

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
- 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
- Black Forest Ham with Artichokes 10.50
- Grilled Cauliflower, Avocado & Superfoods Salad 10.50
- Heritage Tomato Salad, Burrata and Basil 14.25
- Dorset Crab and Fennel Salad 14.50
- Confit Salmon and 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    | Citrus 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
- Roast Fillet of Cod *celeriac and a verjus dressing* 21.00
- Grilled Tranche of Sea Trout  
*courgettes, dried tomatoes and keta caviar* 22.00
- Seared Sea Bass  
*globe artichokes, broad beans and chevril butter* 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 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*

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  
*with a raspberry punch and elderflower sorbet*
- Gooseberry & Bramley Apple Crumble 8.75  
*with vanilla custard*
- Franz Joseph Kaiserschmarrn 8.50  
*chopped pancake with plum compote*

Ice Cream Coupes

- Holunder 6.75  
*elderflower & lemon sorbet with a strawberry 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
- \*Red Berry & Lemon Gugelhupf 6.75
- Sachertorte 6.50
- Coffee & Stroh Rum Cake 6.50
- Lemon Meringue Tart 6.50
- \*Raspberry & Poppy Seed Cake 7.00
- Vanilla Kipferl 1.95 ~ Raspberry Benedict 3.75 ~ \*Florentines 3.50
- St. Katherine Wheel 2.95 ~ Biscuit Selection 5.00
- \*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*