
FOOD & BEVERAGES

*We show you the best of
Radebeul and Dresden.*







Spitzhaus

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Radebeul and Dresden.*

WELCOME TO SPITZHAUS

Our historic building includes a restaurant that can seat up to 100 people. It is designed so that you can enjoy a fantastic view of the Elbe Valley, Radebeul and Dresden from every seat. A double sandstone staircase leads to our summer terrace, which also seats up to 100 people under shady lime trees – ideal for relaxing outdoors.

On the first floor of the building is our historic “August the Strong” fireplace room, which is perfect for small celebrations with up to 20 people. The murals, open fireplaces, chandeliers, and the spectacular view over Dresden give this room a very special atmosphere.

Our two suites are also located on the first floor. These spacious rooms with bay windows, modern furnishings, and generous bathrooms are no longer an insider tip. They are a dream come true for any wedding couple and ideal for a short break.



YOUR EVENT AT SPITZHAUS

Dear guests,
valued customers,
esteemed event organizers,

the Spitzhaus, a historic small castle, sits picturesquely enthroned above the vineyards of Radebeul. This special location not only offers a unique atmosphere, but also a spectacular view over Radebeul and Dresden that never fails to impress.

We are the ideal location for birthday parties, anniversaries, corporate events, bus trips, weddings, and Christmas parties.

For further information, please visit our website at www.spitzhaus-radebeul.de, where you will find more details in the “Events and functions” section. Alternatively, you can request our event brochure by email.

We look forward to welcoming you and your guests.
For inquiries, please contact: restaurant@spitzhaus-radebeul.de

Opening Hours

PANORAMA-RESTAURANT

Mondays	Closed
Tuesdays to Saturdays	11:30 a.m. – 10 p.m.
Sundays & public holidays	9:30 a.m. – 1:30 p.m.



COURTYARD BISTRO – TERRACE (March to October)

Mondays	Closed
Tuesdays to Saturdays	11:30 a.m. – 10 p.m.
Sundays & public holidays	11:30 a.m. – 6 p.m.

Dear guests,

We kindly ask you to make your payments cashless. For example, using a debit card, credit card, or mobile wallet. This method of payment enables a smoother service for all guests and our team.

We thank you for your understanding and are happy to answer any questions you may have.

APERITIF

Sherry ⁵ dry, medium, golden	0,05 l	5,50 €
Port Wine ⁵	0,05 l	5,50 €
Martini extra dry, bianco, rosso ¹	0,1 l	6,50 €
Pernod with Water ¹	0,05 l	7,00 €
Hugo Non-Alcoholic Lime, elderflower syrup, mint, ginger ale, soda water, ice	0,2 l	9,50 €
Crodino Spritz Non-Alcoholic ¹ Crodino, fresh orange, ice	0,2 l	9,50 €
Campari Orange ¹	0,2 l	9,50 €
Aperol Spritz ¹ Aperol, fresh orange, Prosecco, soda water, ice	0,2 l	9,50 €
Sarti Spritz ¹ Sarti, fresh lime, Prosecco, soda water, ice	0,2 l	9,50 €
Hugo ¹ Lime, elderflower syrup, mint, Prosecco, soda water, ice	0,2 l	9,50 €
Gin Tonic ^{3, 12} Gin, tonic, lemon, ice	0,2 l	10,00 €
Cuba Libre ^{1, 11} Rum, Pepsi, lime, ice	0,2 l	10,00 €

SPARKLING WINE / CHAMPAGNE

House Sparkling Wine rosé, dry ¹	0,1 l	5,20 €	0,75 l	35,00 €
House Sparkling Wine white, dry ¹	0,1 l	5,20 €	0,75 l	35,00 €
Graf von Wackerbarth Sparkling Wine dry ¹ Sächsisches Staatsweingut Schloß Wackerbarth	0,1 l	5,90 €	0,75 l	39,00 €
Pommery Champagne ¹ Cuvée, Champagne, France			0,75 l	119,00 €

All wines, sparkling wines, semi-sparkling wines, and champagnes offered contain sulfites.

