appetizers

Seensucht's summer salad  
mix of leaf salads | peach | goat cheese with acacia honey  
cherry tomatoes | puffed grain | fruity house dressing  
€ 14,90

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 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 Josper (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 BDFL € 22,90
with prawn & salmon BDFL € 21,90
with thai chicken BDFL € 19,90
vegetarian option BDFL € 17,90

Seensucht’s "Fish pot" BDGL € 21,90
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 € 22,90

Fiery Seensucht 2.0 A B € 18,90
spaghetti | shrimp | cognac foam
olive oil | parsley | garlic | chili

Salmon Pasta "pur Italy" € 19,90
clives | Capers | sun-dried tomatoes
prosecco foam with thyme & basil | parmesan cheese

Braised veal cheek GL € 19,90
potato cream | orange carrots | vanilla braised onions
port wine jus

200g Fillet of beef from the German heifer GL € 33,90
The fillet of beef is very finely marbled,
has a low fat content and an aura of elegance and sophistication.

240g Entrecôte of the German heifer GL € 26,90
After the fillet, the entrecôte is the tenderest part of the beef.
and the strong marbling makes it the juiciest piece.

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 FLM € 18,90
pork popcorn | cabbage salad | Seensuchts BBQ Sauce

Chicken Wings "Thai Style" ADFHM € 15,90
sesame mayo | lime - chilli - lemongrass Dip
Afterwards

**Summer Love**
- fresh strawberries | vanilla ice cream
- balsamic vinegar from proschwitz castle
- € 6,90

**Seensucht`s Chocolate Shock**
- chocolate cake | passion fruit sorbet
- coconut espuma
- € 9,90

**Styrian Seduction**
- vanilla ice cream | pumpkin seeds & oil
- € 4,90

**Cream Brûlée**
- "classic" | strawberries
- € 4,90

**Sorbet Variation**
- passion fruit | cassis | raspberry
- € 7,90

**Seensucht`s apple pie**
- vanilla ice cream | Cream
- € 6,50
- ½ Cake
- € 8,50

**Cake daily offer**
Please contact our service personnel 😊

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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
- I Celery
- M Mustard
- N Sesame seeds
- P Lupins
- R Molluscs