

BRUNCH

Eier

- Omelettes *from* 8.00
emmental, ham, mushroom, tomato
- Eggs Benedict *small* 8.25 *large* 16.00
- Eggs Florentine *small* 9.25 *large* 18.00
- Eggs Arlington *small* 10.25 *large* 19.75
- 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 Mixed Berry Compote 12.75

Gröstls und Röstis

- Spinach Gröstl with a Fried Egg 12.50
- Classic Bacon Gröstl with a Fried Egg 13.50
- Grilled Tomato Rösti with a Fried Egg 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
 - Green Asparagus and Quail's Egg 3.50
 - Herring Roe Caviar and Saffron Egg 4.50
 - Artichoke and Fried Capers 3.50 ~ Selection of any Three 8.25
- all served on rye sourdough*

Starters

- Chicken Soup with Spätzle 7.75
- Käsespätzle 6.00 with Bacon 8.50
- Chopped Liver with Pickles 8.00
- Himmel und Erde 8.50
- Spring Vegetable Salad, Soft Quails' Eggs 9.50
- Endive, Orange & Hazelnut Salad with Creamed Goats' Curd 10.00
- Black Forest Ham with Artichokes 10.50
- Avocado, Vegetable and Superfoods Salad 10.50
- Dorset Crab and Escarole Salad 14.25
- Chopped Chicken Salad *small* 11.00 *large* 16.50



- Bismarck Herring . . . 8.75
 - Sweet Mustard Herring 8.75
 - Roll Mop Herring . . . 8.75
 - Selection of all Three . . . 8.75
- all served with pickled vegetables*



- Beetroot Cured Salmon . . . 11.50
 - Fennel Cured Salmon . . . 12.25
 - Oak-Smoked Salmon. . . 12.75
 - Selection of all Three . . . 12.25
- 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* 13.50
- Holstein with anchovy, capers and egg *add* 2.00

Entrées

- Grilled Spatchcock Chicken with *salsa verde* 18.50
- Seared Fillet of Sea Bream *confit fennel and olive tapenade* 19.75
- Grilled Sea Trout *grilled courgettes & preserved lemon* 21.00
- Roast Fillet of Cod *norfolk asparagus and a champagne 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* 13.25
- Nürnberger *pork and marjoram* 13.50
- Strasbourg *smoked pork and garlic* 14.00
- Käsekrainer *pork and garlic stuffed with emmental* 15.00
- Veal Bratwurst *veal, chicken, lemon & ginger* 15.50
- Wild Boar and Venison with cranberry 15.75
- Choice of any Two 14.50

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 7.25

- *Chocolate & Raspberry Bavarian Cream 8.00
- Mixed Berry & Apple Crumble with *vanilla custard* 8.25
- Drunken Sisters 8.25
with a cherry punch and pistachio ice cream
- Franz Joseph Kaiserschmarrn 8.00
chopped pancake with plum compote

**wheat free*

Ice Cream Coupes

- Holunder 6.25
one large scoop of elderflower sorbet with a gooseberry compote
- Erdbeeren 7.75
rippled strawberry sorbet & white chocolate ice cream with a strawberry compote
- 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
- *Raspberry & Poppy Seed Cake 6.00
- *Strawberry & Coconut Gugelhupf 6.25
- Sachertorte 6.50
- Coffee & Stroh Rum Cake 6.50
- Lemon Meringue Tart 6.50 ~ Black Forest Gâteau 6.75
- Vanilla Kipferl 1.95 ~ Raspberry Benedict 2.75 ~ *Florentines 3.50
- St. Katherine Wheel 3.75 ~ Biscuit Selection 5.00

**wheat free*

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 by the staff ~ No Cheques ~ No intrusive or flash Photography