

appetizers

Seensucht's summer salad ^L	€ 14,90
mix of leaf salads peach goat cheese with acacia honey cherry tomatoes puffed grain fruity house dressing	
Toppings for our salad	
...simply indispensable pure #seensuchtsfeeling	
thai Chicken ^{DF}	€ 7,90
grilled beef tenderloin tips	€ 9,90
Carpaccio of fillet of beef ^{CGHM}	€ 14,90
proschwitz balsamic vinegar olive tapenade & olive oil garden cress parmesan mayo truffles pine nuts	
Goitzsche Bowl ^{BCDEFMN}	€ 16,90
crispy wasabi shrimps avocado mango sushi ginger edamame thai herbs sesame mayo basmati rice	
Tapas Vario ^{ABC}	€ 19,90
pimientos de padron chorizo dates wrapped in bacon crispy wasabi shrimps serrano ham parmesan cheese olives canary potatoes aioli mojo	
Gambas al Ajillo ^B	
garlic chili olive oil parsley cognac	
small	€ 12,90
large	€ 16,90
Crispy Wasabi Prawns	
sesame mayo lime - chilli - lemongrass Dip	
small	€ 13,90
large	€ 17,90
Caribbean fish soup ^{ABDLR}	€ 8,90
banana mango curry salmon shrimp	
Rye bread from the Jospes (from 18 o'clock)	€ 6,50
jordan olive oil sea salt sauce aioli	
Portion of olives	
small	€ 5,90
large	€ 7,90

main courses

Leipziger Aller"Thai"

steamed & puffed basmati rice | crunchy thai vegetables
curry foam | herb mix | lime

with beef tenderloin tips <small>B D F L</small>	€ 22,90
with prawn & salmon <small>B D F L</small>	€ 21,90
with thai chicken <small>B D F L</small>	€ 19,90
vegetarian option <small>B D F L</small>	€ 17,90

Seensucht's "Fish pot" B D G L

salmon & shrimp | saffron - white wine brew | tomato | fennel
leek | parsley | fresh bread with sauce aioli

Norwegian salmon fillet

saffron - orange risotto | peach | glazed leek
prosecco foam with thyme & basil

Fiery Seensucht 2.0 A B

spaghetti | shrimp | cognac foam
olive oil | parsley | garlic | chili

Salmon Pasta "pur Italy"

clives | Capers | sun-dried tomatoes
prosecco foam with thyme & basil | parmesan cheese

Braised veal cheek G L

potato cream | orange carrots | vanilla braised onions
port wine jus

200g Fillet of beef from the German heifer G L

The fillet of beef is very finely marbled,
has a low fat content and an aura of elegance and sophistication.

€ 33,90

240g Entrecôte of the German heifer G L

After the fillet, the entrecôte is the tenderest part of the beef.
and the strong marbling makes it the juiciest piece.

€ 26,90

Our steaks are served with vanilla braised onions, sal maldon & port wine jus served. You can also upgrade additionally:

upgrade french fries	€ 3,90
upgrade sweet potato chips curry Mayo	€ 4,90
upgrade deluxe french fries (with truffle oil & parmesan cheese)	€ 5,50
upgrade grill vegetables	€ 4,90

Spare ribs from young pig approx. 400g F L M

pork popcorn | cabbage salad | Seensuchts BBQ Sauce

€ 18,90

Chicken Wings "Thai Style" A D F H M

sesame mayo | lime - chilli - lemongrass Dip

€ 15,90

Afterwards

Summer Love <small>CG</small>	€ 6,90
fresh strawberries vanilla ice cream balsamic vinegar from proschwitz castle	
Seensucht's Chocolate Shock <small>ACG</small>	€ 9,90
chocolate cake passion fruit sorbet coconut espuma	
Styrian Seduction <small>CGH</small>	€ 4,90
vanilla ice cream pumpkin seeds & oil	
Cream Brûlée <small>CG</small>	€ 4,90
"classic" strawberries	
Sorbet Variation	€ 7,90
passion fruit cassis raspberry	
Seensucht's apple pie <small>ACG</small>	
vanilla ice cream Cream	
½ Cake	€ 6,50
1 cake	€ 8,50

Cake daily offer

Please contact our service personnel ☺

Allergens and characteristics

Dear guests,
in case of food allergies and incompatibilities, please contact our service staff.

A Cereal containing gluten B Crustaceans C Eggs D Fish E Peanuts F Soybeans
G Milk H Nuts L Celery M Mustard N Sesame seeds P Lupins R Molluscs