



The team of “Brühlscher Garten” welcomes you warmly

We mainly combine Saxon hospitality with regional bio-products of sustainable agriculture. In our historical place you will be our guest. Close to the former medieval town gate and at the end of the fortification of Dresden, you enjoy the stay at the famous “Brühlscher Terrasse”.

Owner: Vanessa Di Lieto of the Seetor GmbH, Brühlscher Garten 4, 01067 Dresden

Chef: Sebastian Lewitz

Our regional meat supplier / information at: www.sachsenglueck.de

Dear guests,

Welcome to the Restaurant Brühlscher Garten. It lies at the entrance to the Brühlschen garden - hence its name - and to the Brühlschen terrace. Count Heinrich von Brühl, under Elector Friedrich August II, son of Augustus the Strong, was Prime Minister and owner of the area named after him. The only preserved building of its time is the place you are currently in, the Hofgärtnerhaus. It was built around 1753, destroyed on 13 February 1945 and rebuilt in 1955/56. The Hofgärtnerhaus stands on old fortifications from the period around 1550. The Dresden fortress, whose preserved parts can be visited in part, was at that time the most modern bastion fortress north of the Alps. Immediately below the restaurant is an old canon court which is now used as a church.

The adjoining Brühlsche Garten, with monuments to the painters Ludwig Richter and Caspar David Friedrich, was created in 1740 by master builder Johann Christoph Knöffel on the former Jungfernbastei. In the vaults of the bastion, Johann Böttger and Ehrenfried Walter von Tschirnhaus invented the first European hard porcelain in 1707, which gained worldwide fame as Meissen porcelain. In Brühl's garden a stele indicates this.

The massive building opposite the restaurant houses modern art. It was built in 1559-1563 as an arsenal, but completely rebuilt into a museum in 1884-1887, and has since been named after the reigning king, Albertinum. Behind the Albertinum, in the direction of the Elbe, a monument commemorates the well-known architect of the State Opera, Gottfried Semper. Below the monument is the entrance to the fortress and an old city gate from the 16th century.

Diagonally opposite the restaurant you will discover a white building, the so-called Kurländer Palais. Built in 1728-29 by the aforementioned master builder Knöffel for Count Wackerbarth, it later belonged to the Saxon prince Carl, who was Duke of Courland. From 1815, the Surgical Medical Academy was housed here, in which also the doctor, painter and naturalist Carl Gustav Carus worked.

Behind the back of the restaurant stands the new synagogue, including the parish hall of the Jewish Community of Dresden. It was inaugurated in 2001. At the same place was the 1840 built by Gottfried Semper old synagogue, which fell in 1938 the Kristallnacht. Only the Star of David of a tower could be saved. He is over the front door today.

Beyond the Semper monument, not visible from here but only about 200 meters away, is the rebuilt Frauenkirche.

That was a little insight into the sights of the immediate area. Hopefully you have some time for the many others that still exist. We wish you a pleasant stay in our city. And if you liked it, we welcome you again.



Breakfast Buffet daily 8.00 am - 10.00 am

including Saxon coffee or tea

16,60 €

Breakfast Menu / daily 10.00 am - 12.00 am

Gluten-free breakfast G,2,3,8

2 rolls, sausages and sliced cheese, butter, marmalade, 1 cooked egg

17,70 €

Vegan breakfast F,H

Bread/rolls, vegan cold cuts, vegan cream cheese, hummus, honey, jam, becel, fruit salad, vegan yoghurt

21,20 €

Dresden Breakfast A,C,G,H,2,3

Bread and rolls, sausages and cheese, marmalade and honey, scrambled egg, 1 piece of „Dresdner Eierschecke“, fruit salad

16,60 €

Sweet Breakfast A,G,8,14

Croissants, marmalade, honey, butter

13,90 €

Couple Breakfast A,C,G,H,2,3

Double of the Dresden Breakfast, 2 Glasses of Prosecco

42,30 €

Children Breakfast to 12 years A,G,H,2,3

Cornflakes with milk, cacao, rolls, sausages and cheese

8,40 €

Fitness Breakfast A,G,H,3,8

Cereal, yoghurt, fruit salad, orange juice, whole meal rolls, sausage of poultry, cream cheese

16,60 €

Breakfast for strong men A,G,2,8

Sausage, rolls, mustard, scrambled egg, one small beer

15,50 €

All these ingredients can be ordered separately.

Our rolls are delivered every morning of the bakery „Hennig“.

All our breakfast are served including 1 cup of coffee or 1 Glass of tea.