STARTERS

Seasoned Chicken in Creamy Sauce ^{a, d, f, g, i, l}		8,50 €
Gratinated with cheese		
Mixed Garden Salad ^{3, j, l}	small	7,00 €
With seasonal vegetables and marinated leaf salads	large	11,50 €
Burrata ^{3, g, j, l}		15,00 €
Served with tomatoes, arugula, and basil		

SOUPS

Chef's Soup of the Day		7,00 €
Veal Bouillon ^{a, c, g, i}		9,00 €
With sliced pancake strips and root vegetables		

Allgemeine Hinweise für unsere Gäste

Changes to side dishes will be charged at €2.00 per dish.

Senior portions with reduced side dishes are €2.00 cheaper.

A takeaway packaging fee of €2.00 applies for all **food to-go**.

A separate menu is available **for guests with allergies**.

*We wish you an enjoyable
and delicious visit!*

MAIN COURSES

Veal Tafelspitz Aspic ^{3, c, g, h, i, j, l}	23,00 €
With fried potatoes, remoulade, and a salad bouquet	
Saxon-Style Sauerbraten ^{3, a, c, g, i, j, l}	23,50 €
In a fine cranberry sauce with apple red cabbage and potato dumplings	
Crispy Half Farm Duck ^{3, a, c, d, g}	25,00 €
With rich gravy, apple red cabbage, and bread dumplings	
Pork Fillet with Wild Garlic Crust ^{a, c, g}	28,00 €
On creamy mushrooms with Roman-style gnocchi	
Cod in Pumpkin Seed Crust ^{3, a, c, d, g, h, j, l}	29,00 €
With potato wedges, remoulade, and a small salad	

VEGETARIAN

Mediterranean Goat Cream Cheese ^{3, h, j, l}	19,50 €
Baked in filo pastry, served on mixed leaf salad	
Gnocchi Bake ^{a, g, h, l}	23,50 €
With cherry tomatoes, tomato sauce, cottage cheese, and basil	



DESSERTS & ICE CREAM

Scoop of Sorbet ^{3, l} – according to daily recommendation	3,50 €
Björn's Apple Crumble ^{3, a, c, g, h, l} With homemade rhubarb-vanilla ice cream	12,50 €
Peach Melba Variation ^{3, a, c, g, h, l} Vanilla ice cream, peaches, raspberry purée, and whipped cream	11,00 €
Hot Cherries ^{3, c, g, h, l} 2 scoops of vanilla ice cream, hot cherries, and whipped cream	9,50 €
Swedish Ice Cream Sundae ^{3, 8, c, g} 2 scoops of vanilla ice cream, applesauce, egg liqueur, chocolate shavings, and whipped cream	9,50 €
Iced Coffee / Iced Chocolate ^{8, 11, g}	7,50 €
Slice of Cake ^{a, c} – as per daily offer With whipped cream	3,95 € 4,95 €

KAFFEE & SPEZIALITÄTEN

Cup of Coffee / Mug of Coffee ¹¹	3,90 €	4,90 €
Espresso single / double ¹¹	3,50 €	4,90 €
Café au Lait / Milk Coffee ^{11, g}		5,50 €
Cappuccino ^{11, g}		5,50 €
Latte Macchiato ^{11, g}		5,50 €
Mug of Hot Chocolate ⁹		5,00 €
Mug of Eilles Tea black, green, herbal garden, fruit, peppermint		4,50 €

NON-ALCOHOLIC BEVERAGES

Vaihinger Juice & Nectar ³ apple, orange, banana, cherry, blackcurrant, mango – <i>also available as spritzer</i>	0,2 l	4,00 €	0,4 l	5,80 €
Pepsi ^{1, 8, 11} , Pepsi Zero ^{1, 8, 11} , Mirinda ^{1, 3} , 7Up ³	0,3 l	4,00 €	0,5 l	5,80 €
Bionade – as per daily offer	0,33 l	4,50 €		
Table Water still, medium or sparkling	0,3 l	2,00 €		
Bottle of Table Water “Gräfin Cosel”			0,5 l	3,50 €
Carafe of Table Water			1,0 l	6,00 €
Selters Mineral Water still			0,75 l	9,00 €
Selters Mineral Water medium			0,75 l	9,00 €
Ginger Ale ^{1, 3} , Tonic ^{3, 12} , Bitter Lemon ^{3, 12}	0,3 l	4,00 €	0,5 l	5,80 €
Homemade Lemonade of the Day			0,4 l	5,50 €

