

GOLDENES FASS

HOTEL & RESTAURANT MEISSEN



MENU



OFFER FROM 12 O'CLOCK

Small mixed salad with sunflower seeds and roasted sesame 5,90 €

Home baked bread

Freshly roasted, home-baked bread with pulled pork and red cabbage plus ½ corncob or a small side salad 11,90 €

Meißner Vesperplatte with red wine cheese, Elbgebirgs cheese and Meißner Domspeck accompanied with home-baked bread 12,90 €

Sweets

1 scoop of ice cream 1,30 €

1 piece of home-baked cake with whipped cream 2,90 €

Ice cream cocktails

Gimba

with gin, mango basil ice cream and mango juice

Pink Lady

with gin, raspberry ice cream and prosecco

Summer in South France

with white rum, raspberry & white chocolate ice cream and lavender syrup

with alcohol 8,90 € without alcohol 5,90 €



CHANTERELLE MENU

Chanterelle soup with vegetables 6,50 €

Herb omelette filled with chanterelles and a small salad 10,80 €

Tarte with tomatoes, onions, chanterelles and sheep cheese 11,50 €

Juicy pork tenderloin with chanterelles and homemade rocket gnocchi 16,80 €

Fried fillet of pike-perch with chanterelles and barley risotto 17,50 €

Slices of duck breast with fried chanterelles and thyme - potato gratin $18,40 \in$

Medium roasted rump steak with fried chanterelles sauteed tomato and leek vegetables with thyme potatoes 22,90 €





SOUP

Broccoli soup with almond croutons 5,90 €

Mango coconut foam soup with mango cubes $6,50 \in$

STARTERS

Small mixed salad with sunflower seeds and roasted sesame 5,90 €

Caramelized goat cheese on salad with pumpkin seeds 8,90 €

SIMPLE DINNER

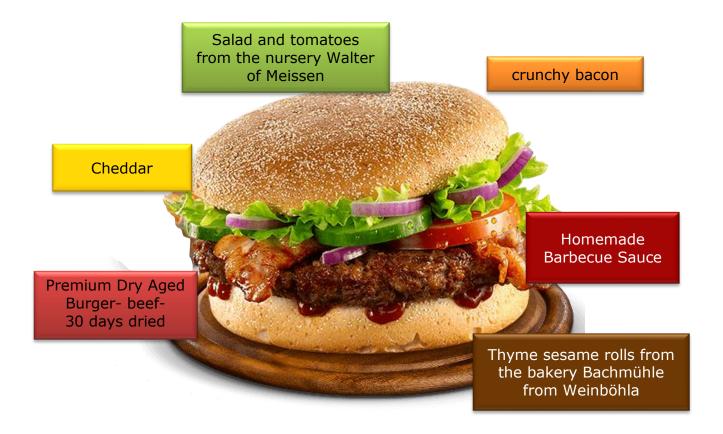
Flammkuchen classic with sour cream, bacon and onions 9,80 €

Roast beef / Pea Espuma / Mint oil / Sesame 10,90 €

Meißner Vesperplatte with red wine cheese, Elbgebirgs cheese and Meißner Domspeck accompanied with home-baked bread 12,90 €



CHEFS BURGER



Alternatively you can order our burger with pulled pork from our own smoker

We serve a small salad variation with house dressing 16,90 €

DEAR GUESTS - we have created a really FASSzinating burger. Starting with the traditional, artisan-made thyme sesame rolls - personally made by master baker Alexander Seyffert. The highlight is the exquisite burger meat of local cows, which results from a cross between classic dairy cattle breeds and strong meat breeds. All animals are born, fattened and slaughtered here. Due to the dry maturation of the meat, the taste is unique and perfect. Our burger is rounded off and completed by the fresh ingredients of the Nursery Walther from the Triebischtal. Thanks to Mr. Walther for the always friendly delivery and the endurance in the garden. – GUTEN APPETIT! ©



MAIN COURSES

Homemade pasta filled with a mushroom farce sautéed vegetables, sage butter and Parmesan 15,70 €

Pork fillet on sauteed mushrooms with homemade rocket gnocchi 15,80 €

Ox cheeks stewed in the smoker with freshly glazed market vegetables and mashed potatoes $\label{eq:control} 16,80 \in$

Guinea fowl suprême stuffed with a bacon and prune farce on colorful chilli vegetables and polenta 17,90 €

Roasted rumpsteak
on Mediterranean beans and thyme and potato gratin
20,90 €





DESSERT

Specialties of Meissen with grapes and fig mustard 8,90 €

Homemade Cointreau mascarpone mousse with Neumann's ice cream 5,90 €

Rosemary apricot tart with Neumann's ice cream 6,80 €

Dark Temptation
Lukewarm chocolate cake with Neumann's Cassiseis
with 2 cl "Dunkle Versuchung"

without alcohol 6,50 € with alcohol 9,00 €

CANDLE LIGHT DINNER

Dear guests, we are happy to serve you on reservation a menu in 4 courses from the seasonal repertoire. You dine in a romantic atmosphere at a decorated table with candlelight.

39,00 € per person

Matching the individual courses, we will take you to our wine region and present you accompanied wines.

3 wines à 0,1l ~ 12,00 € per person

