

HOTEL & RESTAURANT MEISSEN



MENU



SOUP / STARTER

Creamy asparagus soup with pieces of green asparagus € 8.60

Saxon seasoned meat with homemade bread € 9.70

Small mixed salad leaves variation with colorful asparagus vegetables, sunflower seeds, toasted sesame and parmesan wedges $\in 10.50$

Caramelized goat cheese on leafy salads with pumpkin seeds and fresh strawberries $\in 12.90$

FOR A SIMPLE DINNER

Tarte flambé with colorful asparagus, dried tomatoes and bacon € 15.90

Meissner snack plate with red wine cheese, "Elbe mountain" cheese and Meissen "cathedral bacon", we also serve homemade bread € 15.90



MAIN COURSE

Homemade ravioli filled with spinach and ricotta with sugar snap pod tomatoes, garlic butter and parmesan shavings $\in 18.50$

Chicken breast "Saltimbocca Art" with paprika and tomato vegetables and homemade gnocchi $\$ 18.90

Lukewarm pasta with roasted asparagus, tomatoes and parmesan € 17.90

Breaded pork cutlet on white asparagus and new potatoes with homemade hollandaise sauce € 18.50

Beef cheeks from the in-house smoker on crispy bean vegetables and creamy risotto € 19.90

Fried tuna steak with green & white asparagus, new potatoes and homemade hollandaise sauce € 23.90

Pink roasted beef steak with white & green asparagus, rosemary potatoes and hollandaise sauce € 26.90



"Goldenes Fass" Burger Classic



Vegetarian

with goat cheese, rocket salad, figs, mango chutney and caramelized onions

We serve a small salad variation with house dressing 17,80 €

DESSERT

Homemade "Poor Knight" with vanilla foam and Neumann's ice cream € 9.50

"Dark temptation" Lukewarm chocolate cake with rosemary-cherry ragout

with dark temptation 2cl € 12.00 without dark temptation € 9.50

Meißner cheese specialties with grapes and fig mustard $\ensuremath{\in} 9.50$