

## *Welcome to the vineyard hut*

Dear guests, the innkeeper and his small team would like to offer you a piece of Saxon hospitality.

The vineyard hut is the premises of the “Wilder Mann” gardening association.

The restaurant takes its name from the former vineyard on whose slopes wine has been grown since the 15th century. The first winegrowers were monks from the Augustinian monastery in Dresden’s Neustadt. All the slopes of the “Old Trachenberg” had already been cultivated in the 17th century and the winery that still existed at the foot of the mountain had been serving its own wine since 1690.

The name and symbolic figure “Wilder Mann” appeared for the first time in a licensing license renewed in 1710. Fully bearded, with a club and wearing a vine leaf apron, he adorned the entrance to the winery. Today the allotment gardeners successfully grow wine, mostly for their own needs, and thus continue a beautiful Saxon tradition.

From the terrace of the vineyard hut you have an excellent view over the city and, when the weather is clear, you can see far into the mountains of the Osterzgebirge.

This gave our restaurant the popular name “Kleiner Luisenhof”.

We want your stay in the vineyard hut to be as pleasant as possible we’re happy to accept your orders for family celebrations and other occasions.



The team from the Weinbergbaude wishes you a bon appetite!



## Tasty appetizers

### onion soup

with cheese croutons and fresh spring onion

€ 5,90

### Chicken soup

with vegetables and chicken

€ 5,90

### Ragout fin

chicken ragout with mushrooms  
grating cheese and whole wheat toast

small € 8,90  
large € 11,90

### Half a dozen escargots

(from snail farming Hermerode, Harz)  
filled with garlic butter, whole wheat toast



€ 10,90

## Our homemade salads

### Small salad

with strips of ham and sheep's milk cheese<sup>2|3</sup>

€ 8,90

### Large salad

mixed salad with cherry tomatoes and ...<sup>2|3</sup>



with vegan chicken schnitzel "Cordon Bleu"<sup>1</sup> 🌿

€ 18,90

with sheep's milk cheese (veggie)

€ 14,90

with ham and sheep's milk cheese

€ 14,90

with strips of chicken breast fillet

€ 15,90

with tuna

€ 14,90

with redfish fillet

€ 16,90

with strips of schnitzel

€ 18,90

with rumpsteak

€ 24,90



## Our classics

### Large portion farmer's breakfast "The classic"

fried potatoes, 3 eggs, salami, onions, gherkin and side salad <sup>2|3</sup>

€ 13,90

### Fireflesh – spicy pork goulash – à la maison

shoulder of pork, mushrooms, paprika peppers, gherkin, onions, potato wedges and side salad

€ 16,90

### Breaded escalope of pork

French-fried potatoes, gravy and side salad

€ 18,90

### Roast pork on fresh bread (cold or warm with gravy)

farmhouse bread, mustard, gherkin, thin slices of roast pork horseradish and side salad <sup>1|3</sup>

€ 13,90

### Homemade jellied meat (in remoulade sauce or vinegar and oil)

fried potatoes, gherkin and side salad <sup>2|5</sup>

€ 13,90

## Our specialties

### Grilled pork knuckle

parsley potatoes, slaughterweed, mustard and side salad <sup>2|3</sup>

€ 18,90

### Pork loin steak

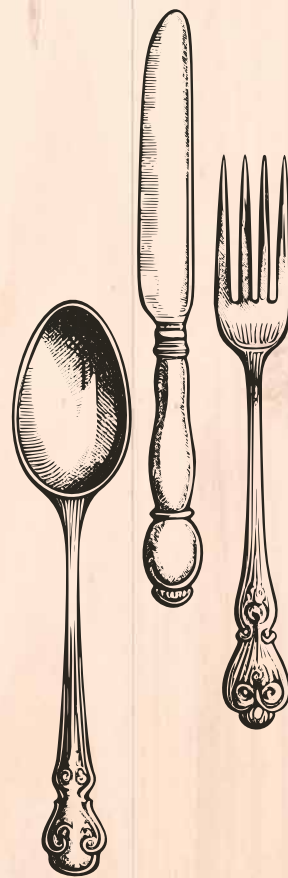
served in a spicy sauce with green and red peppers, fried potatoes and side salad