BEERS ON TAP

Radeberger Pilsner ^{10, a}	0,3 l	4,50 €	0,5 l	5,90 €
Augustiner Helles ^{10, a} A pale export beer, soft, sparkling, and refreshingly crisp, brewed from the finest ingredients – a true delight for every beer enthusiast.	0,3 l	4,50 €	0,5 l	5,90 €
Augustiner Dunkel ^{10, a} A traditional Munich dark beer with a malty, aromatic, and slightly spicy flavor – a hearty treat for lovers of dark beers.	0,3 l	4,50 €	0,5 l	5,90 €
Radler ^{3, 10, a}	0,3 l	4,50 €	0,5 l	5,90 €

BOTTLED BEERS

Radeberger – Non-Alcoholic ^a	0,33 l	4,50 €		
Schöfferhofer Hefeweizen – Non-Alcoholic ^a			0,5 l	5,90 €
Augustiner Hefeweizen ^a			0,5 l	5,90 €

WHITE WINES

House Wine Spitzhaus dry 0,2 l | 6,00 € 0,75 l | 22,00 €
Pinot Blanc

Sophie Helene Petit-Blanc, dry 0,2 l | 7,00 € 0,75 l | 25,00 €
Winery Hammel & CIE, Palatinate
Made from fine grape varieties such as Kerner, Pinot Blanc, and Rivaner.

Bacchus QbA semi-dry 0,2 l | 7,00 € 0,75 l | 25,00 €
Produced by Erzeugergemeinschaft Simmerner Hof
A bouquet opening with peach and pronounced citrus aromas.

Sauvignon Blanc dry 0,2 l | 8,00 € 0,75 l | 28,00 €
Produced by Weingut Borell-Diehl, Pfalz
Intense varietal aromas with gooseberry and passion fruit notes.

Sissi & Franz sweet 0,2 l | 9,00 € 0,75 l | 32,00 €
Produced by Weingut Hammel & CIE, Pfalz
A cuvée of Rivaner, Silvaner & Scheurebe.
Also suitable as a digestif.

ROSÉ WINES

House Wine Spitzhaus dry 0,2 l | 6,00 € 0,75 l | 22,00 €
Pinot Noir

Portugieser Weißherbst dry 0,2 l | 7,50 € 0,75 l | 27,00 €
Produced by Weingut Hatzfelder Hof, Rheinhessen



RED WINES

Dornfelder QbA dry or semi-dry

Produced by Weingut Borell-Diehl, Pfalz

A full-bodied red wine with a smooth, velvety character.

0,2 l | **8,50 €** 0,75 l | **30,00 €**

Sissi & Franz sweet

Produced by Weingut Hammel & CIE, Pfalz

Sweet and harmonious, with expressive fruit and elegant residual sweetness.

0,2 l | **9,00 €** 0,75 l | **32,00 €**

Nero D'Avola dry

Sicily

Nero d'Avola is Sicily's most important red grape variety.

Expect delicate aromas and a bouquet of dark berries, refined by subtle licorice notes.

0,2 l | **9,50 €** 0,75 l | **33,00 €**

NON-ALCOHOLIC WINE

Torres Natureo Blanco

Produced in Spain, Moscatel

Pale straw yellow with a greenish hue.

On the nose, an intense and aromatic bouquet with varietal notes of rose petals, ripe pears, bananas, and a fresh hint of citrus fruits.

0,2 l | **8,00 €** 0,75 l | **28,00 €**

WINE SPRITZER

Wine Spritzer white, rosé, red

0,2 l | **5,50 €**

HOFLÖSSNITZ WINERY

Located in Radebeul Lößnitz, in Saxony – the northeasternmost wine-growing region of Europe – this estate forms the heart of the Saxon Wine Route. Around 8.5 hectares of vineyard are cultivated here, partly using traditional steep-slope viticulture.

