

History

In November 1745, **Huguenot Jean George** Riquet (1713-1791) founded the Riquet & Co in nearby Katharinenstreet as a store for importing tea, coffee and other exotic items, later supplemented by a public coffee bar. After a short time, the name Riquet was a household name in the world of coffee and high society with its gallant lifestyles far beyond Saxony. No wonder that even the young **Goethe** did not only think of balls and concerts when he raved about Little Paris. As a **self-confessed fan of the chocolate shop from the house of Riquet**, he even had it sent to him when he was on the road and was also in close correspondence with the company founder.

Under the direction of the Leipzig architect Paul Lange, the first preliminary plans began in 1907 for the conversion of the Riquet House at its present location, in what contemporaries were convinced was one of the “streets with the most future“. Planned as a business and exhibition building for the much sought-after overseas articles and the specialties from the Riquet chocolate factory’s own production, the building still attracts attention today. Inspired by classical Asian architecture, the architect opted for a pagoda-like roof structure and an exceptionally colorful facade design. The building is characterized by mighty pillars made of Bavarian and Swedish granite, used for the tall, spacious gallery rooms inside. Art Nouveau details can be found everywhere, surprisingly harmoniously integrated into the Asian-looking forms. The copper-chased, life-size elephant heads on either side of the entrance door - the company's trademark - are still one of the favorite photo motifs among people visiting the city in the 21st century



War and post-war did not spare the Riquethaus. The characteristic tower structure was destroyed, the upper floor burned out. It was not until 1961 that an extension of the fourth floor began, on the one hand to make the house weatherproof and on the other hand to obtain 200 m² of urgently needed commercial space. A porcelain store of the State Trade Organization moved into the first floor.

After the political change in the GDR, the ensemble was restored by a Cologne architect around 1994/95 - including the turret and store fittings. Since then, local residents and guests have had the opportunity to enjoy a select range of tea, chocolate and coffee specialties in the Riquet coffee house, along with delicacies from Leipzig bakeries, such as the popular Leipziger Lerchen. This is a deliberate continuation of Leipzig's remarkable bourgeois coffee house culture.

Jean George Riquet and his contemporaries would have been surprised by the development of the products and certainly by that of our public. For a long time now, it's not just the raw materials that come from all over the world - our guests do, too.

*Share your thoughts and experiences with us:
cafe@riquethaus.de*

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Coffee

Cup of Filter Coffee		3.50 €
Pot of Filter Coffee		6.10 €
Espresso		3.20 €
Double Espresso		5.10 €
Espresso Macchiato		3.70 €
double Espresso Macchiato		5.30 €
Americano		4.80 €
Grain Coffee		3.60 €
Einspänner		4.50 €
Filter coffee with whipped cream, served in a glass		
Mexican		4.50 €
1/2 coffee, 1/2 chocolate		
Cold Brew Coffee		4.50 €
brewed for 12 hours using cold water		
Coffee (with 70% less acidity and bitterness) served on ice		
Cold Brew Coffee with 4cl Amarula		8.90 €
Cappuccino		4.40 €
Latte Macchiato		5.10 €
Salted Caramel Latte		6.60 €
with whipped cream		
Chai Latte		4.80 €
Matcha Latte		6.80 €
with agave syrup		
Latte		5.10 €
Flat White		5.20 €
two shots of Espresso with frothed milk and milk foam		
Latte with Grain Coffee		4.60 €
Espresso Tonic	0.3l	6.50 €
Warm organic milk in a glass		2.00 €
Warm organic milk in a jar with honey		3.20 €
Extra Ristretto		1.60 €
Oat drink instead of milk		+ 0.80 €
Syrup: <i>hazelnut, vanilla or caramel</i>		+ 0.80 €



Coffee specialties

Coffee Riquet Filter coffee, chocolate, 4 cl Grand Marnier, whipped cream	6.90 €
Elephant Coffee Filter coffee with 4cl Amarula liqueur with whipped cream + 0,80 €	6.90 €
Amarula Latte Latte Macchiato with 4cl Amarula	6.90 €
Pharisees Filter coffee, cocoa, 4cl dark rum, whipped cream	6.90 €
Café à la française Filter coffee, 4cl cognac, brown sugar	6.90 €
Cabby Filter coffee with 4 cl cherry brandy and whipped cream	6.90 €
Irish Coffee Filter coffee, brown sugar, 4 cl whiskey and whipped cream	6.90 €
Coffee Amsterdam Filter coffee, 4 cl eggnog and cream topping	6.90 €
Kahlúa Coffee with 4 cl Kahlúa, milk, coffee, whipped cream and cinnamon	6.90 €