The Best of egg daily 8.00 am - 12.00 am

Scrambled eggs, fried eggs, omelettes

5,50 €

additionally with: bacon, ham, cheese, onions, tomato, herbs,
smoked salmon

+ 2,10 €

+ 3,20 €

Strammer Max ham and fried eggs on toast

7,30 €

Bauernfrühstück Farmers breakfast, eggs and potatoes

klein

9,50 €

armer Ritter French toast

5,00 €

Bio-coffee and chocolate of “MRS Brown” of Dresden

Cup of coffee	3,20 €
Saxon filter coffee	2,90 €
Espresso	3,30 €
Double espresso	5,60 €
Milky coffee	4,50 €
Cappuccino	4,00 €
Latte macchiato	4,80 €
Hot chocolate white or brown	4,90 €

Choose some cake of our daily offer.

Biological tea of “Tea Gschwender”

Darjeeling Pussimbing black tea	Glass	3,90 €
Earl Grey black tea	Glass	3,90 €
China Wuyuan Jasmine green tea	Glass	3,90 €
Sensual Affair fruit tea	Glass	3,90 €
Trends on demand		
Hot lemon	Glass	3,90 €
Glühwein mulled wine in white/rosé/red	Pott	5,00 €





Margon Gourmet Water

Margon Gourmet mineral water - sparkling	Fl. 0,25l	3,90 €
	Fl. 0,75l	6,95 €
Margon Gourmet mineral water - still, without gas	Fl. 0,25l	3,90 €
	Fl. 0,75l	6,95 €
Brülscher Garden Water sparkling and still - filtered 5 times	1l	6,95 €
	0,4l	3,80 €
	0,2l	2,00 €

Spritzer and Juice

Homemade rhubarb lemonade	0,4l	5,10 €
“Voelkel” rhubarb Spritzer	Fl. 0,33l	3,40 €
VIO Spritzer currant bio	Fl. 0,3l	3,80 €

Dietz fruit juice and nectar

Bio apple juice - direct juice nature	0,2l	3,50 €
Apple juice spritzer	0,2l 3,20 € / 0,4l	5,20 €
Fairtrade Mango juice	0,2l	3,50 €
Orange juice	0,2l	3,50 €
Banana / cherry / pineapple / grapefruit / guave juice	0,2l	3,30 €
Tomato juice	Fl. 0,2l	3,90 €

Our WLAN BG-GUEST has the password: **Gast_WLAN**

Our staff will gladly inform you about our changing **daily offer**

A Gluten
B Crustaceans
C Egg products
D Fish and fish products
E Peanuts
F Soybean products
G Milk and lactose products
H Peel fruits
I Celery
J Mustard and mustard products
K Sesame
L Sulfur dioxides and sulphites
M Lupine
N Molluscs

1 with dyes
2 with preservatives
3 with antioxidants
4 with flavor enhancer
5 with sulfur dioxide
6 with blackening
7 with phosphate
8 with milk protein
9 with caffeine
10 quinine
11 waxed
12 with taurine
13 contains phenylalanine
14 with sweetener



BRÜHLSCHER GARTEN
Restaurant & Event

SONNTAGSBRUNCH



*Jeden Sonntag
& an Feiertagen*

32,90 € p.p. | ab 10:30 Uhr
inkl. Wasser, Saft, Tee & Kaffee

Entspannt Brunchen mit Freunden des guten Geschmacks. In bester Lage genießen Sie saisonale und biologische Produkte aus nachhaltiger Landwirtschaft & fairem Handel. Herzhaft, frisch und bestens zubereitet.



BRÜHLSCHER GARTEN | RESTAURANT & EVENT
Brühlischer Garten 4 | 01067 Dresden
Telefon: (03 51) 4 84 37 960 · info@bruehlischer-garten.de
WIR BITTEN UM TELEFONISCHE RESERVIERUNG.
WWW.BRUEHLSCHER-GARTEN.DE

Brunch with friends of good taste.
Enjoy seasonal and organic products in a prime location
from sustainable agriculture & fair trade.
Hearty, fresh and well prepared.

Every Sunday and on public holidays € 32.90 p.p. | from 10:30
a.m. including water, juice, tea & coffee

Our Classics

Original saxon potatoes soup with sausages ⁷

small: 6,60 €
big: 8,80 €

Dresdener Würzfleisch peppering meat with bread ¹

small: 7,70 €
big: 15,50 €

Mixed salad with homemade dressing ^{A,G,2,3,8}

small: 7,70 €
big: 13,30 €

Additionally:

cheese of goats 6,20 €
cheese/ham 5,60 €
smoked trout 6,60 €
chicken 5,60 €

Toasted bread from the Brühlscher Garten with gratinated goat cheese and beetroot ^{A,L,G,1,8} **vegan possible** 12,20 €

Cauliflower risotto with bacon chip and parsley pesto ^{G,L,8} **vegan possible** 13,90 €

Grilled black sausage with mashed potatoes and onions and apple chutney ^{G,K,8,14} 17,70 €

