

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



Culinary tour through the  
old and new Dresden

# DRESDEN 1900

MUSEUMSGASTRONOMIE



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CHRISTMAS DISHES

WWW.DRESDEN1900.DE

**MUSEUMSGASTRONOMIE**

**small dishes**

Kartoffelsuppe  
saxon deliciousness - potato soup with  
roasted sausage slices

small dipper 7,90 €  
big dipper 11,90 €

Kleiner Beilagensalat 8,90 €  
small mixed salad with cucumber, tomato, paprika and lettuce

Gurkensalat „Großmutter's Art“ 6,90 €  
cucumber salad „Granny's kind“

Würzfleisch 9,90 €  
ragout fin from pork tender meat with mushrooms in creamy sauce,  
baked with a cheese topping and toast

Hackepeter 16,90 €  
raw minced meat with onion, egg, pickled cucumber, bread and butter

Sächsisches Bratenbrot 18,90 €  
saxon roast bread with juicy roast pork, pickled cucumber, horseradish  
and delicious black beer sauce



**MUSEUMSGASTRONOMIE**

**Saxon classics**

Bunter Salat<sup>1</sup> aus dem Schrebergarten 17,90 €  
mix salad with cucumber, tomato, bell pepper, crispy raw food and fresh greens (pure)  
\* with stripes of fried chicken breast 21,90 €

gebratenes Schweineschnitzel 22,90 €  
Schnitzel Pork with creamy mushroom sauce, coleslaw and French fries

Schweinesteak mit Würzfleisch überbacken 25,90 €  
pork steak topped with small ragout fin  
gratinated with cheese and butter peas and French fries

Saftiger Rindergulasch 21,90 €  
beef goulash with red cabbage and potatoes

gebratene Geflügelleber 18,90 €  
roasted poultry liver on mashed potatoes, onion sauce and small apple cake

Cremige Spinat-  
Gorgonzolaknödel 19,90 €  
creamy spinach-gorgonzola dumplings  
gratinated with Italian hard cheese,  
served on a spicy tomato sauce

Forelle aus der sächsischen Schweiz 25,90 €  
trout fried in butter, stuffed with herbs  
and lemon, served with parsley potatoes  
and marinated leaf salads

Vegane Bandnudeln 19,90 €  
vegan ribbon noodles, with leaf parsley,  
garlic, chilli and rocket,  
optionally with Grana Padano cheese

**“Batzen“** 24,90 €

Dresden lump – the specialty of the house –

roast pork

with hearty roasted potatoes

and bacon cabbage

Christmas starters



Brotkorb mit hausgebackenem Brot basket with homemade bread, cream cheese and goose fat	7,90 €
Portwein-Gänsebouillon port wine goose broth with two kinds of goose liver, fine vegetable strips	9,50 €

Christmas meals

Geschmorte Ochsenbäckchen in Rotweinsauce braised ox cheeks in red wine sauce served with red cabbage and dumplings	31,90 €
Gebratenes Lachsfilet auf Fenchel-Dill Risotto roasted salmon fillet on fennel and dill risotto and roasted hazelnuts	31,90 €
Vegetarische Rote Bete-Spaghetti vegetarian beet spaghetti, with fried kale, ricotta, cress and cashew nuts	25,90 €
as a vegan version: with christmas tofu	25,90 €



Saxson classics

Gänsekeule in Beifußsauce  
Leg of goose in mugwort sauce  
with red cabbage  
and potato dumplings

32,90 €

“Sauerbraten”  
braised beef in vinegar  
with apple red cabbage and  
dumplings

25,90 €



finest desserts

Bratapfeltiramisu baked apple tiramisu with flambéed cinnamon meringue, green apple sorbet, cinnamon cookie & gel	9,50 €
Apfelstrudel homemade apple strudel with vanilla sauce	9,50 €
Sächsische Quarkkeulchen saxon “Quarkkeulchen” rolled in sugar and served with apple compote	8,90 €
Schokoküchlein chocolate cake with glazed cherries, served with whipped cream and vanilla ice cream	9,90 €



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Ice cream

„Heiße Liebe“ 8,90 €  
 a large portion of creamy vanilla ice cream with hot raspberries and fresh whipped cream

„Schaffnermädchen“ 8,90 €  
 vanilla-, chocolate ice cream and fruit sorbet with juicy shadow morels, crunchy chocolate chips, a good dash of cherry brandy and fresh whipped cream

„Sächsischer Eisbecher“ 8,90 €  
 a melange of vanilla and chocolate milk ice cream, granny's apple compote and eggnog, topped with a big dollop of fresh whipped cream

Stollengedeck



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

stollenliquer Vineyard „Schloss Proschwitz“

saxony  
 2 cl 4,90 €  
 4 cl 6,90 €

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Grandma's Drinks

Glühwein 0,2l 4,50 €  
 mulled wine red or white (Arzgebirgsglühwein from Heide)  
 with shot 0,2l 5,90 €

Dresdner Eierpunsch 0,2l 6,50 €  
 Dresden eggnog with whipped cream

Kinderpunsch 0,2l 3,90 €  
 Children's punch

In Memory of the old Linie 6



Book from Karl-Heinz Bellmann  
 Zwischen Tür und Angel 6,66 €

Souvenirs

plate with recipe saxon potato soup 12,90 €  
 Button Dresden 1900 3,50 €



Liqueur „Weichensteller“ & „Notbremse“ je 3,90 €



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OPENING HOURS: MONDAY – SUNDAY 9 A.M. UNTIL THE LAST GUEST LEAVES

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