



Sophienkeller

IM · TASCHENBERGPALAIS

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Alchemist's Feast

Our alchemist's feast begins with a salad.

This salad comes in a half pepper and consists of diced cucumber, tomato and courgette, as well as sweet corn.

We serve all kinds of ingredients for the creation of a truly sumptuous salad, including rings of red onion, grated ewe's milk cheese, pickled olives and hot pepperoni.

In times past, the temperature of the kiln was checked by forming a soup plate of fine bread dough and baking it in the kiln.

If the soup plate came out well-baked, neither burnt nor sticky, the temperature was right for the firing of the finest porcelain.

Our soup is served in such a plate.

It goes without saying that the soup has the colours of Saxony: green and white.

We hope you will enjoy our broccoli and cauliflower soup!

Please select bevor your arrival for one of the following meat specialities.

The main course of our culinary excursion consists of juicy slices of suckling pig or fattened turkey, carved for you by our own chef.

A selection of vegetables are served in a giant frying pan, and there are plenty of fried dumplings, buttered Spätzle pasta and herby potatoes.

And the meal would not be complete without a tasty rosemary sauce.

After this heavy feast we will invent you in our secrets about the Dresdner Drinking out of a funnel.

As a final course we serve our chocolate fondue.

Our maids will serve hot chocolate in small copper kettles.

There is a selection of fruits which you can dip into the chocolate - a real treat!

Again, there is room here for your own ideas.

Refine your dipped fruit with roast grated coconut, hazelnut brittle or chopped nuts!

The beverages included in this set meal are draught Radeberger Pilsner which you may draw yourself *, red and white house wines, soft drinks, coffee specialities and the authentic Dresden „funnel drinking“.