

DA GUGGS'DE VERWUNDERT, DAS GIBT'S NUR IM DRESDEN 1900



Culinary tour through the
old and new Dresden

DRESDEN 1900

MUSEUMSGASTRONOMIE

breakfast à la carte
Monday - Sunday
9:00 - 11:00 a.m.
We welcome you to a cosy breakfast
with numerous breakfast variations.



MUSEUMSGASTRONOMIE

CHRISTMAS DISHES

WWW.DRESDEN1900.DE

MUSEUMSGASTRONOMIE**small dishes**

saxon deliciousness
 potato soup with
 roasted sausage slices

small dipper 6,50 €
 big dipper 8,90 €

small mixed salad, with cucumber, tomato, paprika and lettuce	5,90 €
cucumber salad „Granny’s kind“	4,90 €
ragout fin from pork tender meat midner knackschen Bemme with mushrooms in creamy sauce, baked with a cheese topping and toast	8,90 €
raw minced meat with onion, egg, pickled cucumber, bread and butter	16,90 €
saxon roast bread with juicy roast pork, pickled cucumber, horseradish and delicious black beer sauce	15,90 €

MUSEUMSGASTRONOMIE**Saxon classics**

mix salad with cucumber, tomato, bell pepper, crispy raw food and fresh greens (pure) * with stripes of fried chicken breast	16,90 € 18,90 €
braised beef in vinegar (“Sauerbraten”) with apple red cabbage and dumplings	21,90 €
Schnitzel Pork with creamy mushroom sauce, coleslaw and French fries	21,90 €
pork steak topped with small ragout fin gratinated with cheese and butter peas and French fries	21,90 €
escalope of turkey filled with camembert, raspbery chutney, almond broccoli, potatos	24,90 €
roasted poultry liver on mashed potatoes, onion sauce and small apple cajе	17,90 €
creamy spinach-gorgonzola dumplings gratinated with Italian hard cheese, served on a spicy tomato sauce	17,90 €

“Dresden lump

21,90 €

– the specialty of the house –

roast pork
 with hearty roasted potatoes
 and bacon cabbage

Christmas starters



lamb's lettuce with dressing of oranges and walnut, special gravad salmon, crispy potatoe sticks, orange dip

11,90 €

goose bouillon royale with small dumplings,vegetables

8,50 €

Christmas meals



deer goulash with creamy juniper sauce, brussels sprouts, celery jam hazelnut flavoured spaekle

26,90 €

cherk of ox stewed in Burgundy with red cabbage and potatoe dumplings

26,90 €

Salmon fillet with horseradish crust, creamed savoy cabbage, apple mashed potatoes

26,90 €

piccata of celery, onions and apple, smashed potatoes with sour cream and buckwheat

22,90 €



crispy goose leg

plum sauce, red cabbage, dumplings

28,90 €



finest desserts

plum compote, plum sorbet, cinnamon cream, cinnamon crumbs

8,50 €

homemade apple strudel with vanilla sauce

8,50 €

saxon "Quarkkeulchen" rolled in sugar and served with apple compote

7,40 €



MUSEUMSGASTRONOMIE

Ice cream

„Heiße Liebe“ 7,90 €
a large portion of creamy vanilla ice cream with hot raspberries and fresh whipped cream

„Schaffnermädchen“ 7,90 €
vanilla, chocolate and cherry amarena ice cream with juicy shadow morels, crunchy chocolate chips, a good dash of cherry brandy and fresh whipped cream

„Herrenbecher“ 7,90 €
vanilla, chocolate and hazelnut ice cream with many different chopped nuts, Caramel sauce and whipped cream

Stollengedeck



slice of stollen
with a cup of coffee 7,10 €

**stollenliquor Vineyard
„Schloss Proschwitz“**

saxony
2 cl 4,20 €
4 cl 6,90 €

MUSEUMSGASTRONOMIE

Grandma's Drinks

mulled wine 0,2l 4,50 €
(Arzgebirgsglühwein from Heide)

with shot 0,2l 5,90 €

hot apricot 0,2l 4,50 €

with shot 0,2l 5,90 €

Jaga-Tee 0,2l 4,90 €

MUSEUMSGASTRONOMIE

gift shop

please ask
your conductor

conductor's cap
without filling
4,50 €



plate with recipe
saxon
potato soup
12,90 €



Button Dresden 1900
3,50 €



Liqueur
„Weichensteller & Notbremse“
je 2,90 €



DRESDEN 1900
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GERMANY

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CONTACT DRESDEN 1900

OPENING HOURS:
MONDAY – SUNDAY 8 A.M. - 10 P.M.

BREAKFAST À LA CARTE:
MONTAG - SONNTAG 8 A.M. - 11 A.M.

TABLE BOOKING

RESTAURANT@DRESDEN1900.DE
TEL.: +49 351 / 48 20 58 58

GROUPS / CELEBRATIONS

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