumber dill salad on the side
- Spinach dumplings with Bergkäse** (cheese) € 8,90  
with red cabbage salad, pears and grated horseradish<sup>®</sup>

## The sweet finale

- Little Alpenglück** € 3,50  
an apple beignet served with rum raisin ice cream and vanilla sauce
- Mini Panna Cotta** € 2,50  
served with hot raspberries
- Primabella Stracciatella** € 3,50  
Not only for kids: yummy Stracciatella ice cream with chocolate sauce and a waffle
- Nutcracker** € 4,90  
walnut brittle ice cream with whipped cream, eggnog and chocolate sauce
- Banana Split** € 4,90  
vanilla- and chocolate ice cream, banana, Amarena cherry, whipped cream, chocolate sauce
- Saxon Quarkkeulchen** € 4,90  
small baked curd cheese cakes served with apple compote and topped with sugar and cinnamon
- Homemade waffle** € 5,50  
with hot morello cherries and one scoop of vanilla ice cream



## 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<sup>®</sup>

Pork knuckle served in a Heizer dark beer sauce

**Land Wert** Franconian grilled sausage

Served with: potato dumplings<sup>®</sup>, pretzel dumplings, fried potatoes, sauerkraut, Leipziger Allerlei (vegetable hotchpotch), cole slaw<sup>®</sup> 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 €