

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:

post@kaffeehaus-riquet.de

**Filter Coffee**

Cup 3,60

Pot 6,20

Cold Brew Coffee 4,70

Einspänner 4,70

Filter coffee with whipped cream, served in a glass

Espresso 3,20

Double 5,10

Macchiato 3,70

double Macchiato 5,30

Americano 5,10

Espresso Tonic 0,3 l 5,20

Flat white 5,40

Cappuccino 4,50

Latte 5,10

Latte Macchiato 5,10

Grain coffee 3,60

Mexican 4,70

1/2 coffee, 1/2 chocolate

Chai Latte 4,80

Dirty Chai Latte 5,30

Matcha Latte 6,80

Warm organic milk with honey 3,30

Oat drink or lactose-free milk + 0,80

Extra Ristretto 1,60

Syrup: hazelnut, vanilla or caramel 0,80

SPECIALTIES WITHOUT ALCOHOL

Salted Caramel Latte with whipped cream	6,60
Pumpkin Spice Latte with whipped cream	6,60
Sesame latte with halva	6,00
Iced Latte Mango Matcha	5,90

Iced coffee	6,10
with whipped cream	+ 0,80

SPECIALTIES WITH ALCOHOL

Coffee Riquet	7,30
Filter coffee, chocolate, 4 cl Grand Marnier and whipped cream	

Elephant Coffee	7,30
Filter coffee with 4 cl Amarula liqueur with whipped cream	+ 0,80

Amarula Latte	7,30
Latte Macchiato with 4 cl Amarula	

Pharisees	7,30
Filter coffee, cocoa, 4 cl dark rum and whipped cream	

Café à la française	7,30
Filter coffee, 4 cl cognac and brown sugar	

Cabby	7,30
Filter coffee with 4 cl cherry brandy and whipped cream	

Irish Coffee	7,30
Filter coffee, brown sugar, 4 cl whiskey and whipped cream	

Coffee Amsterdam	7,30
Filter coffee, 4 cl eggnog and cream topping	

Kahlúa Coffee	7,30
Coffee with 4 cl Kahlúa, milk, coffee, whipped cream and cinnamon	

Schokoladen

„Elephant“ Hot Chocolate mit 4 cl Amarula	7,30
Hot Chocolate	5,40
Chocolate „with shot“ to choose from: Amaretto, Vodka, Rum oder Eggnog (2 cl)	7,30
Marshmallow-Chocolate	6,00
Pistachio Chocolate	6,80
Cinnamon Spice Chocolate	5,80
Iced Chocolate	6,10
<i>with whipped cream</i>	+ 0,80

All chocolates are also available vegan with oat drink.

Tee

<i>The tea in a pot from our TEA MENU is served with rock candy.</i>	6,10
Fresh mint with honey	3,90
Fresh ginger with honey	3,90
Fresh hot lemon with honey	3,90



BREAKFAST ALL DAY LONG
WITH BREAD FROM NOURISH

Käsefrühstück à la Lehmann ^{a,g,h,e} Goat cheese, Saxon mountain cheese, Camembert, herb cream cheese, Butter, grapes, walnuts, bread basket	15,90
Harty breakfast ^{a,g,2,3,11} Serrano-Schinken, Salami, charcoal cheese, herb cream cheese, Butter, bread basket	15,90
French breakfast ^{a,f,g,h,k} croissant, homemade jam, honey, fresh fruit, butter	11,20
American breakfast ^{a,g,2,3,c} Beaked beans, scrambled eggs, bacon, butter, bread basket	15,20
Nordic breakfast ^{a,g,3} smoked trout fillet, smoked salmon, horseradish, butter, bread basket	15,20
Chia Pudding (vegan) Organic Chia Seeds, Coconut milk, Mango and caramelized walnuts	7,40
Homemade muesli with skyr and fresh fruit ^{a,h,g}	9,40
Croissant ^{a,f,g,h,k}	4,50
Scrambled or fried eggs made from 2 organic eggs with sourdough bread and butter natural ^{a,c}	7,90
with Serrano ham ^{a,c,g,2,3,11}	10,80
with smoked salmon ^{a,c,g}	10,80



