

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 and Dill 2.50 ~ Beetroot and Herring 3.00
 - Herring Roe Caviar and Saffron Egg 4.50
 - Smoked Salmon and Goats' Curd 3.75
 - Minted Pea & Broad Bean 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 Pickles 8.00
- Himmel und Erde 8.50
- Endive, Orange & Hazelnut Salad 10.25
- Black Forest Ham with Artichokes 10.50
- Grilled Cauliflower, Avocado & Superfoods Salad 10.50
- Dorset Crab and Escarole Salad 14.25
- Confit Salmon and Green Bean Salad 14.75
- Chopped Chicken Salad *small* 11.75 *large* 16.75

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

Bramley Apple Crumble 8.25
with a salted caramel sauce

Drunken Sisters 8.50
with raspberry punch and rhubarb sorbet

Franz Joseph Kaiserschmarrn 8.50
chopped pancake with plum compote

Ice Cream Coupes

Rhabarber 6.25

*rippled rhubarb and orange sorbet
with a rhubarb 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

*Apple & Poppy Seed Cake 6.00

*Orange & Lingonberry Gugelhupf 6.25

Sachertorte 6.50

Coffee & Stroh Rum Cake 6.50

Lemon Meringue Tart 6.50

Vanilla Kipferl 1.95 ~ Raspberry Benedict 3.75 ~ *Florentines 3.50

St. Katherine Wheel 2.95 ~ Biscuit Selection 5.00

**wheat free*

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
- Roast Fillet of Cod *jersey royals and a minted pea puree* 21.00
- Seared Fillet of Sea Bream 22.00
tender stem broccoli, sauce vierge
- Grilled Tranche of Sea Trout
seashore vegetables, vermouth sauce 22.75
- 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 and 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

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*