Hot Chocolates

“Elephant” Hot Chocolate chocolate with 4cl amarula with whipped cream + 0,80 €	7,30 €
Hot Chocolate with whipped cream + 0,80 €	5,40 €
small cup of chocolate for children with whipped cream + 0,80 €	4,10 €
Chocolate with alcohol (2cl) - Amaretto - Vodka - Rum - Eggnogg with whipped cream + 0,80 €	7,30 €

All chocolates are also available vegan with oats

Tea

Tea in a pot from the tea menu <i>Traditionally, our teas are served with rock candy.</i>	je 6,10 €
Fresh mint in a glass with honey	3,90 €
Fresh ginger in a glass with honey	3,90 €



Summer at Riquet

Homemade zucchini pancakes

with fresh salad and dill cream ^{a,c} 10,80€

with smoked salmon ^{a,c} 14,40€

Open sourdough sandwich with salad

with avocado, cream cheese and boiled organic egg ^{a,c,g} 12,80€

Caprese with basil pesto ^{a,g,e,k} 13,90€

Crispy tarte flambée daily from 12 noon

with sour cream, bacon, onions and leek ^{a,g} 14,90€

French classic

Croque Monsieur^{a,c,g,3}

bread/cooked ham/cheese/béchamel sauce/salad

9,80€

Croque Madame^{a,c,g,3}

Bread/cooked ham/cheese/béchamel sauce/fried egg/salad

12,40€

Trio of melon

with freshly cut watermelon, honeydew melon and cantaloupe 7,10€

Our wine recommendation

Weingut Herzer, Rotling dry, Saale-Unstrut – 0,2l

8,00€

Breakfast all day long with bread from NOURISH

Käsefrühstück à la Lehmann ^{a,g,h,e} 15,90 €
*Goat's cheese, Saxon mountain cheese,
Camembert, herb cream cheese, butter,
grapes, walnuts, bread basket*

♥ - Hearty breakfast ^{a,g,2,3,11} *Serrano*
ham, chorizo, charcoal 15,90 €
*Cheese, herb cream cheese, butter, bread
basket*

French breakfast ^{a,f,g,h,k} 11,20 €
*Croissants, homemade jam, honey,
fruit salad, butter*

American breakfast ^{a,c,g,2,3} 15,20 €
*Baked Beans, Scrambled Eggs, Bacon,
Butter, bread basket*

Nordic breakfast ^{a,g,3} 15,20 €
*smoked trout fillet, smoked salmon,
horseradish, butter, bread basket*

Chia Pudding (vegan)
*Organic Chia Seeds, Coconut Milk,
Mango, Caramelized Walnuts* 7,40 €

Fresh fruit salad 7,90 €
with yoghurt ^g + 0,90 €

2 Croissants ^{a,f,g,h,k} 2,80 €

Scrambled or fried eggs made from 2 organic
eggs with sourdough bread and butter ^{a,c}

natural ^c 7,90 €

with Serrano ham ^{c,g,2,3,11} 10,80 €

with smoked salmon ^{c,g} 10,80 €

Omelette Riquet ^{g,3} 11,20 €
filled with bacon, cheese, mushrooms, herbs



Large salad plate (vegan)^{a,j} 15,50 €
*Lettuce, hummus, beetroot, fresh vegetables,
olives, beluga lentils, balsamic dressing, bread
basket*

optionally with gratinated 19,80 €
goat cheese ^{a,c,g,h,m}

Quiche Riquet ^{c,g} 8,20 €
*a speciality of French cuisine
It is a baked, unsweetened shortcrust pastry with a
savoury filling, the basis of which is a mixture of
eggs and milk*

with smoked salmon ^{c,g} 11,20 €

*Please ask our service staff for the current
offer!*

Homemade Hummus^{k,3} –, vegan 8,90 €
*chickpea puree, lemon, olive oil,
sourdough bread*

Homemade soup ^a 6,40 €
*with sourdough bread
Please ask the service staff about our current
offer!*

Homemade Saxon Quarkkeulchen ^{a,c,g,3,11} 9,50 €
*A traditional German curd cheese and potato
pancake with raisins. Served with whipped
cream and apple puree*

Warmer Tiroler Apfelstrudel ^{a,e,g,h,i,11} 8,20 €
*Vanilla ice cream, warm vanilla sauce,
whipped cream*

Warme Leipziger Lerche ^{a,c,e,f,h} 8,90 €
*Apple and cinnamon compote, pistachio ice
cream*



Ice cream

Caffè Affogato ^{a,c,f,g} 6,50 €
double espresso, 1 scoop of vanilla ice

Swedish sundae ^{a,c,f,g} 9,40 €
3 scoops of vanilla ice cream, applesauce, 4cl eggnog, cream

Fruit ice cream sundae ^{a,c,f,g} 9,40 €
1 scoop of vanilla ice cream, 1 scoop of strawberry ice cream, 1 scoop of passion fruit sorbet, fruits, raspberry sauce, cream