Reb & Stock Chardonnay white, dry 0,75 l | 25,00 €

A complex palate with notes of ripe apples and peaches, rounded off by a delicate acidity.

Cabernet rosé, dry 0,75 l | 39,00 €

This rosé presents a bright red color. The bouquet of red currants and wild berries is complemented by a subtle hint of bell pepper. An intense flavor of red currants, balanced with a gentle sweetness and fresh acidity.

Cabernet red 0,75 l | 49,00 €

This deep red wine is reminiscent of Cabernet Sauvignon, with aromas of fully ripe cherries, blackcurrants, and red bell pepper, combined with spicy notes of cinnamon, mocha, and oak. On the palate, black cherry and blackcurrant develop alongside well-rounded, mature tannins.

KARL FRIEDRICH AUST WINERY

Located in the heart of Oberlößnitz in Radebeul, Saxony, near Dresden and Meissen, this historic 17th-century estate unites wine culture and regional heritage. Situated in one of Germany's most prestigious vineyard sites, the "Radebeuler Goldener Wagen", the predominant syenite soil imparts a distinctive mineral character to the wines.

Riesling dry 0,75 l | 39,00 €

Pale yellow in the glass, this Riesling enchants with aromas of white currant and delicate floral notes. On the palate, it reflects its prestigious vineyard origin with a fruity and mineral character, complemented by hints reminiscent of mirabelles.

Scheurebe semi-dry 0,75 l | 45,00 €

A rare gem from the single vineyard at Goldener Wagen, offering exotic and fruity aromas of cassis and passion fruit. Full-bodied and generous on the palate, it finishes with a long, memorable finish.

JAN ULRICH WINERY

Founded in 1992 as a family-run winery, Jan Ulrich began with 7 hectares of vineyards for cultivation and leasing. The estate later established its own winery, which still collaborates with many small local growers. Today, the winery manages almost 16 hectares, and the next generation is already actively involved in the family business.

