

# FOOD RECOMMENDATIONS IN DRESDEN

## Typical German/European specialties that can be found in Lidl, Netto and Rewe, among other supermarkets

- Haribo** gummy bears, very iconic candies from Germany
- Halloren Kugeln**, creamy/fudgy chocolates from Germany, they are produced in Halle near Leipzig. The classic flavor is half chocolate and half cream
- Ritter Sport** chocolates, this is a famous brand of chocolate bars, they have several flavors and special editions
- Lindt** chocolates, iconic Swiss brand of deluxe chocolates, although they can be found in Netto, Rewe offers a wider variety
- Toblerone**, very famous chocolate from Switzerland, it has honey and pieces of almond
- Milka** is also another famous brand of chocolates from Switzerland, specially chocolate with milk
- After Eight**, thin mints covered in chocolate, originated in the UK
- Leibnitz** cookies covered in chocolate, very typical from Germany, they have this name because they were created in the same town where the mathematician Leibnitz lived
- Wiener Sandringe**, Viennese buttercookies
- Prinzen Rolle**, famous filled cookies from Germany
- Ice cream **Plombir Original**, iconic ice cream of the Soviet Union times which nowadays is produced in Germany by the brand Dovgan, which specializes in Eastern European inspired products
- Ice cream **Häagen-Dazs**, this is a very famous deluxe ice cream
- Jägermeister**, famous herbal digestive liqueur from Germany
- Baileys**, this is the most famous brand of Irish cream, which is a sweet creamy liqueur made with cream, whiskey, chocolate, coffee and vanilla
- Advocaat Eierlikör**, sweet egg liqueur typical in Germany, Belgium and the Netherlands
- Met**, liquorous sweet honey wine with Viking origins. This can be found most probably in Rewe, which has more variety of alcoholic drinks than Lidl and Netto
- Sekt Rotkäppchen**, sparkling wine; it can be dry, sweet, rosé or alcoholfree
- Germany is famous for its **beers**, most common varieties are **Pils** and **Weizen**. Here one can also find the famous Czech beer **Budweiser**.
- Radler**, a lightly alcoholic drink which is a mix of beer and lemonade
- Schwarzwälder Schinken**, traditional smoked raw ham from the Black Forest
- Südtiroler Speck**, smoked bacon
- Several types of sausages and products made with pork, possibly smoked, like **Bratwurst**, **Bockwurst**, **Fleischkäse**, **Wiener Wurst**, etc.
- BiFi**, traditional German salami snack
- One can find as well a wide variety of cheese from Germany, France, Switzerland, Italy, etc. some examples are: **Frischkäse**, **Feta**, **Brie**, **Camembert**, **Gruyere**, **Emmenthaler**, **Gouda**, **Gorgonzola**, **Parmiggiano Reggiano**, **Grana Padano**, **Mozzarella**, sometimes **Scamorza**, etc.
- Among the wide offer of dairy products, **Greek yoghurt** is a good option