Chocolate nut ice cream sundae ^{a,c,f,g} 9,40 €
1 scoop of vanilla ice cream, 2 scoops of chocolate ice cream, nut mix, chocolate sauce,

Amarula Ice Cream ^{a,c,f,g} 9,40 €
2 scoops of vanilla ice cream, 1 scoop of salted caramel ice cream, 4cl Amarula liqueur, cream

Scoop of ice cream je 2,40 €

Chocolate ^{c,f,g}

Vanilla ^{c,f,g}

Strawberry ice cream ^{c,f,g}

Salted Caramel ice cream ^{c,f,g}

Passion fruit (vegan) ^{c,f,g}



Iced coffee 6,10 €
Coffee, a scoop of vanilla ice cream
with whipped cream + 0,80 €

Iced Chocolate 6,10 €
Milk chocolate with a scoop of vanilla ice cream
with whipped cream + 0,80 €



Summerlike refreshment

Durstlöscher – 1,0l

a carafe of tap water with cucumber, lemon and mint
sparkling or still

6,70€

Homemade lemonade – 0,3l

Strawberry Fantasia

Mango Dream

Matcha Treat

Woodruff Adventure

5,50€

Haskap berry Iced Tea - 0,3l

Refreshing drink with berrylike notes,
rhubarb juice and rosemary sprigs

5,90€

Longdrinks

Sarti Rosa Spritz

Limoncello Spritz

Aperol Spritz

8,50€

Iced Latte Mango Matcha

mango mash, matcha syrup, milk, ice cubes

5,90€

White Wine Flussgucker

Saale-Unstrut, Freyburger Schweigenberg, feinherb – 0,2l

8,50€

Wines

Non-alcoholic wine 0,2l

Dr. Zenzen Riesling NA

8,10 €

German dealcoholised wine

A scent of green apple, peach and a hint of citrus offers a light, fruity and harmonic flavour. The refreshing minerality will give you the classic Riesling experience

Leitz Riesling Eins-Zwei-Zero

9,40 €

German dealcoholised wine

A refreshing hint of citrus fruits and a surprising scent of rhubarb and red apples. A vital acidity and a smooth minerality will be unfolded in the flavour – typical Riesling.

Prisecco Rotfruchtig NA

7,10 €

Germany, Manufacture Jörg Geiger

Apple – pear – elderberry – currant – cherry – quince

The flavoured composition of dark berries such as morello cherry, currant and elderberry offers a stimulating acidity combined with the smooth acerbity of quince and lime. A sparkling and berrylike experience.

Prisecco Weißfruchtig NA

7,10 €

Germany, Manufacture Jörg Geiger

An intense scent of spicy herbs and elderflower. Ripe characteristics of apple and pear with a peppery flavour. Combined with their smooth sweetness and the taste of grapes and peach. A herbal central part with a spicy aftertaste, characterised by the uniqueness of elderflower.

Prisecco Rosenzauber NA

7,10 €

Germany, Manufacture Jörg Geiger

A smooth scent of roses with raspberry, chocolate-mint and spicy oriental elements. Beginning with the sweetness of raspberry and the refreshing acidity of boskoop apple, it continues with a spicy centre and a full-bodied aftertaste.

White wine 0,2l

Riesling Buntsandstein

8,10 €

Weingut Pawis - Saale – Unstrut

Appetising aromas of lime, cherry blossom and honeydew melon. Natural yeast and the partial fermentation in a big wooden barrel give this wine it's additional elegance

Freyburger Bacchus

7,10 €

Saale Unstrut, WZV Freyburg / vintage wine / semi-dry

The flavour of peach and nectarine creates a semi-dry, yet fruity experience. A delight for everyone, who enjoys strong white wines.



Wines

Müller-Thurgau

8,10 €

Weingut Pawis, vintage wine, Saale Unstrut, dry

The bouquet unfolds intense aromas of exotic fruits such as passionfruit, apricot and peach, completed by nuances of banana and fresh mint.

Grauer Burgunder

8,10 €

Weingut Herzer, Saale Unstrut, dry

A taste of smooth and spicy freshness – created by the delicate aromas of yellow apples and the exotic taste of grapefruit. The creamy and soft texture at the palate predestines this elegant wine as a suitable choice for rich dishes.

Freyburger Weißburgunder

7,10 €

Weingut Deckert, Herrenberg, Saale Unstrut, dry

Fresh aromas of apricot and elderflower with a clear and vital acidity.

Additionally the taste of quince, pear and vineyard peach gives this wine its deep fruity character.

Elb-Kilometer 454

7,90 €

Meißen QbA, Cuveé, dry, Weinhaus Prinz zur Lippe

The scent – a variety of magnificent aromas like lime-tree blossom, honey and marguerites. The freshness and juiciness is completed by a great glaze at the palate. A light and smooth acidity stimulates and inspires.

