



## Feldschlösschen Stammhaus zu Dresden

SEIT 1998 TRADITIONSREICHES BIERLOKAL / RESTAURANT MIT VERSCHIEDENEN GASTRÄUMEN,  
KONFERENZSALEN UND AUSSTELLUNG ZUR BRAUEREIGESCHICHTE



## Feldschlösschen STAMMHAUS

**1644**

*a single farm in the Südvorstadt had the Permission to serve beer and wine. About forty years later, outside the courtyard, the „little castle“ in the field was built, a popular excursion restaurant.*

**1838**

*The Meisl brothers bought the property and started the construction of a lager brewery at the old Feldschlösschen.*

**1909**

*the Feldschlösschen brewery was awarded with the merit medal of the Royal Capital and Residence City of Dresden excellence.*

**1939**

*the brewery was damaged 55 percent during the war. But in 1945 the production could resume.*

**1991**

*the production of Feldschlösschen Pilsner began in the Saxon Brewing Union. As a result the brewing company in the Feldschlösschen Brewery Budapester Straße was discontinued.*

**1998**

*The restaurant „Feldschlösschen Stammhaus“ opened. It is now located in the restored nacelle of the former Feldschlösschen brewery on Budapester Straße.*

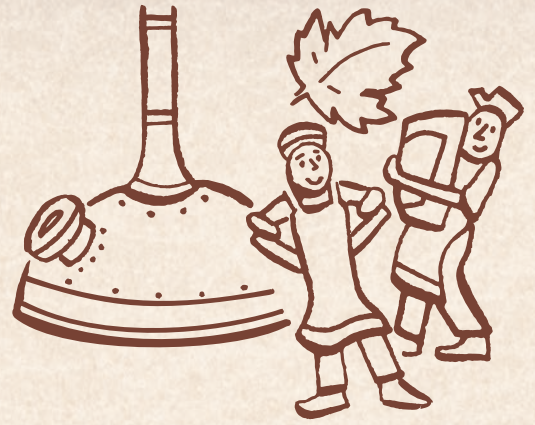
**2021**

*the main building was extensively rebuilt and now shines as a completely new and stylish brewery atmosphere.*

**BEER CULTURE.  
FRESHLY STAGED.**



# STAMMHAUS SPECIAL DAYS



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## **MONDAY: Liter of Beer DAY**

1l freshly tapped as desired with lard and bread

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## **TUESDAY: Feldschlößchen Kellerbier Day**

With every dry aged pork chop a freshly tapped 0,3l Feldschlößchen cellar beer on the house

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## **WEDNESDAY: Dresdner Felsenkeller Urhell Day**

With every Brewmaster Schnitzel a freshly tapped Felsenkeller Urhell 0,3l on the house

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## **THURSDAY: Feldschlößchen Rubin Day**

With every portion of Brewery Sausage a freshly tapped Feldschlößchen Red Beer 0,3l on the house

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## **FRIDAY: Gallonen Day**

To each gallone (3,8l) freshly tapped by yourself, lard and bread on the house

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## **SATURDAY: Reserved for you**

Is Reserved for your individual celebration, whether with friends, colleagues or in the family - in the main house it can be celebrated perfectly.  
Inspiration & reservation [www.feldschloesschen-stammhaus.de](http://www.feldschloesschen-stammhaus.de)

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## **SUNDAY: Big Stammhaus-Brunch**

Every Sunday with delicious breakfast buffet, coffee, tea, water and rich main house delicacy buffet. Incl. museum tour and Beer reception (optionally non-alcoholic). Per person 32,90€, children from 3-12 years 1,50€ for each year of life. Please reserve your favourite table in advance.



## SALADS

### Fresh Cucumber Salad

in sour cream and dill

6,90 €

### Brewery Salad

with herring, pretzel chips, pea mix and radishes with fine remoulade cream

20,90 €

### Feldi lentil salad

leek, carrots and celery in a shallot-herb vinaigrette with coriandersour cream

15,90 €

## SOUPS



All salads & soups  
are served with  
fresh, local bread.

