

Menu

Starters

Small Mixed Salad 7,90 € ✓

Ragout Fin

gratinated with cheese and baguette 9,40 €

Beef Carpaccio

with rocket salad, parmesan shavings and truffle oil 16,50 €

Bruschetta al Pomodoro ✓

toasted slices of bread with tomatoes, garlic, basil and rocket 9,90 €

Soups

Tomato and Red Bell Pepper Soup ✓

with caramelised walnuts and sour cream 8,90 €

Wild Mushroom Creme Soup ✓

with a homemade puff pastry stick 8,90 €

Our Steak Specialties

Fillet of beef, 200 g raw weight

fillet - the finest cut of beef, low fat, delicate,
full of flavour 29,90 €

Rumpsteak, 200 g raw weight

the fine marbling makes it a tasty experience 27,90 €

Choose your homemade sauce:

herb butter, barbecue sauce, onion chutney, pepper sauce

Side Dish for your Steak - each 4,00 €

(Our side dishes can only be ordered in combination with a main course.)

French fries

Almond balls

Baked potato with herb curd

Roasted potatoes with bacon and onions

Mixed pan-fried vegetables

Mixed salad with honey-mustard dressing



Menu

Burger

BASTEI Steakburger

with tranches of tender beef steak, lettuce, tomato, braised onions, bacon, BBQ sauce, served with French fries 27,50 €

Vegetarian Burger "Caesar style" ✓

Vegan soy burger with Romaine lettuce "Caesar style" and parmesan served with French fries 27,50 €

Salads

Caesar Salad

Romaine lettuce with parmesan shavings, croutons and Caesar dressing 16,50 € ✓
- optional with turkey breast stripes 20,90 €

Seasonal Mixed Salad ✓

with baked falafels, caramelised walnuts and roasted sunflower seeds 19,90 €

Homemade Dressings of your Choice: ✓

honey-mustard dressing, Italian dressing, Caesar dressing

We gladly serve you oil and vinegar as well as pepper from the mill.

Vegetarian Dishes

Baked Potato with Herb Curd ✓

and mushroom ragout on a crispy salad bouquet 18,90 €

Tagliarini (Italian Pasta) ✓

with herb pesto and mixed vegetables 20,90 €

Gnocchi alla Sorrentina ✓

gnocchi with tomato sauce, gratinated with mozzarella and parmesan 19,90 €

Shepherd's Cheese grilled in Rosemary Honey ✓

on tomato parmesan risotto and roasted pimientos 19,90 €



Menu

Meat

Special Plate "Bastei"

medallions of pork in a bacon coat, turkey and beef
with champignons and herb butter
served with French fries and salad bouquet 27,50 €



Pork Escalope "Viennese style"

with boiled potatoes and seasonal vegetables 25,40 €



„Dresdner Sauerbraten“ (sour marinated braised beef)

in sultana sauce, with homemade red apple cabbage and potato dumplings 25,40 €

Venison Goulash

with cranberries, homemade red cabbage and potato dumplings 25,40 €

Roasted Turkey Breast Steak

gratinated with Ragout Fin,
mixed vegetables and French fries 24,50 €

Pork Tenderloin Medallions

fried in a bacon coat, with mediterranean vegetables
peppersauce and almond balls 24,50 €



Spicy Wild Brawn

with homemade remoulade, on roast potatoes with bacon and onions 20,90 €

Fish

Rainbow Trout „Millers Style“

with melted butter, horseradish boiled potatoes and mixed salad 25,90 €



Fillet of Pike-Perch

roasted on the skin, with tomato butter
on a bed of mediterranean vegetables and potatoes 24,90 €



Menu

Additional Dishes from 5:00 pm

Tartar of Pasture-Raised Beef -150 g

with fine diced onions, anchovy fillets, served with mixed pickles, butter and fresh bread 21,90 €

Cheese Platter

A mixture of cheese Specialties from France, Switzerland and Germany garnished with fruit, served with an assortment of bread 20,50 €

Cold Cuts Plate „Bastei“

selected ham and cheese arranged with mixed pickles and creamed horseradish, along with butter and an assortment of bread 21,90 €

Children´s Dishes and Desserts

Sponge Bob-Plate

small escalope with mixed vegetables and French fries 9,50 €

Mickey Mouse-Plate

chicken nuggets with mixed vegetables and French fries 9,50 €

Susi & the Tramp

pasta with tomato sauce 8,90 €

Maya the Bee

rice pudding with fresh fruit, sugar and cinnamon 7,90 €

Ice Mouse

a scoop of vanilla ice cream, with coloured sprinkles, smarties and whipped cream 5,50 €

Smuggler´s Box

chocolate and vanilla ice cream with a little surprise 5,50 €



Menu

Desserts

We are pleased to recommend our Cake Buffet until 5 pm.

For cake requests after 5 pm please contact our friendly staff.

Homemade „Quarkkeulchen“ (Curd Potato Pancakes)
with hot sour cherries and whipped cream 9,90 €

Granny's warm Apple Swirl
with creamy bourbon vanilla ice cream, vanilla sauce and whipped cream 9,90 €

Two Crêpes
with blueberry filling and a scoop of creamy walnut ice cream 9,90 €

Fresh homemade fruit salad
with whipped cream and strawberry sauce 7,80 €

Ice Cream Specialities

Giant Sundae "Bastei"
- ideal for sharing -
10 scoops of ice cream: strawberry, chocolate, vanilla, walnut, lemon, banana, stracciatella and raspberry sorbet, garnished with fresh fruit, served with whipped cream 22,90 €
-on request also with egg liqueur (4 cl) +4,20 €

Little Swedish treat
a scoop of bourbon vanilla ice cream on applesauce with whipped cream and egg liqueur 6,80 €

Coppa Stracciatella
stracciatella, bourbon vanilla and chocolate ice cream topped with whipped cream and egg liqueur 8,90 €

Fruity Ice Cream treat
a scoop of raspberry sorbet combined with a scoop each of strawberry and lemon orange vanilla ice cream on fresh fruit, served with whipped cream 9,90 €

Small refreshment
homemade sour cherry ragout with a scoop of lemon orange vanilla ice cream 5,50 €

Banana Split
halved banana with two scoops of bourbon vanilla ice cream and one scoop of chocolate ice cream, chocolate sauce, whipped cream and almond slivers 8,90 €



Menu

Coup Denmark

two scoops of bourbon vanilla ice cream with whipped cream and chocolate sauce 7,50 €

Viennese Iced Coffee

hot coffee garnished with a scoop of bourbon vanilla ice cream and whipped cream 7,50 €

Ice chocolate

delicious chocolate drink with bourbon vanilla ice cream and whipped cream 7,50 €

Portion of whipped cream 2,60 €

Change of side dishes of any kind € 2,00 per dish.

If you have any questions about intolerances and allergenic substances according to LMIV, please contact our service staff in confidence. We will be pleased to inform you.



These dishes are prepared with mainly regional products



Vegetarian Meals