€ 16,90

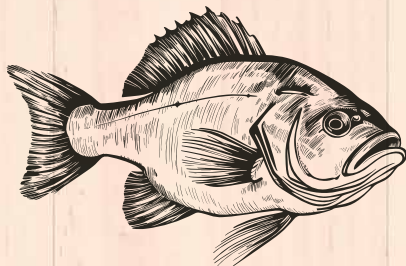
### German rump steak medium

potato wedges, buttered vegetables, herb butter and side salad

€ 24,90



## Fish



### Tender redfish fillet naturally fried

parsley potatoes, homemade herbed butter and side salad

€ 16,90

### Paniertes Seelachsfilet

parsley potatoes, homemade rémoulade and side salad

€ 14,90

## Veggie & vegan 🌿

### Large farmer's breakfast „The vegetarian“

fried potatoes, 3 eggs, cherry tomatoes, onions, sheep's milk cheese and side salad

€ 14,90

### Vegan chicken schnitzel „Cordon Bleu“

potato wedges, vegan gravy and side salad <sup>1</sup>

€ 18,90

### Vegan chickpea omelet

fried potatoes, chickpeas, cherry tomatoes, onions and side salad

€ 13,90





## Our desserts

### Lukewarm chocolate cake

with vanilla ice cream, powdered sugar, caramel sauce and cream topping

€ 7,90

### Warm apple strudel

with vanilla sauce, powdered sugar and cream topping

€ 6,90

### Sächsische Quarkkälchen

(small pancakes; saxon dish made from dough containing mashed potatoes, quark cheese, eggs and flour) comes with apple puree, powdered sugar and cream topping

€ 6,90

### Coup Stracciatella

1 scoop of chocolate ice cream, 2 scoops of stracciatella ice cream and cream topping

€ 5,00

### Coupe Danmark

3 scoops creamy vanilla ice cream, garnished with chocolate sauce and cream topping

€ 6,00

### Fruit cup

with vanilla, chocolate and strawberry ice cream, fresh fruits and cream topping

€ 7,00

### Schwedenbecher

3 scoops of creamy vanilla ice cream with applesauce, with advocaat and cream topping (also non-alcoholic)

€ 7,50

### Iced chocolate or ice cream cafe

with cream topping

€ 4,90



## Children's menu

We prepare these dishes exclusively for children

### Asterix

children's schnitzel, buttered vegetables, potato croquettes and side salad

€ 8,90

### Max and Moritz

3 fish sticks, stick potatoes, ketchup and side salad

€ 6,90

### Slovenly Pete

macaroni, strips of sausages, Edam cheese and ketchup

€ 5,90

### Obelix

huge portion of stick potatoes, ketchup and side salad

€ 4,90

### Snow White

chicken nuggets, stick potatoes, ketchup and side salad

€ 6,90

### Smurfette

2 Quarkkälchen (small pancakes; saxon dish made from dough containing mashed potatoes, quark cheese, eggs and flour) comes with applesauce, powdered sugar and whipped cream

€ 6,90

### Ice Age

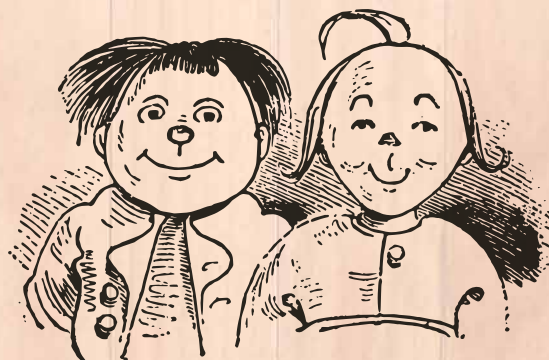
vanilla ice cream, strawberry ice cream, fruit salad and whipped cream

€ 4,90

### Empty plate

with cutlery so that you can eat with your parents

€ 0,00





## Öffnungszeiten

Tuesday – Saturday 5 p.m. – 10 p.m.

Public holidays 10 a.m. – 2 p.m.

Kitchen closes at 8 p.m.

Of course, we also hold events outside of these times.  
(from 30 people in conjunction with buffet or menu)

Have fun and a pleasant stay in the vineyard hut.



## Additives in food and drinks

1 dyes | 2 preservatives | 3 antioxidants | 4 flavor enhancer  
5 sulfur dioxide | 6 ferrous gluconate | 7 phosphate | 8 lactoprotein | 9 caffeinated  
10 containing quinine | 11 sweetener | 12 phenylalanine | 13 waxed | 14 taurine

We also want to be good hosts at all times for our guests who suffer from allergies and intolerances.  
Therefore, you will receive all information about the allergens used in our food and drinks.

Just talk to us.