

# Domkeller

the oldest restaurant Meißen  
since 1470 with panorama view  
Domplatz 9 • 01662 Meißen  
Tel.: +49 3521 - 45 76 76  
Fax: +49 3521 - 40 75 95  
info@domkeller-meissen.de  
www.domkeller-meissen.de



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

15,50 €

- Saxony potato soup with Meissner sausages and root vegetables
- Dresdner Sauerbraten in a raisin-creamy cream sauce  
Saxony dumplings and apple red cabbage

## 2. Domherren menu

15,50 €

- Carrot orange soup with a fine hint of ginger
- Tranches of braised leg of lamb in wild garlic jus with buttered prince beans and rosemary potatoes

## 3. Küster menu

15,50 €

- Lausitzer onion soup
- Oven-fresh country pig roasts served in Meißner Schwarzbiersoße with homemade bread dumplings and pivoting vegetables

#### **4. Domkeller – Top - menu**

**15,50 €**

- Chicken breast stuffed with mushroom and herb cream cheese, served with potato ragout and pivoting vegetables
- Fresh fruits on ananascarpaccio and chocolate parfait

#### **5. Winzer menu**

**15,50 €**

- Corn bread in red wine cooked with garden vegetables and rosemary Potatoes
- Wine cream from the Saxon Riesling with fresh fruits

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

**20,00 €**

- Tender backsteak from the Meißner Landschwein with one Bautzner onion and mustard sauce on herb plums served with seasonal vegetables
- Homemade apple ice cream with Saxony Quarkkeulchen 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 5 days in advance. We look forward to having you dine with us!

Best regards

our team from Domkeller Meißen

Validity of the menu to 30.03.2019