

Menu

The "Pfeiffer" has existed since the 17th century and, to this day, still carries the legacy of the royal hunting piper. Over the centuries, much has changed, yet the spirit of nature, history, and hunting tradition has remained. We want to preserve this part of Saxon culture while reinterpreting it through contemporary flavors.

Our cuisine is shaped by quality, creativity, and constant refinement. Working together with regional farmers and hunters, we use carefully selected ingredients and draw inspiration from the natural surroundings and the vineyards around us.

Since the Pfeiffer is not located right in the city center, it is all the more important to us that every journey here is worthwhile. Every visit should feel special. That is why, with great attention to detail, we aim to create a memorable experience through carefully chosen ingredients, thoughtful dishes, and well-matched wines.



Zum Pfeiffer
HOTEL & RESTAURANT

Our regional partners:

Mrs. Brown Coffee&Chocolate
Brauerei Meissner Schwerter
Linke Fruchtsäfte
Weingut Henke

For visual learners:
more food and behind the scenes
here:



Starters and soups

Bread

2,5

+ porcini mushroom butter

4,5

Bruschetta

peppers, goat cheese, pesto

9

Bruschetta

grape, goat cheese, lemon

9

Rabbit paté

brioche, truffle honey, hazelnut

12,5

Cheese selection

homemade tomato jam

18

Carpaccio

Black Angus beef, rocket, Gruyère
18

Venison tartare

mustard ice cream, quail egg yolk,
morels
19,5

Red beet salad

Cream cheese, orange, hazelnut
11

Zucchini-cauliflower-carpaccio

almond sour cream, capers, truffle oil
12

Warm roast beef salad

marinated vegetables, confit potatoes,
sun-dried tomatoes
16,5

Main dishes

Venison filet

celery root, pear, red beet

32

Duck

sweet potato crème, carrots

32,5

Pasta

rabbit, morels, sage

23

Ravioli

boar, porcini, cacio e pepe

22

Veal cheeks

root vegetable gratin, tomato

concassé

28

Salmon filet

broccoli, roasted garlic creme,
garden sorrel

29

Broccolini

cashew-creme, pekan

16

Sides

Potato puree

5

Sautéed spinach

6,5

Potato puree with truffle oil

6,5

Confit potatoes

5

Cauliflower and broccolini

sautéed or steamed

5

Desserts

We kindly thank Patissier Gregory Doyen for his support in realizing our dessert ideas!

Cheesecake „San Sebastián“
pistachio
15

Black forest cherry
15

Feast your eyes



Tiramisu
12

Pavlova
14

Homemade ice cream (per scoop)

Dairy
vanilla
chocolate
strawberry

Sorbet
calamansi-tarragon
forest berries-juniper-gin
avocado-yogurt-olives
3,8

whipped cream
0,5

Hot drinks

Coffee

3,8

Espresso

3,5

Espresso macchiato

4,5

Espresso doppio

4,5

Cappuccino

4,9

Milk coffee

5

Latte macchiato

4,9

with amaretto or caramel

5,9

Hot chocolate

5

with whipped cream

5,5

Iced coffee

6

with vanilla ice cream

7

Tea (various flavors)

