

BRUNCH

Eier

- Omelettes . . . . . from 8.00  
*emmental, ham, mushroom, tomato*
- Eggs Benedict . . . . . small 8.25 large 15.50
- Eggs Florentine . . . . . small 9.25 large 17.00
- Eggs Arlington . . . . . small 10.25 large 18.50
- Avocado on Toast, Poached Egg, Tomato Salsa . . . . . 8.75
- Kassler Ham with Fried Egg . . . . . small 6.25 large 11.25
- Dorset Crab and Scrambled Eggs . . . . . 15.75
- Smoked Salmon and Scrambled Eggs . . . . . 16.50

Buttermilk Pancakes

- with Maple Yoghurt 8.25 ~ with Bacon 11.00
- with a Blueberry Compote 12.75

Gröstls und Röstis

- Spinach Gröstl with a Fried Egg 13.50
- Classic Bacon Gröstl with a Fried Egg 13.50

- Sweet Potato Rösti *fried eggs, mushroom and tomato* . . . . . 7.75
- Black Pudding Rösti *poached egg and asbach sauce* . . . . . 9.00
- Pastrami Rösti *poached egg & mustard hollandaise* . . . . . 10.00

Brötchen

- Chicken Liver, Cucumber & Dill 2.50
- Beetroot & Herring 3.00
- Herring Roe Caviar and Saffron Egg 4.50
- Smoked Salmon and Goats' Curd 3.75
- Cep Mushroom 3.50
- Selection of any Three 8.75

all served on rye sourdough

Starters

- Chicken Soup with Spätzle 7.75
- Käsespätzle 6.00 with Bacon 7.75
- Chopped Liver with Dill Pickles 8.00
- Himmel und Erde 8.50
- Beetroot Terrine, Horseradish Cream 10.00
- Grilled Cauliflower, Roasted Squash & Superfoods Salad 10.50
- Black Forest Ham with Artichokes 10.50
- Dorset Crab & Fennel Salad 14.50
- Confit Salmon & Green Bean Salad 14.75
- Chopped Chicken Salad *small 11.75 large 16.75*



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| Bismarck Herring . . . . . 8.75       | Beetroot Cured Salmon . . . . . 11.50      |
| Sweet Mustard Herring . . . . . 8.75  | Asbach Brandy Cured Salmon . . . . . 12.50 |
| Roll Mop Herring . . . . . 8.75       | Oak-Smoked Salmon . . . . . 12.75          |
| Selection of all Three . . . . . 8.75 | Selection of all Three . . . . . 12.25     |
- all served with pickled vegetables*                      *all served with horseradish cream and nordic bread*

Main Courses

Schnitzels

- Chicken *with jus parisienne* . . . . . 16.50
- Wiener *with jus parisienne* . . . . . regular 25.25 small 13.95
- Holstein *with anchovy, capers and egg* . . . . . add 2.00

Entrées

- Grilled Spatchcock Chicken *with salsa verde* 18.50
- Fish Pie *monkfish, salmon and smoked haddock* 18.50
- Roast Fillet of Cod *celeriac and a verjus dressing* 21.00
- Seared Fillet of Sea Bass *confit leeks and a mushroom emulsion* 24.75
- Steak Tartare *medium cut chips and a gem heart salad* 23.50
- Braised Beef Tafelspitz 23.75
- Grilled Rib-Eye Steak *fried onion rings* 26.50

Würstchen-Sausages

*with either homemade coleslaw and salad or with potato salad, melted onions and sauerkraut*

- Frankfurter *traditional smoked beef* . . . . . 14.25
- Nürnberger *pork and marjoram* . . . . . 14.50
- Strasbourg *smoked pork and garlic* . . . . . 15.00
- Käsekrainer *pork & garlic, stuffed with emmental* . . . . . 16.00
- Veal Bratwurst *veal, chicken, lemon & ginger* . . . . . 17.50
- Wild Boar and Venison *with cranberry* . . . . . 16.75

choice of any two 15.50

Vegetables & Side Salads

from 3.95 please ask your server

Cheese

- Tête de Moine *with dried figs and honey* 10.75

Desserts

Strudels

- Topfenstrudel 8.00
- crisp pastry with a cream cheese filling, served with crème anglaise*
- Classic Cinnamon 8.75
- apple & cinnamon served with whipped cream*

- Baked Vanilla Cheesecake 6.95
- \*Bavarian Chocolate and Coffee Cream 7.50
- Drunken Sisters 8.50
- grand marnier punch, passion fruit & orange sorbet*
- Blackberry & Bramley Apple Crumble 8.25
- with vanilla custard*
- Franz Joseph Kaiserschmarrn 8.50
- chopped pancake with plum compote*

Ice Cream Coupes

- Jaffa 6.25
- passion fruit, orange & chocolate rippled sorbet with an orange compote*
- Black Forest 7.75
- chocolate and vanilla ice creams with a cherry compote, whipped cream and a hot chocolate sauce*
- Berggasse 8.75
- hazelnut, almond and pistachio ice creams whipped cream and butterscotch sauce*
- Kinder 8.75
- vanilla, chocolate, and raspberry ice creams with marshmallows and candied nuts*

Konditorei & Biscuits

- \*Chocolate & Grand Marnier Dobos 5.25
  - \*Passion Fruit & Pineapple Gugelhupf 6.25
  - Sachertorte 6.50
  - Coffee & Stroh Rum Cake 6.50
  - Lemon Meringue Tart 6.50
  - \*Apple & Poppy Seed Cake 6.00
  - Vanilla Kipferl 1.95 ~ Raspberry Benedict 3.75
  - \*Florentines 3.50 ~ Biscuit Selection 4.50
- \*wheat free

Vegetarian Options

Please ask your server for our full vegetarian menu

Please inform your server if you have any allergies we need to be aware of  
Prices include VAT ~ A discretionary 12½% Service Charge will be added to your bill  
All gratuities are managed independently ~ No Cheques ~ No intrusive photography