

MEISSEN

CAFÉ AND RESTAURANT



BANQUET FOLDER



VALID FROM
1ST APRIL 2019 TO 31ST MARCH 2020

WELCOME TO THE HOUSE OF MEISSEN

Dear Guests,

Explore the culinary delights on offer at the Café MEISSEN® and 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 cake, 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 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

STAATLICHE PORZELLAN-MANUFAKTUR MEISSEN GMBH
Talstrasse 9, 01662 Meißen

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SEASONAL MENUS

S P R I N G M E N U

bookable January to March

Smoked freshwater trout with cucumber,
beetroot and lime crème fraîche

.

Salsify soup with tomato sponge cake

.

Soured boiled rump of veal with
root vegetables, potato ragout and
a horseradish froth

.

Poppy mousse in puff pastry with
orange sorbet

€45.00 per person

€38.00 per person, without the first course

A S P A R A G U S M E N U

bookable April to June

Three types of Meissen ham with asparagus
mousse and herbs from the Elbe meadows

.

White asparagus soup with a herb and
fish praline

.

Involtini of veal with vitelotte gnocchi and
an asparagus and tomato ragout

.

Sicilian lemon tartlet with strawberry and
asparagus sorbet

€45.00 per person

€38.00 per person, without the first course

SEASONAL MENUS

A U T U M N M E N U

bookable July to September

Carpaccio of venison with king oyster
mushrooms and lime crème

.

Tagliatelle with mushroom crème and winter
Asian truffles

.

Roebuck with walnut crust, accompanied by
potato gratin and pumpkin

.

Cream of woodland honey with pear ragout
and berries

€45.00 per person

€38.00 per person, without the first course

W I N T E R M E N U

bookable October to December

Marinated salmon with wasabi caviar and
orange

.

Cream of goose soup with a Granny Smith froth

.

Glazed breast of duck with wintery napkin
dumplings, brussels sprout leaves and juniper
gravy

.

Mulled wine tiramisu with baked apples and
cinnamon

€45.00 per person

€38.00 per person, without the first course

FINE MENUS

S A X O N T I M E T R A V E L M E N U

bookable all year

Truffled cream of potato soup with bacon froth
and herbs

.

Marinated braised beef ("Sauerbraten") with sautéed
napkin-dumpling ducat, red cabbage mousseline, apple
and raisins

.

"Kalter Hund" chocolate and biscuit cake with Saxon
"Eierschecke" espuma and apple sorbet

€29.00 per person

G O U R M E T M E N U

bookable all year

Smoked tartare of Moritzburg trout with lime crème,
beetroot, cucumber and radishes

.

Essence of tomato with homemade
basil and ricotta ravioli

.

Duet of beef with truffle risotto,
mellow yellow carrots and green asparagus

.

"The Granny Smith Double"
a warm apple tart with apple sorbet
and bacon crumble

€49.00 per person

FINE MENUS

M E N U I

bookable all year

Apple and celery soup with carrot spaghetti

.

Rare back of pork with potato and mushroom
ragout, peas and red wine gravy

.

Nut nougat crème coated in chocolate with
mango and raspberry sorbet

Menu €24.00 per person

€19.00 per person, without starter or dessert

€16.00 per person for main course only

M E N U I I

bookable all year

Baby-leaf lettuce with a potato and mustard
dressing and beetroot

.

Fried fillet of red mullet with a pearl barley
risotto, baked tomatoes and yellow paprika
sauce

.

Lemon tartlet with cassis and yoghurt ice cream

Menu €24.00 per person

€19.00 per person, without starter or dessert

€16.00 per person for main course only

FINE MENUS

M E N U I I I

bookable all year

Pork alla vitello tonnato with a red lentil and
apple salad and garden cress

.

Honey-glazed breast of poulard with fettuccine,
zucchini and a Mediterranean tomato sauce

.

Coconut crème with a pineapple ragout,
pomegranate foam and orange sorbet

Menu €24.00 per person

€19.00 per person, without starter or dessert

€16.00 per person for main course only

M E N U I V

bookable all year

(vegan)

Baby-leaf salad with a potato and mustard
dressing and beetroot

.