Steak au four pork loin with seasoned meat and cheese gratinated with french fries ^{6,8} 22,20 €

Pork schnitzel with fried potatoes and mushroom cream ^{A,C,G,8} 19,90 €

Brühlscher Garten Burger with lettuce, onion, mustard mayonnaise and tomato salsa ^A with beef **or vegan** 21,00 €

Layered yoghurt with fruit ragout, crunchy muesli and honey ^{A,G,H,8} 7,70 €



¹ with dyes / ² with preservatives / ³ with antioxidants / ⁴ with flavor enhancer / ⁵ with sulfur dioxide / ⁶ with dyes / ⁷ with phosphate / ⁸ with milk protein / ⁹ caffeine / ¹⁰ quinine / ¹¹ waxed / ¹² with taurine / ¹³ contains a phenylalanine source / ¹⁴ with sweetener

Values Guests, for an overview of our allergens, please ask our service.

Kid's menu

Penne with tomato sauce 6,20 €

Fries with chicken nuggets 7,30 €

Spinach, potatoes and 1 fried egg 6,70 €

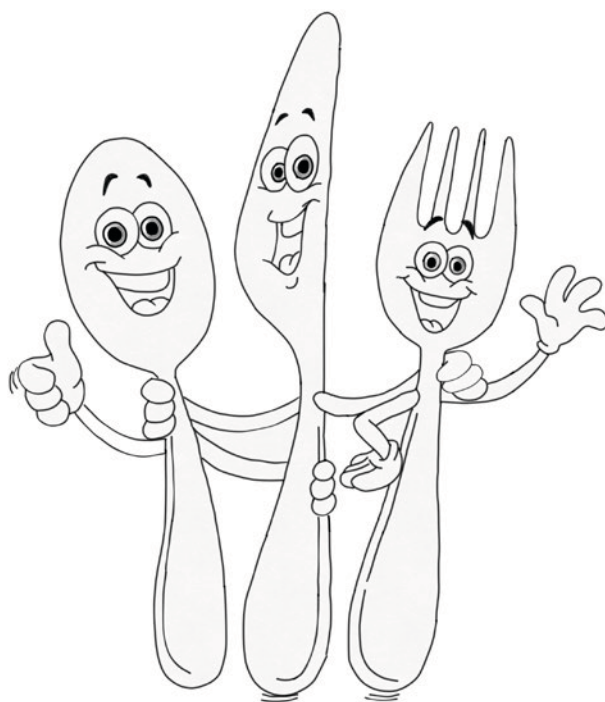
Fish sticks with mashed potatoes 7,80 €

Buns with vanilla sauce 5,60 €

Steamed vegetables with rice 6,70 €

Pirate plate / stealing of mum's and dad's plate 0,00 €

From Kids 14 years there is an extra charge of 4 Euro per serving



VAT included in all prices. TIP ist not included.



Swedensundae A,C,G,H,8,1

3 Scoops of vanilla ice cream with applesauce, whipped cream and eggnog

8,80 €

Vegansundae

Strawberry, lemon and mango sorbet with berry
ragout

8,80 €

Nut Cup A,C,G,H,K,1,8

with chocolate, vanilla and walnut ice cream

8,80 €

1 glass of Prosecco with a scoop of sorbet of your choice

Strawberry / lemon / or mango

8,80 €

Apple strudel with a scoop of ice cream of your choice A,G,L,3,8,14

8,80 €

icedcoffee G,8,9 **icechocolate**

G,8

6,20 €

Sparkling wine / Prosecco

	Glass	Bottle
	0,1l	0,75l
Fürst von Metternich DRY / Brut / ROSÉ	5,70 €	37,00 €
also available as bottle fermentation		60,00 €
Prosecco Frizzante	5,50 €	35,00 €
Longdrink with ice / 0,13l	6,50 €	
Prosecco Spumante - Brut	5,70 €	37,00 €
Longdrink with ice / 0,13l	6,70 €	

Champagner

	Glass	Bottle
	0,1l	0,75l
Lanson Black Label - Brut		99,00 €
Lanson Rosé		109,00 €
Moët Imperial		119,00 €
Moët Rosé Imperial		139,00 €

