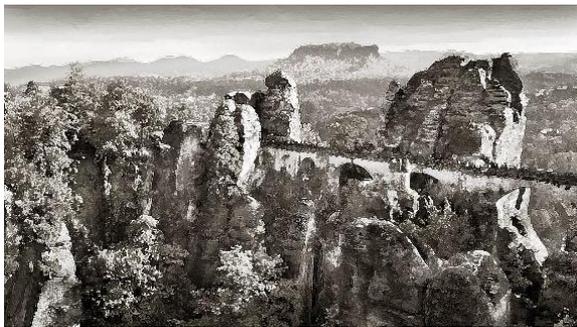


# A House with History

Hospitality on the Bastei looks back on a history spanning more than 200 years. As early as the 19th century, this unique natural paradise of rocks and gorges fascinated travelers from all over the world. Today, the Bastei is the most famous excursion destination in Saxon Switzerland. What *once* began under court architect Thormeyer lives on today through excellent cuisine, warm service, and unforgettable moments—because for us, the guests are always at the center.

## HOW IT ALL BEGAN

- 1812 Butcher Pietzsch welcomes guests for the first time on the Bastei in simple bark huts.
- 1820 In summer, a gondola travels from Rathen to Dresden.
- 1826 Court architect Thormeyer builds the first solid inn.  
A wooden bridge is constructed over the gorge.



## CONSTRUCTION OF THE FAMOUS BASTEIBRIDGE

- 1835 On Sundays and public holidays, a stagecoach travels from Dresden to the Bastei in four hours.
- 1837 The first steamship operates on the Elbe River.
- 1851 Construction of the stone Bastei Bridge for purely tourist purposes.
- 1894 Expansion of the Bastei Inn.

## 1900 TO THE PRESENT

- 1938 Unterschutzstellung der Bastei als Naturschutzgebiet
- 1975-79 Neubau Panoramarestaurant durch die Dresdner Architekten Witter und Antelmann
- 1990 Bastei wird Teil des Nationalparks Sächsische Schweiz
- 1991 Abschluss des Hotelneubaus
- 2002 Modernisierung von Hotel & Panoramarestaurant & Klassifizierung als 4-Sterne-Hotel
- 2004 Eröffnung des Wellnessbereiches
- 2006 Umbau des Hotelrestaurants und der Bastei Lounge
- 2012 200 Jahre Gastronomie auf der Bastei
- 2019 40 Jahre Panoramarestaurant Bastei
- 2021 30 Jahre Berghotel Bastei GmbH
- 2021 Klimatisierung Panoramarestaurant und aller Hotelzimmer
- 2022 Neubau des Panorama-Biergartens
- 2023 Eröffnung der neuen Bastei-Aussichtsplattform



## Starters

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Small Mixed Salad *Vegan*  
with Italian dressing 7,90 €

Ragout Fin  
gratinated with cheese and baguette 9,40 €

Bruschetta al Pomodoro *Vegan*  
toasted slices of bread with tomatoes, garlic, basil and rocket 9,90 €

Buffalo Mozzarella Caprese *V*  
Fresh tomatoes, delicate buffalo mozzarella and fine pesto 16.50 €

## Soups

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Tomato Soup  
With sour cream and croutons 8,90 € *V*  
- optional without sour cream 8,90 € *Vegan*

Wild Mushroom Creme Soup *V*  
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  
Grilled vegetables  
Mixed salad with honey-mustard dressing

## Salads

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### Caesar Salad

Romaine lettuce with parmesan shavings, croutons and Caesar dressing 16,50 € ✓  
- optional with slices of corn-fed chicken 24,90 €

### Seasonal Mixed Salad *Vegan*

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

### Homemade Dressings of your Choice: ✓

honey-mustard dressing Italian dressing *Vegan*, Caesar dressing

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

## Vegetarian Dishes

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### Baked Potato with Herb Curd ✓

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

### Tagliatelle (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 €

## Vegan Dishes

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### „Schupfnudel“ pan *Vegan*

with mediterranean vegetables, coconut milk, curry,  
roasted nuts and deep-fried rocket 19,90 €

### Potato Rösti Lasagna *Vegan*

Layered potato rösti with grilled vegetables, served on creamy celeriac purée 20,90 €

## Burger

### **BASTEI Steakburger**

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

### **Vegetarian Burger** ✓

Homemade burger bun with lettuce, red onion chutney, grilled vegetables, and a falafel patty, served with French fries 24.50 €

## Meat Dishes

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### **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 €

### **Steak au Four**

Pork loin steak topped with seasoned ragout and gratinated with cheese, served with French fries and a small side salad 25.90 €

### **Pork Tenderloin Medallions**

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



### **Spicy Wild Brawn**

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

### **Corn-Fed Chicken Supreme**

On fine celeriac purée with seasonal market vegetables 25.90 €

## Fish

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### 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 €

### Pan-Fried Octopus

On creamy tomato risotto with green asparagus 26.50 €

## Additional Dishes from 5:00 pm

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### Tartar of Pasture-Raised Beef - 150 g

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

### Beef Carpaccio

with rocket salad, Grana Padano and truffle oil 16,50 €

## Children´s Dishes and Desserts

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### Paw Patrol Power Schnitzel

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

### Pirate Treasure Nuggets

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

### Superhero Pasta Fun

Pasta with tomato sauce 8,90 €

### Peppa Pig Dumpling Delight

2 potato dumplings with gravy 6.50 €

### Maya the Bee

Semolina pudding with applesauce or sugar and cinnamon 7,90 €

### Ice Mouse

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

### Ice Clown

A funny little gnome made from a scoop of bourbon vanilla ice cream, a chocolate lentil  
face and a waffle hat 6,90 €

### Smuggler´s Box

Chocolate and vanilla ice cream with a little surprise 5,20 €

## Desserts

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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 Strudel**  
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** 5,20 € *Vegan*  
with whipped cream and strawberry sauce 7,80 €

**Freshly Baked Chocolate Lava Cake**  
With a molten center and vanilla ice cream 11,50 €  
(Minimum waiting time: 15 minutes)

## Ice Cream Specialities

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You will find our delicious ice cream specialities in the illustrated menu. Please contact our service staff.

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*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*



*Vegan Meals*