Large salad plate

Leaf salad, hummus, beetroot, fresh vegetables,
olives, Beluga lentils, balsamic vinegar-dressing,
bread basket (optionally gluten-free)

vegan ^{a,c,m,2,3} 15,50

with gratinated goat cheese ^{a,c,g,h,m,2,3} 19,80

Three dips around the world

with sourdough bread ^{a,k,3} 8,90

hummus, guacamole, cream cheese

Savoury croissants

with cream cheese, cooked ham and cheese ^{a,g,2,3,11} 8,50

with cream cheese and organic scrambled eggs ^{a,c} 7,90

with cheese and fig mustard ^{a,g} 8,90

Sandwiched sourdough bread

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

Croque Monsieur ^{a,c,g,3} 9,80

Bread, cooked ham, cheese, béchamel sauce, salad

Croque Madame ^{a,c,g,3} 12,40

bread, cooked ham, cheese, béchamel sauce,
fried egg, salad

Quiche „Riquet“ ^{a,c,g} 8,20

Quiche mit Räucherlachs ^{c,g} 11,20

Homemade soup with sourdough bread 6,40

BPlease ask our service for the daily offer of quiche and soup

Two homemade zucchini pancakes

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

Omelette "Riquet" with sourdough bread and butter

filled with cheese, mushrooms and herbs ^{a,c,g,3} 11,20

DAILY FROM 12 NOON:

Classic tarte flambée

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

Für unsere kleinen Gäste

Babyccino	1,50
small cup of chocolate	4,10
Banana milk with chocolate	4,70
Banana puree with syrup	
 a pancake just for you	 5,00
 Mashed potatoes with fried hedgehog wiener ^{a,c,f,g,j,l,7,3}	 5,90
 a zucchini pancake with salad ^{a,c}	 5,90

Eis

Caffè Affogato ^{a,c,f,g}	6,50
double espresso with a scoop of vanilla ice cream	
 Swedish sundae ^{a,c,f,g}	 9,10
3 scoops of vanilla ice cream with applesauce, 4 cl eggnog and whipped cream	
 Fruit ice cream sundae ^{a,c,f,g}	 9,10
3 scoops of ice cream: vanilla, strawberry and passion fruit, Fruits, raspberry sauce and whipped cream	
 Chocolate nut sundae ^{a,c,f,g}	 9,10
1 scoop of vanilla ice cream, 2 scoops of chocolate ice cream, nut mix, chocolate sauce and whipped cream	
 Amarula ice cream ^{a,c,f,g}	 9,10
2 scoops of vanilla ice cream, 1 scoop of salted caramel ice cream, 4 cl Amarula liqueur and whipped cream	
 a scoop of ice cream ^{c,f,g}	 2,40
chocolate / vanilla / strawberry salted-caramel / passion fruit (vegan)	

Dessert, Pancakes und Waffeln

Homemade

Saxon Quarkkäulchen ^{a,c,g,3,11}

with applesauce and whipped cream 9,50

Warmer Tiroler Apfelstrudel ^{a,e,g,h,i,11}

**with vanilla ice cream, warm vanilla sauce
and whipped cream** 8,20

Warme Leipziger Lerche ^{a,c,e,f,h}

**with apple-cinnamon compote and
pistachio ice cream** 8,90

TWO HOMEMADE PANCAKES

with maple syrup ^{a,c,g} 5,50

with pistachio cream ^{a,c,g} 8,90

with banana and chocolate sauce ^{a,c,g,h,f,3} 6,90

with apple-cinnamon compote ^{a,c,g} 7,40

with fruit and raspberry sauce ^{a,c,g} 7,90

served with a scoop of vanilla ice cream ^{c,f,g} 2,40

FRESHLY BAKED RIQUET WAFFLE ^{a,c,g}

with powdered sugar and whipped cream 4,90

with fresh fruit, powdered sugar and whipped cream 6,90

with chocolate cream ^{a,c,g,h,f,3}, Powdered sugar
and whipped cream 6,50

with applesauce, powdered sugar and whipped cream 6,50

with pistachio cream, powdered sugar and
whipped cream 8,90

a hearty waffle

with cherry tomatoes and guacamole 6,90

alkoholfreie Getränke und Flaschenbier

House water still/ sparkling

glass	0,2 l	1,90
carafe	0,5 l	3,90
carafe	1,0 l	5,70

Vöslauer Mineralwasser still or sparkling

0,25 l	3,40
0,75 l	7,40

freshly squeezed orange juice

0,2 l	5,90
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Homemade lemonades