4,6

Alcohol-free

Oppacher mineral water

still, medium
glass 3,5 | bottle 6,9

Oppacher lemonades

Tonic water, ginger ale, bitter lemon
4,2

Fritz-Kola

regular, sugar-free
small 4 | large 5

Fritz-Rhabarberschöle

small 4 | large 5

Fritz-Limo

Orange,
Apfel-Kirsch-Holunder,
MischMasch (Spezi)
small 4 | large 5

Juices

apple, orange, sour cherry, banana,
black currant
small 3,5 | large 5,8

*We also serve most juices as
spritzers!*

To Start

Aperol spritz

9,5

Campari spritz

9,5

Sarti spritz

9,5

Limoncello spritz

9,5

Lillet wild berry

9

Lillet vive

9

Alcohol-free

Crodino

9

Strawberry cooler

9

Rosensecco

9

Open wines

White

0,2l glass

Grauer Burgunder off-dry
Weingut Henke, Sörnewitz

9

Custoza Val dei Molini dry
Cantina di Custoza, Veneto

8,5

Red

Pablo dry
Bioweingut Kuntz, Pfalz

8,5

El Picaro dry
Weingut Matsu, Toro

9

Cala Zagaro Primitivo dry
Cantine del Funaro, Apulien

8

Rosé

Wunderschön Rosé dry
Weingut St. Antony, Rheinhessen

9,5

Sparkling

0,1l glass

Graf von Wackerbarth Sekt dry
Schloss Wackerbarth, Radebeul

5,9

*Don't hesitate to ask us for our wine menu
for more selected bottles.*

Beer

Meissner Schwerter Privat Pils vom Fass

small (0,3l) 4,8 | large (0,5l) 5,9

Bottled

Meissner Schwerter St. Afra

0,33l 4,8

Weihenstephaner Hefeweißbier

0,5l 5,9

Radler/Diesel

small (0,3l) 4,8 | large (0,5l) 5,9

Alcohol-free

Weihenstephaner Hefeweißbier

alkoholfrei

0,5l 5,9

Bitburger Pils alkoholfrei

0,33l 4,8

Radler/Diesel alkoholfrei

0,3l 4,8

Whiskey

Monkey Shoulder *Scotland*
4cl 6,6

Dalwhinnie 15 Years *Scotland*
4cl 9,8

Lagavulin 16 Years *Scotland*
4cl 13,5

Bushmills 10 Years *Ireland*
4cl 6,9

Nikka Days Blend *Japan*
4cl 7,3

Tenjaku Pure Malt *Japan*
4cl 8

Four Roses Yellow Label *USA*
4cl 5,9

Jack Daniels Old No. 7 *USA*
4cl 5,6

Bulleit Bourbon *USA*
4cl 6,9

Cognac

Hennessy Very Special

4cl 8,4

Remy Martin 1738

4cl 12,3

De Luze XO Fine Champagne

4cl 14,6

Grappa

Nonino Tradizione

4cl 5

Marzadro Le Diciotto Lune

4cl 7,6

Obstbrand

Prinz Alte Kirsche

4cl 8,5

Prinz Alte Marille

4cl 8,5

Prinz Alte Williams-Christbirne

4cl 8,5

Vodka

Absolut *Sweden*
4cl 5

Grey Goose *France*
4cl 8,1

Beluga Noble *Russia*
4cl 8,3

Tequila

1800 Silver
4cl 7

Patron Anejo
4cl 11,8

Don Julio Reposado
4cl 11,8

Gin

Bombay Sapphire *England*
4cl 5

Whitley Neill Handcrafted Dry Gin
England
4cl 5,9

Roku Gin *Japan*
4cl 5,9

Hendrick's Gin *Scotland*
4cl 6,9

Rum

Havana Club Anejo 3 Jahre

4cl 4,5

Botucal Reserva Exclusiva 12 Jahre

4cl 7,9

Zacapa Solera Gran Reserva 23 Jahre

4cl 11,9

Ron Quorhum 23 Jahre

4cl 17,8

Amaro

Cynar

4cl 4,4

Ramazotti Amaro

4cl 5,2

Averna Siciliano

4cl 5,5

Montenegro

4cl 5,5

Port

Dalva Colheita Porto

4cl 9

Vermouth

Lillet Blanc

4cl 5,9

Martini Bianco

4cl 4,5

Sherry

As You Like It Medium Sweet

4cl 10,3

Liqueur

Malibu Caribbean Rum

4cl 4,9

Bailey's Original Irish Cream

4cl 5,2

Frangelico

4cl 4

Jägermeister

4cl 5,6

Disaronno Amaretto

4cl 5,4

Limoncello di Capri

4cl 5,8