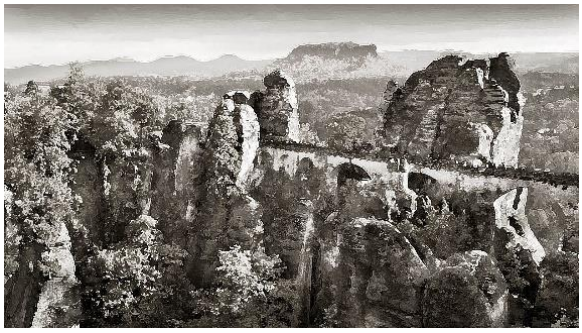
A House with History

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 & Panoramarestaurt & 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

Small Mixed Salad Vegan
with Italian dressing 7,90 €

Ragout Fin
gratinated with cheese and baguette 9,40 €

Beetroot Carpaccio with Goat Cheese, V
Honey-Mustard Vinaigrette and Crostini 16,50 €

Homemade Focaccia with Date Cream Vegan
and Grilled Vegetables 14,50 €

Soups

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

Caesar Salad
Romaine lettuce with parmesan shavings, croutons and Caesar dressing 16,50 € V
- 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: V
honey-mustard dressing, Italian dressing Vegan, Caesar dressing
We gladly serve you oil and vinegar as well as pepper from the mill.

Vegetarian Dishes

Baked Potato with Herb Curd V
and mushroom ragout on a crispy salad bouquet 18,90 €

Tagliatelle (Italian Pasta) V
with herb pesto and mixed vegetables 20,90 €

Gnocchi alla Sorrentina V
gnocchi with tomato sauce, gratinated with mozzarella and parmesan 19.90 €

Shepherd's Cheese grilled in Rosemary Honey V
on tomato parmesan risotto and roasted pimientos 19,90 €

Vegan Dishes

„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 purée20.90 €

Burger

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

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

Meat Dishes

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
peppersauce 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

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

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

Children´s Dishes and Desserts

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 V
Pasta with tomato sauce 8,90 €

Peppa Pig Dumpling Delight V
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

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

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

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.

Sächsische Schweiz Osterzgebirge Gutes von hier. — *These dishes are prepared with mainly regional products*

V — *Vegetarian Meals*

Vegan — *Vegan Meals*