White wine

	Glass	
La Grange Classique Blanc IGP Chardonnay & Sauvignon Blanc	0,2l	5,70 €
Tim Strasser Cuvee Meissen white Rothes Gut / Meißen Sachsen / Q.b.A. / dry	0,2l	6,20 €
Tim Strasser, Scheurebe Rothes Gut / Meißen Sachsen / Q.b.A. / Spätlese / dry	0,2l	7,20 €
Tim Strasser, Müller-Thurgau Rothes Gut / Meißen Sachsen / Q.b.A. / dry	0,2l	6,70 €
Tim Strasser, Solaris Rothes Gut / Meißen Sachsen / Selection sweet	0,1l	6,20 €
Goldriesling Bereich Meißen / Q.b.A. / dry	0,2l	6,20 €
Rheingau Riesling VDP Winery G.H. von Mumm / Q.b.A. / dry	0,2l	6,70 €
Oliver Zeter, Muskateller Pfalz / Q.b.A. / dry	0,2l	7,20 €
Weißer Burgunder Radebeuler Lößnitz / Q.b.A. / dry	0,2l	6,70 €
A. Diehl, Weißer Burgunder Pfalz / Q.b.A. / dry	0,2l	5,70 €
Wolfenweiler, Müller-Thurgau Baden / halfdry	0,2l	5,70 €
White wine spritzer dry / soft sweet		5,00 €

Credit card payments are possible from 30,00 €.

Wines and sparkling wines may contain sulphites

Rosé

Glass

Neiss Rosé Winery Neiss, Pfalz / vegan / fineherb	0,2l	5,70 €
Spätburgunder "Blanc de Noir" Winery Neiss, Pfalz / Q.b.A. / dry, vegan	0,2l	6,20 €
Rosé wine spritzer dry / fineherb	0,2l	5,00 €

Red wine

Glass

CAL y CANTO Tempranillo / Merlot / Syrah / Spanien	0,2l	5,70 €
Quinta da Espiga , Castelao/ Tinta Roriz / Touriga Nacional / Syrah / Alicante Bouchet / Portugal - Lisboa / trocken	0,2l	6,00 €
Montepulciano d'Abruzzo DOP „UNICO“ Tenuta Ulisse, Abruzzen / dry	0,2l	6,20 €
Jean-Claude Mas, Cabernet-Merlot IGP „Les Tannes“ biologisch Languedoc-Roussillon, Frankreich / dry	0,2l	6,20 €
Tim Strasser, Spätburgunder Rothes Gut / Meißen Sachsen / trocken	0,2l	8,90 €
Winery Gröhl, Dornfelder Rheinhessen / halfdry	0,2l	5,70 €
Rotweinschorle dry / halfdry	0,2l	5,00 €



Tim Strasser Scheurebe winery Rothes Gut

Wines may contain sulphites. Please ask our staff for the year.

* 1 Preserved with sorbic acid / * 2 with preservative benzoic acid / * 3 with sweetener cyclamate / aspartame (contains phenylalanine and acesulfame)
* 4 caffeine-containing / * 5 with dye / * 6 with quinine / * 7 caloric value 100 ml = 1.5 kJ (0.36 kilocalories)

Fassbiere

Freshly tapped

Original Dresdner...	A		
Feldschlößchen Premium Pilsner		0,3l	3,80 €
		0,5l	5,10 €
Schwarzer Steiger Black beer specialty	A	0,3l	3,80 €
		0,5l	5,10 €
Feldschlößchen Radler Natural drink Beer mixed lemon soda	A,2,3	0,3l	3,80 €
		0,5l	5,10 €



Hacker-Pschorr Münchner Hell

A

0,3l	3,90 €
0,5l	5,20 €

bottled beer

Cold drinks

Erdinger Weißbier with fine yeast	A	0,5l	5,20 €
Erdinger Dunkel Dark beer	A	0,5l	5,20 €
Erdinger Kristallklar Crystal clear	A	0,5l	5,20 €
Erdinger non-alcoholic	A	0,5l	5,20 €
Feldschlößchen non-alcoholic	A	0,5l	4,80 €

Soft drinks

Coca - Cola ^{4,5} / Coca - Cola light ^{1,4,5}	Fl. 0,2l	3,20 €
Fanta ²	Fl. 0,2l	3,20 €
Sprite ²	Fl. 0,2l	3,20 €
Mezzo - Mix ^{4,5}	Fl. 0,2l	3,20 €
Schweppes Tonic ^{2,6}	Fl. 0,2l	3,30 €
Schweppes Bitter Lemon ^{2,6}	Fl. 0,2l	3,30 €
Schweppes Ginger Ale ⁵	Fl. 0,2l	3,30 €
Schweppes Russian Wild Berry ^{2,5}	Fl. 0,2l	3,30 €
Red Bull ^{4,5}	Dose 0,25l	4,20 €

Cocktails

Lillet Wild Berry	lillet blanc, russian wild berry	^{1,10}	8,00 €
Aperol Spritz		^{1,10}	8,00 €
Pimms Mule	Ginger Ale with fresh ginger	^{1,10}	8,00 €



Rosato Mio	Ramazotti Aperitivo Rosato, Prosecco	¹	8,00 €
Rosato Bella	Ramazotti Aperitivo Rosato, Tonic	¹	8,00 €
Hugo	Elderflower syrup, mint, prosecco	^{1,10}	8,00 €