Open lasagne with a regional vegetable ragout,
smoked tofu and herbs of the meadow froth

.

Gently heated apple cakelet with an orange
sorbet and woodland berries

Menu €24.00 per person

€19.00 per person, without starter or dessert

€16.00 per person for main course only

FINE MENUS

M E N U V

bookable November to January

Winter root vegetable soup with chestnuts
and thyme

.

Braised leg of duck with two types of winter
dumplings and apples in red cabbage

.

Gently heated "Apfelstrudel" with homemade
baked apple ice cream and Advocaat zabaione

Menu €24.00 per person

€19.00 per person, without starter or dessert

€16.00 per person for main course only

PALATE TICKLER BUFFET

Our buffets can be booked for from 25 persons upwards. We can of course also cater to guests' special wishes and cases of food intolerance - we will always offer you alternatives. We will be pleased to recommend regional wines from our wine list to suit a given dish.

S A X O N B U F F E T

COLD MEALS

selection of breads and bread rolls
regional cold meats and selection of cheeses
fresh salads
roast beef with horseradish
Moritzburg smoked fish platter
"Hackepeter" (seasoned raw mince), spring onion salad,
beef salad

SOUP

Saxon potato soup with frankfurters

HOT MEALS

Marinated braised beef from the eye of round with
raisin gravy, cherries in red cabbage and potato puffs
Roast pork with crackling, black beer sauce,
Meissen winegrowers' cabbage and bacon dumplings
Moritzburg carp with a dill broth,
fresh vegetables of the season and thyme 'taters

SWEETS

Saxon "Quarkkeulchen" with apple and vanilla
Pancakes with cinnamon and sugar
Apple and coffee substitute crème with fresh berries

€32.00 per person

PALATE TICKLER BUFFET

MEISSEN GRILL BUFFET

COLD MEALS

Meissen ham platter
Saxon cheese platter
Caprese
Tomato, feta and olive salad
Couscous salad
Fine lettuce-leaf salad
Summery noodle salad
Mediterranean potato salad
Selection of types of butter
Fresh wood-baked bread
Selection of homemade dips

SOUP

Carrot and ginger soup

HOT MEALS

Fresh sea bass
Entrecôte
Chicken wings
Regional "Bratwurst" (large fried sausage)

SWEETS

Fine chocolate tartlet with rich tea biscuits
Banana crème brûlée
Panna cotta with mango ragout
Fresh fruit platter

€40.00 per person

BEVERAGE FLAT RATES

PACKAGE I

WINES

2017 Bacchus QbA, dry
Schloss Wackerbarth state vineyard – Radebeul

2017 Rosé QbA, dry
Schloss Proschwitz vineyard – Meißen

BEERS

Meissen's Schwerter Pils lager / Meissen's St. Afra black beer
Warsteiner Radler / Warsteiner Pils alcohol free lager
Paulaner wheat beer / Paulaner alcohol free wheat beer

SOFT DRINKS

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

HOT DRINKS

Coffee / Cappuccino / Latte macchiato / Café au lait / Espresso
Hot chocolate / Teas, various

1 hour: €12.00 per person
2 hours: €18.00 per person
4 hours: €32.00 per person

BEVERAGE FLAT RATES

PACKAGE II

CHAMPAGNE RECEPTION

1 glass anniversary edition "Dresdner Engel" sparkling rosé wine
Schloss Wackerbarth state vineyard – Radebeul

WINES

A selection of Saxon wines from our menu

BEERS

Meissen's Schwerter Pils lager / Meissen's St. Afra black beer
Warsteiner Radler / Warsteiner Pils alcohol free lager
Paulaner wheat beer / Paulaner alcohol free wheat beer

SOFT DRINKS

Oppacher mineral water, classic or still
Coca Cola / Fanta / Sprite / Mezzo Mix
Orange juice / Apple juice / Cherry juice
Bitter lemon / Ginger ale / Tonic water
Refreshing homemade lemonade

HOT DRINKS

Coffee / Cappuccino / Latte macchiato / Café au lait / Espresso
Hot chocolate / Teas, various

5 hours: €39.00 per person

COFFEE AND TEA BREAKS

Your museum visit is the perfect opportunity to enjoy coffee and cake on exquisite Meissen Porcelain. Our Café Meissen® is located on the ground floor of the House of Meissen. We recommend indulging in a slice of the exclusive Meissen cake, marked with the world-famous crossed swords – only available here.