### Saxon potato soup

enriched with marjoram, served with bacon foam and cress

7,70 €

### Homemade Soljanka

with lemon sour creme

7,90 €



## DELICIOUS WITH BEER

**Three types of Saxon bruschetta bread** 8,90 €  
cheese, country smoked ham and tomato

**Stammhaus spiced meat** 9,90 €  
poultry with lemon and toasted bread

**Cold skoked pork bread** 15,50 €  
smoked pork marinated with shallot and herb vinaigrette,  
served with pickled vegetable and warm gravy

Every Tuesday! 14,90 €  
**Long live the minced meat:** Fresh minced meat, seasoned  
with egg yolk, pickled red onions, caraway and  
marjoram, served with toasted local bread

Every Friday! 18,90 €  
**Tatarmania:** Veal loin tartare, hand sliced and finely seasoned  
according to the original recipe, served with mustard, grilled  
bell pepper, crispy potato and paprika mayo.

**„Feldi Snack-board“**  
a variety of sausage and cheese specialties,  
original bread and two dips

for one person 17,50 €  
for two people 28,00 €



Feldschlößchen  
**STAMMHAUS**

INCLUSIVE PRICES 03'25

# MAIN COURSE



## Wiener Schnitzel

served with crispy fried potatoes,  
cucumber-sour cream salad and cranberries

29,90 €

## Crispy pork knuckle

with mustard specialties (beer and horseradish mustard),  
coleslaw and fresh bread

20,90 €

with Stammhaus-dumplings,  
Sauerkraut and sauce

+7,00 €



## Veal tongue „Berlin Style“

with onion confit, apple and mashed potatoes in a fine port  
wine reduction

18,90 €

## Braised Beef from cheek

served with raisin sauce, red cabbage and buttered cheese  
and herb dumpling

25,80€

## Stammhaus beef roulade

filled with bacon, root vegetable, mustard and horseradish  
on mushroom and bean vegetable served with spaetzle

25,50 €

## Beer-marinated chicken á la Feldi

with carrots, celery and leek served with potato triplets  
and a strong red beer sauce

20,90€

Feldschlößchen  
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## MAIN COURSE

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### Brewmaster Schnitzel

24,90 €

in a crispy malt breading, filled with country ham and mountain cheese and served with mashed potatoes topped with nut butter

Every Wednesday!

*Dresdner Felsenkeller Urhell Day:*

with every Brewmaster Schnitzel a freshly tapped Felsenkeller Urhell 0,3l on the house

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### Brewery sausage

19,90 €

made by a local butcher according to a house recipes served with nut butter-flavored mashed potatoes, sauerkraut and gravy

Every Thursday!

*Feldschlößchen Red Beer Day:*

with every portion of Brewery Sausage a freshly tapped Feldschlößchen Red Beer 0,3l on the house

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### Dry aged pork chop

27,90 €

aged on the bone for 21 days, served with french fries and café de Paris butter

Every Tuesday!

*Cellar Beer Day:*

with every dry aged pork chop a freshly tapped 0,3l Feldschlößchen cellar beer on the house

# VEGETARIAN/ VEGAN



**Stuffed baked potato**  15,50 €

refined with mountain cheese and roasted onion served with roasted vegetable, spicy herb curd and linseed oil

**Stammhaus - cheese spaetzle**  19,90 €

pasta in melted cheese and fried onions, comes with a salad

**Vegan jackfruit goulash**  VEGAN 18,50 €

with pearl onions, mushrooms and carrots, saesoned with smoked pepper, served with fried dumplings

## FISH

**Cod fillet** 24,50 €

with spinach, potato ragout and pickled mushrooms, served with beer crumble

**Whole Fish according to the daily special** 23,50 €

... stuffed with herbs, potato triplets and oven-baked vegetable

... fried in nut butter, Müllerin style, with potato triplets and red cabbage 23,50 €



# DESSERT

**Homemade Saxon curds**  
with apple ragout and fruit sorbet

8,90 €

**A dessert called „Cold Dog“**  
fine chocolate cream layered with biscuits with  
berry ragout accompanied by a refreshing sorbet

8,90 €

## STAMMHAUS - GIFT CARD

Taste to give as a gift!





# ICE CREAM

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## Banana Cup

8,90 €

vanilla ice cream, chocolate ice cream and banana with chocolate sauce, brittle and whipped cream

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## Sweden Sundae

8,90 €

creamy bourbon vanilla ice cream in applesauce, comes with cream and eggnog (*includes alcohol*)

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## Wild berry Cup

8,90 €

vanilla ice cream, yogurt-raspberry ice cream and fruit sorbet with berry ragout and whipped cream

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## Cookie Sundae

9,50 €

Cookie ice cream, vanilla ice cream, caramel ice cream, comes with nuts, cookies, chocolate sauce and cream

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## Kidsparty

5,50 €

a scoop of ice cream of your choice, comes with cream and candy