- ❑ **Quark**, high protein dairy product typical from Germany, used in Flammkuchen for example
- ❑ **Kefir**, Russian fermented yoghurt
- ❑ Germany has a lot of different marmalades and teas, as well as fruits in conserve, like Sauerkirschen, Heidelbeeren, etc.
- ❑ **Nutella** is very typical in the whole Europe
- ❑ **Lipton Eistee**, this iced tea can have lemon or peach flavor, there is the regular and the sugar free version
- ❑ **Semmelknödel**, these are premade bread balls that are boiled and served as side dish with meat and gravy. Usual in the German-speaking countries, the Czech Republic and north of Italy
- ❑ **Spreelinge** from the brand **Spreewaldhof**, these are pickled cucumbers from the Spree Forest, between Dresden and Berlin
- ❑ **Sauerkraut**, fermented white or red cabbage, very typical side dish in German-speaking countries
- ❑ **Letscho**, this is Hungarian but also typical in the former DDR
- ❑ **Maggi Würze**, this is a soy-sauce type seasoning originated in Switzerland which can be put in any dish to boost the flavor. **Fondor Würzmittel** is a powder seasoning from the same brand, with Monosodium glutamate and spices
- ❑ **Remoulade**, typical French sauce made with mayonnaise and herbs
- ❑ **Berliner Pfannkuchen**, it can be found in the bakery section, they are very soft doughnuts without hole, filled with marmalade, vanilla or chocolate pudding and covered with powder sugar or glacing
- ❑ **Brezel**, iconic bake from Germany, it can be found in the bakery section
- ❑ Germany offers a wide variety of breads, made with different types of flour; these can be big or small. All breads can be bought in the bakery section of the supermarkets, in particular Lidl has machines to cut the big breads in slices at the moment of the purchase
- ❑ **Potato chips** with **Paprika** flavor
- ❑ **Baumkuchen**, small cake with the shape of a tube covered with *zartbitter* chocolate or milk chocolate. Typical during Christmas in Germany
- ❑ **Marzipan**, sweet almond paste brick covered with *zartbitter* chocolate, typical during Christmas in Germany
- ❑ **Stollen**, Christmas sweet bread covered with powder sugar, original from Dresden. The most prestigious brand is Emil Reimann
- ❑ **Stollenkonfekt** is very nice too; they are mini bites of stollen filled with marzipan, baked apple, etc.
- ❑ **Lebkuchen**, these are spicy cookies covered with sugar or chocolate, very typical, only in Christmas season
- ❑ **Kipferl**, traditional German Christmas cookies with the shape of half moon. They are covered with powder sugar or with chocolate
- ❑ **Spekulaas Kekse**: crunchy buttercookies with spices typical in the Netherlands, only during Christmas season
- ❑ **Panettone** and **Pandoro**, these are traditional Italian sweet breads for Christmas and New Year
- ❑ **Glühwein**, mulled wine (wine with sugar and spices) that is sold in bottles and just needs to be warmed up, only during the Christmas season. Normally it is made with red wine but there is also a version with white wine

All the Christmas things are already available in the supermarkets from end September

- ❑ In Rewe they sell good soups in bags made in Dresden, the brand is **Ceus**  
<https://shop.rewe.de/p/ceus-wurstsoljanka-420g/1073536>  
They make special soups from Saxony and Soljanka as well, which is Russian but it is eaten here because of the traditional link with the Soviet Union in Eastern Germany during the division of the country. There are also special Russian supermarkets where nowadays one can find traditional products from Russia, for example **Rusmarkt**  
<https://maps.app.goo.gl/mfozWYXDaZFLqQw3A>
- ❑ **Damaskus Center** is supermarket specialized in Oriental and Arabic products  
<https://maps.app.goo.gl/hx515Rzgd7ScHhpV8>

## Restaurants

- ❑ **Ganesha**: Indian food, at midday it is cheaper  
<https://maps.app.goo.gl/gYNxv8pko8yMfvf7>
- ❑ **Sfizio**: great for authentic Italian Pizza  
<https://maps.app.goo.gl/wR55YFQFizVvUM286>
- ❑ **Curry24**: this is a great place for Currywurst mit Pommes, very typical German street food originated in Berlin. They have 9 levels of hotness  
<https://maps.app.goo.gl/tWYZpNoxsgkvsMRU7>
- ❑ **Meliz**: great Döner Kebab  
<https://maps.app.goo.gl/hpw1QrML6fkJ91TF7>
- ❑ **Mikado**: Sushi and Asiatic food, they also have a shop in Neustadt, warm dishes are cheaper at midday  
<https://maps.app.goo.gl/TiKxgLibQMt4cRm88>
- ❑ **Fatima und die 9 Zwerge**: Arabic food from Jordania, very cheap and convenient with excellent cozy ambient  
<https://maps.app.goo.gl/cbW7RyqGRNSBhyyL9>
- ❑ **Ramen 1974**: great Ramen, they also have a shop in Neustadt  
<https://maps.app.goo.gl/RnDintzyb7owzprAa>
- ❑ **El Cubanito**: Cuban bar that also offers some meals, they have good empanadas and the ambient is nice  
<https://maps.app.goo.gl/T5Ktgpj5qfmy9qJ97>
- ❑ **Nibs Cacao**: freshly made Spanish churros and hot chocolate  
<https://maps.app.goo.gl/dyPYnoRUCgi1rNNA9>

- **Nordsee**: fast food chain specialized in fish. The cold sandwiches with pickled fish like **Bismarckherring** are highly recommendable
- In bakeries, one can buy individual portions of the cake **Donauwellen**, which is traditional of Eastern Germany. It is a tray marble cake with cherries covered with Chantilly cream and chocolate
- There are several **Biergärten** in the city, where in Summer and Spring one can taste beers accompanied with sausages, French fries and Schnitzel