



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.*

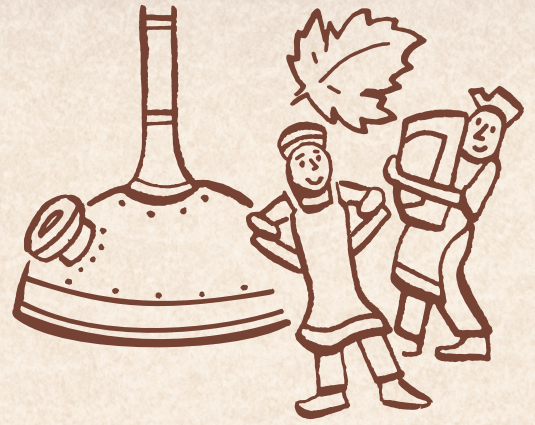
**2021**

*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 Feldschlößchen pork roast 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 on [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 smoked trout, pretzel chips, bell peppers, cherry tomatoes and radishes, served with a delicate remoulade sauce

20,90 €

### Feldi Caesar salad

with chicken strips, cherry tomatoes, Parmesan cheese and croutons


15,90 €

## SOUPS



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

### Saxon potato soup

enriched with marjoram  VEGAN

with bacon cubes

6,90 €

7,90 €

### Homemade Soljanka

with lemon sour cream

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 beer roast bread

14,90 €

with horseradish mustard, pickled vegetables  
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 €

*Tradition on the plate:* Homemade aspic with fried potatoes,  
remoulade sauce and salad boquet

### „Feldi Snack-board“

a variety of sausage and cheese specialties, accompanied by  
Stammhaus Bread, two dips and  
a shot of fruit brandy

for one person 17,50 €

for two people 28,00 €



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INCLUSIVE PRICES 08'25

# MAIN COURSE



## Wiener Schnitzel

29,90 €

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

## Crispy pork knuckle

20,90 €

with beer and horseradish mustard, coleslaw and  
fresh bread

with Stammhaus-dumplings,  
Sauerkraut and sauce  
+7,00 €



## Leberkäs-Burger

18,50 €

with arugula, tomato, cheese, pickled onions and  
beer mustard, served with French fries

## Saxon Sauerbraten

24,90€

served with raisin sauce, red cabbage, and buttered potato  
dumplings

## Rump steak

32,50 €

cooked to your liking, with oven-baked vegetables and  
herb jus, served with French fries

## Beer-marinated chicken á la Feldi

20,90€

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

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## MAIN COURSE

### 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

### Brewery sausage

served with mashed potatoes, sauerkraut, gravy and mustard



18,50 €

Every Thursday!

*Feldschlößchen Red Beer Day:*

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

### Feldschlößchen pork roast

19,90 €

in a hearty jus, with sauerkraut and Bohemian dumplings

Every Tuesday!

*Cellar Beer Day:*

with every Feldschlößchen a freshly tapped 0,3l Feldschlößchen cellar beer on the house

# VEGETARIAN/ VEGAN



## Roastet baked potato

14,90 €

with spicy herb quark cream and salad, served with linseed oil

## Stammhaus - cheese spaetzle

17,50 €

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

## Vegan goulash VEGAN

16,90 €

with lentils, pearl onions, mushrooms and carrots, seasoned with smoked paprika, served with little rosmarin potatoes

# FISH

## Roasted salmon fillet

23,90 €

with tagliatelle and pesto, cherry tomatoes and baby spinach

## Whole Fish according to the daily special

23,50 €

...stuffed with herbs, served with roasted vegetables and little rosemarin potatoes



# 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!



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# 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-rasperry 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