

MEISSEN

CAFÉ & RESTAURANT



BANQUET FOLDER



VALID FROM

01 JANUARY 2022 TO 31 DECEMBER 2023

WELCOME TO THE HOUSE OF MEISSEN

Dear guests,

Explore the culinary delights on offer at the Café & Restaurant MEISSEN – served, of course, on the most precious Meissen Porcelain.

Our team is ready to lavish you with delicacies in either setting at any time of day. Whether you're planning a short but sweet meet with coffee and tea specialities, gateaux and cakes, after an exclusive lunch or looking for a table set for the most exquisite of dinners, we look forward to your booking. Our Meissen gateau, marked with the world-famous swords, is a particular highlight. The Restaurant MEISSEN is located on the second floor of the House of MEISSEN, and seats for groups up to 90. Discover gastronomical diversity on Meissen Porcelain and in the presence of art treasures, which tell a success story spanning more than three centuries, while our staff introduce you to products from the local region or take you on a culinary tour around the world.

We would be only too pleased to send you a quote that allows you to add a unique structure to your coffee date, birthday party, business meeting or any other function. We can organise your visit and cater to your wishes on a fully customised basis. Get in touch and start planning your trip to the oldest porcelain manufactory in Europe.

Your Café & Restaurant MEISSEN team

HOUSE OF MEISSEN
Talstraße 9, 01662 Meißen

PHONE: +49 (0) 3521 – 468 730 · EMAIL: CAFE@MEISSEN.COM

BANQUET MENUS

REGIONAL MENU

BOOKABLE ALL YEAR ROUND

Saxon potato soup
with smoked fillet of pork

Tender breast of poulard
with Leipzig mixed vegetables,
quark-and-semolina dumplings
and mushroom espuma

Quarkkeulchen
with apple ragout and
vanilla ice-cream

32,00 € per person

ADVENT MENU

BOOKABLE NOVEMBER AND DECEMBER

Lamb's lettuce with goose ham,
walnut and punch fig

Game consommé and ravioli
with a Moritzburg venison filling

Crispy duck with apricot-and-breadcrumb
dumplings, Brussel-sprout leaves
and marjoram gravy

Baked cinnamon pear
with vanilla-and-tonka-bean cream

45,00 € per person

37,00 € per person without the soup

BANQUET MENUS

M E N U I

BOOKABLE ALL YEAR ROUND

Aubergine with chick peas,
balsamico, rucola and Parma ham

.

Carrot-and-parsnip soup with smoked
breast of duck and cream goat cheese

.

Fillet of pike-perch in a crispy crust with
pearl barley, baby leek and mustard espuma

.

Buttermilk panna cotta
with citrus fruit and carrot cake

46,00 € per person

39,00 € per person without the soup

M E N U II

BOOKABLE ALL YEAR ROUND

Mojito marinated salmon
with cucumber, pineapple and cress

.

Baked poulard
with sesame chard and paprika

.

Braised cheek of beef
with vitelotte, broccoli, shallots and grapes

.

White chocolate
with berries and almonds

52,00 € per person

40,00 € per person without one of the main courses

BANQUET MENUS

G O U R M E T M E N U

BOOKABLE ALL YEAR ROUND

Burrata pistachios with mango,
Grison beef and tomato marmalade

.

Frothy crustacean soup
with prawns and melon

.

Confit monkfish
with sweet potatoes, avocado and mojo

.

Poached fillet of veal with semolina-and-thyme
timbale, green asparagus and hazelnuts

.

Nougat mousse with cashew cake,
blackberries and yoghurt

69,00 € per person for complete menu

57,00 € per person without one of the main courses

BANQUET MENUS

VEGETARIAN MENU

BOOKABLE ALL YEAR ROUND

Polenta tartlet with avocado
Chick peas and apple-curry cream

Paprika risotto with aubergine agrodolce
Cream goat cheese and pumpkin seeds

Dessert from any menu

29,00 € per person

VEGAN MENU

BOOKABLE ALL YEAR ROUND

Courgette rolls with aubergine- and-balsamic
cream and confit tomatoes

Buckwheat noodles with coconut vegetables,
sesame and cress

Orange couscous with caramelised
pineapple and raspberry sorbet

29,00 € per person

ALL MENUS CAN BE BOOKED AT THE PRICES FROM A GROUP SIZE OF AT
LEAST 10 PEOPLE. IF THE GROUP IS SMALLER, THE COST IS 10 MENUS.

PLEASE CHOOSE A UNIFORM MENU FOR THE WHOLE GROUP.
THANK YOU VERY MUCH.

EXPERIENCE MENUS

MEISSEN TIME TRAVEL MENU

BOOKABLE ALL YEAR ROUND
WITH A MENU OF YOUR CHOICE

The three-course menu will be served on three iconic Meissen Porcelain dinner service sets from three different centuries:

„Swan Service“

.

„Full Green Wine Wreath“

.