Rosé 0,2l

Rosalie QbA

8,10 €

Weingut Pawis, Saale – Unstrut, dry

A bouquet of strawberry, mahaleb cherry and lightly a scent of grapefruit. Fruity at the palate, with a repetition of strawberry, a new nuance of raspberry and a slight hint of lychee. The acidity appears with lots of freshness and enables a crisp experience.

Pink Pony

8,10 €

Weingut Born, Saale – Unstrut, dry

Juicy, with nuances of ripe raspberry and strawberry, light, fresh and tasty

Red wine 0,2l

Maison Lavelle Merlot

8,10 €

Frankreich Languedoc, dry

Subtle spicy flavour, which reminds of fresh ground seasonings and vanilla. The velvety tannins appear smooth at the palate and create a feeling of luxury softness.



Sparkling wine & crémant

Rotkäppchen sparkling wine Piccolo

<i>semi-dry</i>	0,2l	7,10 €
<i>dry</i>	0,2l	7,10 €
<i>nonalcoholic</i>	0,2l	7,10 €

Prosecco Valdobbiadene	0,1l	6,10 €
Superiore DOC Extra Dry Serena	0,75l	41,00 €

Bouvet Crémant	0,75l	46,00 €
Loire Blanc		

Drinks

Sunpéro Spritz – non alcoholic		8,50 €
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Aperol Spritz – 4cl		8,50 €
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GOLDEN HORN SPRITZ		8,50 €
<small>5cl Golden Horn Gin, 0,2l Russian Wildberry</small>		

LONG HORN TONIC		8,50 €
<small>4cl Long Horn Gin, 0,2l Thomas Henry Tonic</small>		

Amarula Gin Tonic		8,50 €
<small>4cl Amarula African Gin, 0,2l Thomas Henry Tonic</small>		

Amarula	2cl	3,20 €
<small>Wildfrucht-Sahnelikör/Südafrika</small>		

Amarula Cocoslikör (vegan)	2cl	3,20 €
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Echter Leipziger Allasch	2cl	3,20 €
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Bachlikör	2cl	3,20 €
<small>Aronialikör</small>		

Cognac Remy Martin VSOP	2cl	3,60 €
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Martini Bianco	5cl	3,60 €
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Martini Rosso	5cl	3,60 €
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Wodka Absolut	2cl	3,20 €
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Bottled beers

Bayreuther hell	0,33l	3,90 €
Ur-Krostitzer Pils	0,33l	3,90 €
Maisel Weißbier Original	0,5l	5,30 €
Maisel Weißbier (non-alcoholic)	0,5l	5,30 €
Bayreuther hell (non-alcoholic)	0,5l	5,30 €

Nonalcoholic

House water still/ sparkling <i>glass</i>	0,2l	1,90 €
<i>carafe</i>	0,5l	3,90 €
<i>carafe</i>	1,0l	5,70 €
Vöslauer still / spritzig	0,25l	3,40 €
	0,75l	7,40 €
freshly squeezed orange juice	0,2l	5,90 €
Sachsenobst juices/spritzers	0,2l	je 3,60 €
<i>naturally cloudy apple, orange, cherry, peach, mango, currant, rhubarb</i>	0,3l	je 4,80 €
Thomas Henry <i>Tonic Water</i>	0,2l	3,60 €
<i>Bitter Lemon</i>	0,2l	3,60 €
Coca Cola, Coca Cola Zero, Fanta oder Sprite	0,2l	je 3,80 €



Souvenir

Original packaged Leipziger Lerche
different varieties – Prices at our cake counter

Postcards		1,50 €
Magnet Riquet		5,50 €
Tea-Caddy <i>different varieties</i>		15,00 €
Burkhof Kaffee <i>Bean or ground</i>	500g	15,50€
Riquet Coffee Beans	1kg	29,50 €
Riquet Coffee Beans	1kg	21,00 €
Riquet-Cup		15,90 €

The history of the Leipziger Lerche

The songbird with its varied song, which lived in Leipzig's meadows and fields, was particularly popular in the 18th and 19th centuries, especially prepared as a savory, stuffed pâté. The larks were plucked immediately after being caught, wrapped individually in paper and shipped all over the world in special crates. Those that remained in Leipzig were offered for sale by the „Lerchenfrauen“ in the Salzgäßchen. Due to overhunting and a growing awareness of animal welfare, lark fishing was banned in 1876.

Since then, smart Leipzig confectioners have compensated with a wonderfully fragrant Leipzig lark in the form of a pie made of oven-fresh shortcrust pastry filled with marzipan and jam. The shortcrust pastry cross on it imitates the cross ribbons with which the stuffed animals were tied shut.

We wish you a pleasant time in our Riquet coffee house !