Goldriesling dry

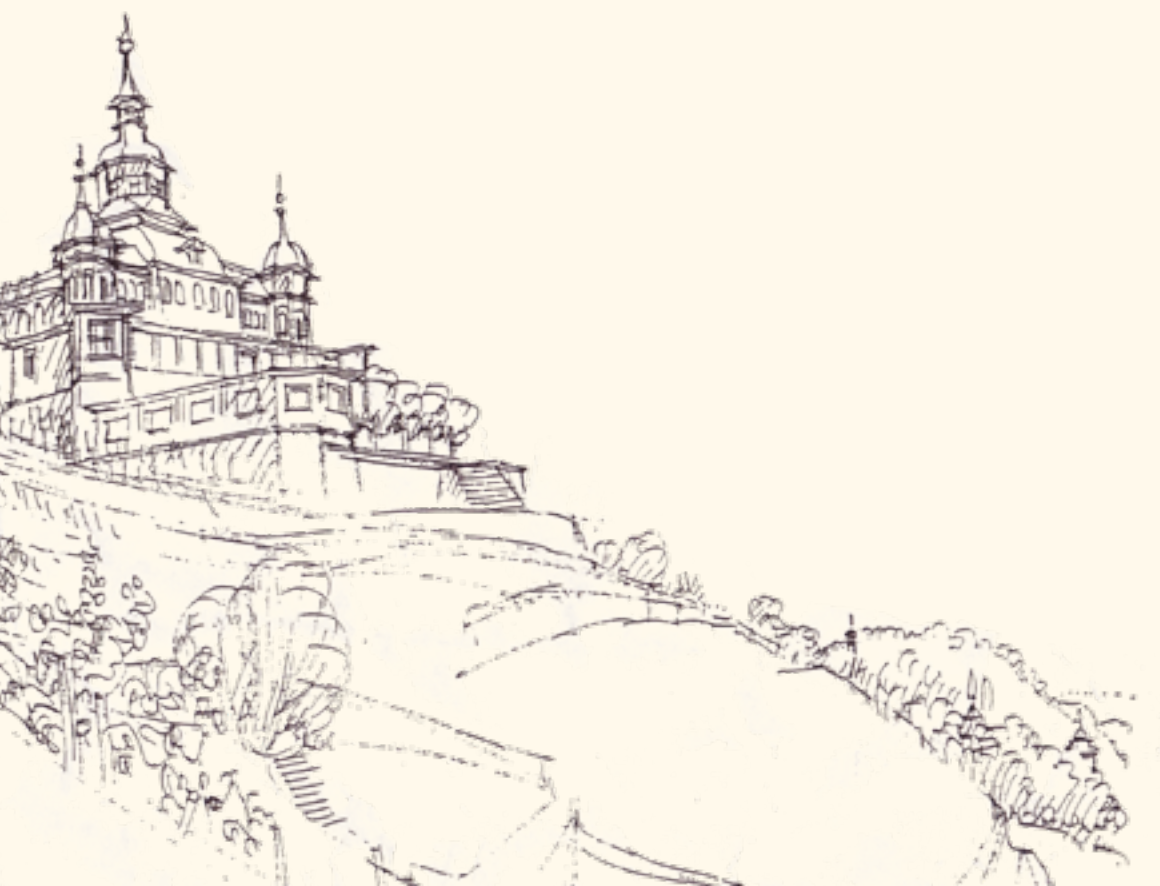
0,2 l | **9,50 €** 0,75 l | **34,00 €**

Fresh, lively, and lightly fruity, with aromas of pear, citrus fruits, and a subtle hint of nutmeg.

Kerner dry

0,2 l | **9,50 €** 0,75 l | **34,00 €**

A fruity wine reminiscent of exotic fruits, with a delicate muscat note and a fine, aromatic fruitiness.



ULF GROSSE WINERY

Nestled in the vineyards of Oberlößnitz, below the Spitzhaus, lies the former Barth vintner's house – today the Ulf Große Winery. The estate, with a history spanning over 300 years, was taken over by the Große family in 1987. Since 1999, the family also owns the vineyard that belongs to the historic vintner's house.

Der große Graue dry

0,2 l **9,50 €** 0,75 l **34,00 €**

Moderate alcohol content with lightly fruity aromas of freshly picked apples. Fruity acidity with hints of citrus – a refreshing Burgundian-style wine with brilliance and character.

Der große Weiße dry

0,2 l **9,50 €** 0,75 l **34,00 €**

Delights with delicate fruit and a complex structure, while remaining approachable and open.