„Waves“

Forest Flora with Insects

As a souvenir, you will also receive a copy of the menu, hand-painted by one of the manufactory's own painters.

5,00 € per person in addition to price of chosen menu

All prices inclusive of statutory value-added tax.
Subject to change without notice!

Information on ingredients and allergens are listed separately. Our service staff will be happy to inform you.

BUFFETS

WE WILL BE PLEASED TO
QUOTE YOU INDIVIDUALLY FOR
BUFFET ARRANGEMENTS
INVOLVING 30 PERSONS
OR MORE.

BEVERAGE PACKAGES

W I N E S

Two Saxon wines
of your choice from our wine list

B E E R S

Meissen's Schwerter Pils Lager
Warsteiner Radler / Warsteiner Pils alcohol free Lager
Paulaner wheat beer / Paulaner alcohol free wheat beer

S O F T D R I N K S

Oppacher mineral water, classic or still
Coca Cola / Fanta / Sprite / Mezzo Mix
Orange juice / Apple juice / Cherry juice
Various lemonades

H O T D R I N K S

Coffee / Cappuccino / Latte macchiato
Café au lait / Espresso
Hot chocolate
Various teas

2 hours: 21,00 € per person

4 hours: 39,00 € per person

6 hours: 49,00 € per person

COFFEE AND TEA BREAKS

Your museum visit could also well see you enjoying coffee and cake from exquisite Meissen porcelain. Our Café & Restaurant MEISSEN is located on the ground floor of the HOUSE OF MEISSEN theme world. We recommend enjoying an exclusive slice of Meissen gâteau marked with the world-famous crossed swords – available here only.

COMPOSITION ONE

2 cups of filtered coffee and
1 slice of cake per person

7,50 € per person

COMPOSITION TWO

2 cups of filtered coffee and
1 slice of MEISSEN tarte per person

9,00 € per person

COMPOSITION THREE

2 cups of filtered coffee or 1 pot of tea,
mineral water, mixed cake platter
(2 slices of cake per person)

12,00 € per person

COMPOSITION FOUR

a glass of "Schloss Wackerbarth" sparkling wine,
hot drinks of your choice
(coffee, tea, cappuccino or espresso),
mixed cake and tarte platter
including MEISSEN tarte, biscuits, mineral water

17,00 € per person

The prices for these various compositions include VAT and can be booked all year round for groups of 10 or more. Get in touch with us and we will be pleased to offer you a customised quote!

MEETING ROOMS

	CAFÉ	RESTAURANT	MEETING ROOM 1	MEETING ROOM 2
Maximum seats depending on the seating	60	90	32	64
Separate tables	✓	✓	✓	✓
U-shape		✓	✓	✓
Block seating		✓	✓	✓
O-shape		✓	✓	✓
Dining-table seating	✓	✓	✓	✓
Parliamentary seating		✓	✓	✓
Theatre seating		✓	✓	✓
Beamer		✓	✓	✓
Screen		✓	✓	✓
Flipchart		✓	✓	✓
Pin board		✓	✓	✓
Compere's case		✓	✓	✓

CONFERENCE PACKAGES

BASIC

- FROM 10 PERSONS -

Provision of conference room
incl. standard equipment and service*

Welcoming coffee and selection of teas

Snack buffet (incl. one soft drink per person)

Coffee break in afternoon with coffee,
tea, pastries and fruit

Fruit juice and mineral water
throughout the conference

59,00 € per person

BUSINESS

- FROM 10 PERSONS -

Provision of conference room
incl. standard equipment and service*

Welcoming coffee and selection of teas

3-course meal (incl. one soft drink per person)

Coffee break in afternoon with coffee,
tea, pastries and fruit

Fruit juice and mineral water
throughout the conference

79,00 € per person

Should you wish to custom-design your conference or event yourself, we will gladly help you find the perfect package.

***Standard equipment and service:**

Personal event support / WiFi in event room / 1 beamer + screen / 1 flipchart / 1 facilitator's/comperer's case / pens and pads

SPARKLING WINE RECEPTIONS

CLASSIC

One glass of dry or semi-dry sparkling wine
from Schloss Wackerbarth - Radebeul

4,50 € per person

SPEZIAL

One glass of rosé "Dresdner Engel" jubilee edition sparkling wine
Schloss Wackerbarth - Radebeul

5,50 € per person

CHAMPAGNE RECEPTION

One glass of "Veuve Clicquot Brut" champagne

10,00 € per person

MEISSEN APERITIF

Kir Royal
"Graf von Wackerbarth" sparkling wine with crème de Cassis

4,50 € per person

SWEET

One glass of dry or semi-dry sparkling wine
from Schloss Wackerbarth - Radebeul

An array of petit fours and fresh fruit

11,50 € per person

SAVOURY

One glass of dry or semi-dry sparkling wine
from Schloss Wackerbarth - Radebeul

Diverse canapés and cheese skewers

WELCOME
AT MEISSEN



MEISSEN
est.1710

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