Strawberry Fantasy	0,3 l	5,80
Mango Dream	0,3 l	5,80
Matcha Treat	0,3 l	5,80
Woodruff Adventure	0,3 l	5,80

Obstland Sachsenobst juice or spritzer

0,2 l	3,70
0,3 l	4,90

naturally cloudy apple / orange / cherry /
peach / sea buckthorn mango / currant /
rhubarb / tomato

Thomas Henry

Tonic Water / Bitter Lemon	0,2 l	3,70
Coca Cola / Coco Cola Zero	0,2 l	3,90
Fanta / Sprite	0,2 l	3,90

Bayreuther hell non-alcoholic

0,33 l	4,10
0,5 l	5,50

Ur-Krostitzer Pils

0,33 l	4,10
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Maisel Weißbier

0,5 l	5,50
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Original or non-alcoholic

Sekt und Cremant

Rotkäppchen Piccolo semi-dry, dry or non-alcoholic	0,2 l	7,10
Prosecco Valdobbiadene Superiore DOC Extra Dry Serena	0,1 l 0,75 l	6,10 41,00
Bouvet Cremant Loire Blanc	0,75 l	37,00

Drinks

Sunpéro Spritz non-alcoholic		8,50
Aperol Spritz		8,50
GOLDEN HORN SPRITZ 5 cl Golden Horn Gin, 0,2 l Russian Wildberry		8,50
LONG HORN TONIC 4 cl Golden Horn Gin, 0,2 l Thomas Henry Tonic		8,50
Limoncello Spritz		8,50
Sarti Spritz		8,50
Amarula Gin Tonic 4 cl Amarula African Gin, 0,2 l Thomas Henry Tonic		8,50
Amarula Wildfrucht-Sahnelikör/Südafrika	2 cl	3,20
Amarula Cocoslikör (vegan)	2 cl	3,20
Echter Leipziger Allasch	2 cl	3,20
Bachlikör Aronialikör	2 cl	3,20
Cognac Remy Martin VSOP	2 cl	3,60
Wodka Absolut	2 cl	3,60
Martini Bianco	5 cl	3,60
Martini Rosso	5 cl	3,60



NON-ALCOHOLIC WINES

0,2 l

Dr. Zenzen Riesling AKF

8,10

German dealcoholized 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 dealcoholized 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 / Manufaktur 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 acerbit of quince and lime. A sparkling and berrylike experience.

Prisecco Weißfruchtig NA

7,10

Germany / Manufaktur 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 / Manufaktur 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

0,2 l

Riesling Buntsandstein

8,10

Winery 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, halbtrocken	7,10
Quality wine, Saale Unstrut, WZV Freyburg The flavour of peach and nectarine creates a semi-dry, yet fruity experience. A delight for everyone, who enjoys strong white wines..	
Müller-Thurgau	8,10
Winery Pawis, quality 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
Winery 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
Winery 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 it's 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..	
<u>ROSÉ</u>	0,2 l
Rosalie QbA	8,10
Winery 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
Winery Born, Saale – Unstrut, dry Juicy, with nuances of ripe raspberry and strawberry, light, fresh and tasty	
<u>RED WINE</u>	0,2 l
Maison Lavelle Merlot	8,10
France 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.	



Postcards		1,50
Magnet		5,50
Tea-Caddy		15,00
Espresso Barista Bio	500 g	15,50
Riquet Coffee Bean	1 kg	29,50
Riquet Chocolate	1 kg	21,00
Riquet-Cup		15,90
Leipziger Lerche – different varieties		



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!