Blauer Zweigelt dry

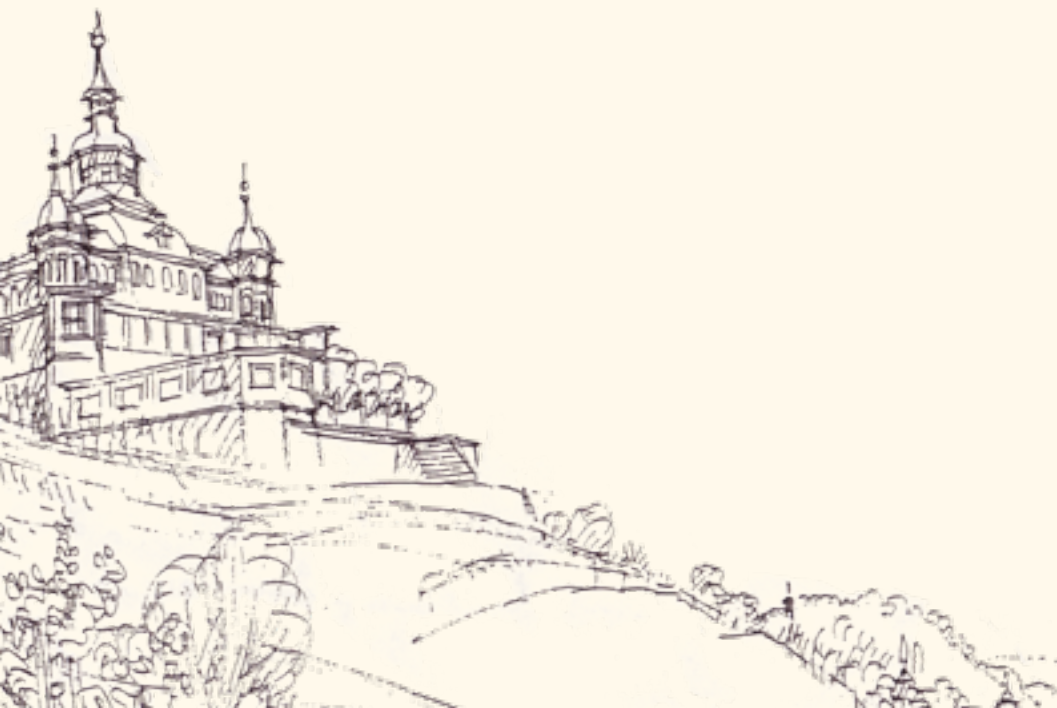
0,2 l **10,50 €** 0,75 l **39,00 €**

A brick-red wine aged 24 months in small oak barrels. Elegant fruit character from ripe cherry notes, complemented by subtle hints of vanilla. Fine tannins, long-lasting on the palate, and dry.

Spätburgunder dry

0,2 l **10,50 €** 0,75 l **39,00 €**

Aged in oak barrels, this wine is elegantly fruity with delicate aromas of wild cherry and blackcurrant, complemented by a subtle hint of almonds.



SCHUH WINERY

Just outside the gates of Meissen, in the romantic vintner's village of Sörnewitz at the heart of Saxony's wine region, lies the restored Schuh Winery, refurbished in 1990.

The estate manages around 5 hectares of steep vineyards in the Spaar Mountains, planted on granite-syenite soil with the single vineyards Kapitelberg and Klausenberg. Since 1993, the vineyards have been replanted with predominantly traditional eleven grape varieties.

Der weiße Schuh semi-dry

0,2 l | **10,50 €** 0,75 l | **39,00 €**

A light blend of the classic Riesling and Müller-Thurgau grapes.

Pale yellow in the glass, fresh and fruity on the palate, with aromas reminiscent of freshly cut passion fruit and honeydew melon.

Der rosa Schuh dry

0,2 l | **10,50 €** 0,75 l | **39,00 €**

A rosé wine known locally as Sachsen Schieler, made from Dornfelder and Kerner grapes pressed together to achieve its delicate pink hue. Aromas of raspberry and strawberry are complemented by hints of white currant and a touch of candy-like sweetness.

Der rote Schuh dry

0,2 l | **10,50 €** 0,75 l | **39,00 €**

Dark red in the glass, this wine offers stimulating aromas of blackberry and dark chocolate, with flavors of cherry and ripe plum. A gentle residual acidity rounds out the palate.

DIGESTIFS & SPIRITS

	2 cl	4cl
Baileys	5,00 €	9,00 €
Calvados	5,00 €	9,00 €
Fernet Branca	5,00 €	9,00 €
Grappa (Italy)	5,00 €	9,00 €
Havana Rum	5,00 €	9,00 €
Jägermeister	5,00 €	9,00 €
Jubiläums Aquavit	5,00 €	9,00 €
Malteser	5,00 €	9,00 €
Meißner Trester	5,00 €	9,00 €
Nordhäuser Doppelkorn	5,00 €	9,00 €
Radeberger Bitter	5,00 €	9,00 €
Wilthener Brandy	5,00 €	9,00 €
Wodka	5,00 €	9,00 €
Ramazotti	5,00 €	9,00 €

PRINZ ZUR LIPPE – SCHLOSS PROSCHWITZ

The tradition of fine brandies has a long history. At the Meissen specialty distillery Prinz zur Lippe, high-quality spirits are crafted not only from wine but also from a careful selection of fruits, creating exquisite beverages.