COMPOSITION I

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

€7.50 per person

COMPOSITION II

2 cups of filter coffee or 1 small pot of tea
mineral water
mixed cake and gateau platter
(1 slice of cake and gateau per person)

€12.00 per person

COMPOSITION III

A glass of "Schloss Wackerbarth" sparkling wine
hot drinks of your choice
(coffee, tea, cappuccino or espresso)
mixed cake and gateau platter including
Meissen cake, biscuits and chocolates, 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.

FUNCTION ROOMS

Combined forms of seating are possible by arrangement.

	CAFÉ	RESTAURANT	CONFERENCE ROOM	PRESENTATION ROOM
maximum seating	60	90	32	64
Separate tables	✓	✓	✓	✓
U-shape		✓	✓	✓
Block seating		✓	✓	✓
O-shape		✓	✓	✓
Dining table seating	✓	✓	✓	✓
Parliamentary seating		✓	✓	✓
Theatre seating		✓	✓	✓
Projector		✓	✓	✓
Screen		✓	✓	✓
Flipchart		✓	✓	✓
Pin board		✓	✓	✓
Compere's case		✓	✓	✓

CONFERENCE FLAT RATE

Turn your meeting into an unforgettable event!
You can book further breaks at any time.

MEISSEN FLAT RATE I

Welcome coffee
selection of biscuits and fresh fruit
"Oppacher" mineral water provided
throughout the meeting

€10.50 per person

MEISSEN FLAT RATE II

Welcome coffee
savoury and sweet snacks
fresh fruit
"Oppacher" mineral water and fresh juices
provided throughout the meeting

€15.00 per person

MEISSEN FLAT RATE III

Welcome coffee
"Oppacher" mineral water
homemade pastries
interim break with fresh fruit
homemade lemonade and finger food
midday break with a two-course meal
as recommended by our chef

€39.00 per person

CONFERENCE FLAT RATE

Treat yourself to a well-earned break between meetings!
We will spoil you with delicacies served on Meissen Porcelain.
We will be pleased to submit a customised quote for your event.

SAXON MEISSEN BREAK

Choice of coffee and tea
Refreshing lemonade
Petit four from our Meissen cake
Freshly baked flaky pastries
warm chocolate cakelet

€9.50 per person

FORTIFYING MEISSEN BREAK

Choice of coffee and tea
Refreshing lemonade, fresh fruit
Mediterranean salad with cheese
Vegetable sticks with homemade herbal dip

€12.00 per person

SAVOURY MEISSEN BREAK

Choice of coffee and tea
Refreshing lemonade
Filled tramezzini or canapés
Gently heated vegetarian quiche
Pretzel and bacon kebabs
Fresh fruit

€14.50 per person

SPARKLING WINE RECEPTIONS

CLASSIC

A glass of dry or semi-dry sparkling wine from the Schloss Wackerbarth state vineyard at Radebeul

€4.50 per person

SPECIAL

A glass of rosé "Dresdner Engel" jubilee edition sparkling wine from the Schloss Wackerbarth state vineyard at Radebeul

€5.50 per person

CHAMPAGNE RECEPTION

A 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

A glass of dry or semi-dry sparkling wine from the Schloss Wackerbarth state vineyard at Radebeul
an array of petit fours and fresh fruit

€10.50 per person

SAVOURY

A glass of dry or semi-dry sparkling wine from the Schloss Wackerbarth state vineyard at Radebeul
diverse canapés and fresh quiche with herbal dip

€11.00 per person

WELCOME TO MEISSEN

MEISSEN TIME TRAVEL MENU

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”

•

“Forest Flora Waves”

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 meal

WELCOME
TO THE HOUSE OF MEISSEN



MEISSEN
est.1710

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