

# 3-COURSE MENU

FOR TOURIST GROUPS

Please, select a  
uniform menu for their  
tourist party.

## Menü RG-19-I

### Fresh Hackepeter and homemade sucking pig

jellied meat garnishes with sour cucumber and horseradish,  
in addition bread for 4 persons on the board arranged

### Master brewer's schnitzel

filled with piquant paprika salami and Gouda,  
in butter peas and salt potatoes

### Duet of vanilla creme and chocolate creme

in the little glass serves

Calculate price per person ..... 19,50 €

## Menü RG-19-II

### Dresden Soljanka in the cup served,

with ham, sausage, salami, spice cucumber and sour cream tasted

### Schnitzel of the Saxon porc

serves with champignon cream,  
serves with colourfull vegetable and parsley potatoes

### Saxon berry ragout with vanilla sauce and cream

Calculate price per person ..... 19,50 €

For bread and water  
to the menu € 2.00 per person.

## Menü RG-19-III

### Saxon potatoe soup

### Red wine roasted pickled beef

with apple red cabbage and brewery dumplings

### Original Saxon little cream cheese bludgeon

with apple purée and cream

Calculate price per person ..... 19,50 €

## Menü RG-19-IV

### Small Salad with house made dressing

### Feldschlößchen roast of the pig in black beer sauce,

passed with bacon pickled cabbage and bread dumplings

### Baked apple strudel

with vanilla sauce and cream swab

Calculate price per person ..... 19,50 €

## Menü RG-19-V

### Chickens noodle pot with vegetable and herbs

### Baked hake with homemade potato cucumber salad,

serves with remoulade sauce

### Parfait of cherries passed with a chocolate mirror

Calculate price per person ..... 19,50 €