	2 cl	4cl
Hazelnut Liqueur	6,50 €	12,00 €
Raspberry Spirit	5,50 €	10,00 €
Vineyard Peach Liqueur	5,50 €	10,00 €
Williams Pear Brandy	6,00 €	11,00 €



Ingredients / Additives

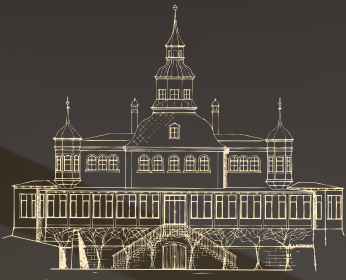
1 – contains coloring | 2 – contains preservative | 3 – contains antioxidant | 4 – contains flavor enhancer |
5 – sulfured | 6 – blackened | 7 – waxed | 8 – contains sweetener | 9 – contains phosphate | 10 – contains alcohol |
11 – contains caffeine | 12 – contains quinine

a – cereals containing gluten | b – crustaceans | c – eggs | d – fish | e – peanuts | f – soybeans | g – lactose |
h – tree nuts | h1 – hazelnuts | h2 – walnuts | h3 – almonds | h4 – pistachios | h5 – pine nuts | i – celery |
j – mustard | k – sesame | l – sulphur dioxide and sulfites | m – lupins | n – molluscs

The labeling of the 14 allergens is carried out in accordance with legal regulations.

In addition, there are other substances that may cause food allergies or intolerances.

Despite careful preparation of our dishes, traces of other substances used in the kitchen's production process may also be present alongside the labeled ingredients.



Spitzhaus

We show you the best of Radebeul and Dresden.

SUITES

Stay in one of our two elegant suites, each featuring unique wall paintings. Both spacious rooms are equipped with a double bed, a flat-screen TV, and a cozy seating area.

The highlight is the modern bathroom with a large corner bathtub. Enjoy the sunrise and sunset from the suite's bay window.



FROM THE CHRONICLES OF THE SPITZHAUS

In 1622, the Spitzhaus was built as a small vineyard house on the Landsberg vineyard. It replaced a former electoral estate and, due to its elevated location, was initially called the “Hochhaus” (High House). Later, it was also known for a time as the “Hohes Haus.”

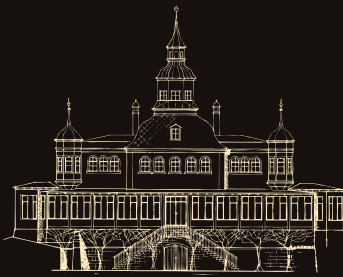
Its once-impressive silhouette, crowned by a boldly curved roof, earned it the name Spitzhaus. Elector Johann Georg I is said to have commissioned its construction. The property changed owners frequently, sometimes annually. Until 1657, Mr. Obriste Bose harvested his wine here. In 1668, the merchant Landsberger became its owner. Around 1699, the Spitzhaus belonged to Baron von Rechenberg, and later to the von Wolffranisdorf family, who gifted it on July 24, 1706, to General von Flemmig. Just a year later, it was given to Countess von Cosel.

In 1710, the Countess transferred the estate to her patron, August the Strong, who subsequently hosted magnificent celebrations on the hilltop. August the Strong envisioned incorporating the building as an additional pleasure pavilion, complementing Hoflößnitz Palace. However, it was not until his son, Elector August III, that the building was redesigned in 1749 in the Baroque style by Matthias Daniel Pöppelmann. The upper floor and tower included a hall decorated with paintings, as well as private chambers. Parts of the two original fireplaces still survive today as witnesses to this era.

The guestbook of the Spitzhaus records illustrious visitors, including King Charles X of France, King Otto I of Greece, and Wilhelm I of Prussia (then Crown Prince, later German Emperor). During times of war, the Spitzhaus grounds were used for strategic military purposes.

In 1889, the Saxon court sold the Spitzhaus to the merchant Herrmann Henricke, who added the two wings in 1901/02, giving the house its present appearance. From 1960, the building was used as a holiday home by the state-owned Esda stocking factory. Following German reunification in 1990, it became a private guesthouse again, and after its closure in 1995, it came into the possession of the city of Radebeul. Since 1996, the current owners of the Spitzhaus have sought to continue the estate’s proud traditions.





Spitzhaus

SPITZHAUS RADEBEUL

Spitzhausstraße 36
01445 Radebeul, Germany

📍 www.spitzhaus-radebeul.de

