

## The “Eckberg” classics

Starter	Caviar from Siberian sturgeon Hash brown, blini and crème fraîche	24 €
	Marinated “Antipasti” vegetable Black Tiger prawn, frothed parsley and caper fruits	14 €
	Fine carpaccio and praliné of calf’s head Winter apple salad, beetroot mustard ice cream	12 €
Soup	Bouillabaisse with vegetable and fish specialties	14 €
Intermediate course	Two kinds of lobster Sauce Béarnaise, cauliflower and red onion	20 €
	Creamy pasta with parsnip chervil Périgord truffle and green celery pesto	19 €
	Colorful mangold wrap Saxon goat’s milk cheese, creamy spinach and quail egg	16 €
Main course	Slowly cooked fillet of ling fish Caesar salad risotto, snow pea pods, tomato	21 €
	Grilled US roastbeef Pancake of potato and walnut, vegetable	26 €
Dessert & Cheese	Panna Cotta with lemon thyme Raspberries and crispy cookie	10 €
	Vanilla Crème brûlée Fruit salad and passionfruit sorbet	9 €
	Cheese specialties	4 pieces 9 € 7 pieces 15 €

## Recommendation

Châteaubriand Campo-Beef for 2 persons

Original Argentinean Angus Beef

Carved at the table

Fried potatoes with bacon, grilled vegetable

34 € per person

## Wine pairing

Red wine

2010 Spätburgunder QbA "Mimus"

Winery Dr. Heger, Baden

0.2l 15 €

White wine

2014 Grüner Veltliner

Winery Fred Loimer, Austria

0.2l 13 €

All prices incl. VAT.

Allergen information may be obtained from our staff  
or you can submit their written documentation.

# Our Menu

## Menu

Fried fillet of turbot  
Lemon fruits, peas and melon



Strudel of venison saddle  
Apple port wine cream, corn  
and truffled popcorn



48 hours cooked cheek of veal,  
Fried sweetbread and king prawn,  
Peperonate zucchini blossom, curd cheese soufflé  
and pepper cherries



Vineyard peach  
as compote, sorbet and donut

## Wine pairing

Sparkling wine Rosé  
Prinz zur Lippe, Saxony



2014 Riesling QbA Leutesdorf  
Weingut Josten & Klein, Middle Rhine



2013 Pouilly Fumé  
Dom. les Chantalouettes

Loire



2013 Tinta Barocca  
Allesverloren Estate

Swartland

South Africa



2003 Château Rayne-Vigneau sweet  
1<sup>er</sup> Cru Classé Sauternes

## Price

3 course menu	55 €	4 course menu	65 €
with wine pairing	75 €	with wine pairing	90 €
with sparkling wine and wine pairing	80 €	with sparkling wine and wine pairing	95 €

## **Time for chanterelle**

Chanterelle cream soup  
and bruschetta  
10 €

Small portion of fried chanterelle  
with scramble eggs, "Pata Negra" ham and truffle  
14 €

Chanterelle risotto  
with tomato and Parmesan  
16 €

Scottish salmon from the Glens  
Raviolo stuffed with apricot and black pudding,  
chanterelle a la crème and calf's head sauce  
31 €

Grilled Flank steak dry aged  
celery mousse, beans and fried chanterelle  
33 €

## **Wine pairing**

White wine  
Grauburgunder QbA trocken  
Prinz zur Lippe, Weinhaus Weimar  
Saale-Unstrut, Germany

0.1l 5.00 € \* 0.2l 9.50 €



**SCHLOSS ECKBERG**  
Hotel und Restaurant

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Our kitchen is open:

12:00am to 02:00pm for lunch

02:00pm to 05:30pm for coffee & snacks

05:30pm to 10:00pm for dinner