

# Domkeller

the oldest restaurant Meißen  
since 1470 with panorama view  
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Dear Sirs,

thank you for your inquiry and reservation on ..... • ..... o`clock • ..... places.

The Domkeller belongs to the historical architectural ensemble of the castle hill and is located in the immediate vicinity of the castle Albrecht and the cathedral. Since 1470 he is farmed gastronomically, making it the oldest restaurant in Meißen. On entering the building the visitor immediately surrounds a homely atmosphere Saxon coziness and a hint of medieval nostalgia. Cosiness mediates Domklaus (30 seats) with its stained glass windows and wrought iron lamps. The Domherrenzimmer with associated terrace (60 seats) on the town side of the house offers a beautiful view of the old town lying at the feet, one floor below there is an outdoor terrace also with panoramic views. The Domkeller received many awards, among others "Especially recommended on the Saxony wine road". The best seal of approval but are satisfied guests and excellent attendance, the goal of our work. Eating and drinking, culinary enjoyment, Saxony hospitality in the heart of the city combined with the experience of a historic environment with cathedral and castle.

## 1. Saxony Menu

20,50 €

- Saxony potato soup served with locally made Meißen sausages and root vegetables
- Dresden style marinated roast beef with Saxony dumplings and appled red cabbage served with a gingerbread and sultana sauce
- Original Saxony egg cake specialty – *a local favourite*

## 2. Domherrenmenu

20,50 €

- Soup of carrot and orange with a hint of ginger
- Braised lamb roast in wild garlic juice with buttered green beans and rosemary potatoes
- Homemade Saxony cream cheese potato cakes served with apple sauce

## 3. Küster Menu

20,50 €

- Lausitzer onion soup
- Oven-fresh country pork roasts served in Meissner black beer sauce with homemade bread dumplings and pivoting vegetables
- Panna cotta with raspberry sauce

#### 4. Domkeller – Top - Menu

21,50 €

- Colourful salad with fresh tomatoes, Mozzarella and fine basil note
- Breast of chicken filled with a mushroom-herb fresh cheese served with potato ragout and hearty vegetables
- Original red berry sauce with vanilla sauce

#### 5. Winzermenu

21,50 €

- Clear wine grower soup with ham and vegetable strips
- Chicken breast in red wine with vegetables and rosemary potatoes
- Wine creme of the Saxony Riesling with fresh fruits

#### 6. Menu on "White Gold" - served on Meissner porcelain

28,50 €

- Saxony potato soup with fresh garden herbs served with horseradish froth and smoked local char strips
- Tender farmer's pork served with a fine onion-mustard sauce on herbed crepes and seasonal vegetables
- Homemade apple ice-cream on Saxony cream cheese potato cakes and in honey glazed fruits

**Vegetarian alternative for all menus:**

- Buttered pasta in basil pesto with vegetables, mushrooms and cherry tomatoes

Soups and deserts from our menu suggestions are interchangeable, we are pleased to offer individually tailor made menu options to best suit your group function requirements, please be aware that only one menu option can be selected to suit the whole group.

Please be sure to confirm booking reservations at least 14 days in advance in writing, menu choices can be confirmed by phone or in writing 4 days in advance. We look forward to having you dine with us!

Best regards

our team from Domkeller Meißen

Validity of the menu to 30.04.2020