

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 Plum & Cinammon Compote 12.75

Gröstls und Röstis

- Spinach Gröstl with a Fried Egg 12.50
- 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
 - Smoked Salmon and Goats' Curd 3.75
 - 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
- Heritage Beetroot and Goats' Curd 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* 11.00 *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
- Maple 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
- Fillet of Cod *roast celeriac and a verjus dressing* 21.00
- Grilled Sea Trout *sprouting broccoli, lemon & almonds* 22.00
- Seared Fillet of Sea Bream *leeks & wild mushrooms* 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

- *Trio of Chocolate Gugelhupfs *viennese chocolate sauce* 7.50
- Bramley Apple Crumble *salted caramel sauce* 8.25
- Drunken Sisters 8.50
- with navy rum and a spiced orange sorbet*
- Franz Joseph Kaiserschmarrn 8.50
- chopped pancake with plum compote*

Ice Cream Coupes

- Sunset 6.25
- rippled chocolate and spiced orange sorbets with an orange compote*
- Feigen 8.00
- fig jam rippled white chocolate ice cream with a fig compote whipped cream and an almond tuile*
- 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
- *Blueberry & Lemon 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 12 1/2% Service Charge will be added to your bill
 All gratuities are managed by the staff ~ No Cheques ~ No intrusive or flash Photography