

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 ~ Wild Mushroom Tart 9.25
- Beetroot Terrine, Horseradish Cream 10.00
- Black Forest Ham with Artichokes 10.50

Brötchen

served on rye sourdough

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



- | | |
|---------------------------------------|--|
| 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*

Salads

- Grilled Cauliflower, Roast Squash & Superfoods Salad 10.50
- Dorset Crab & Fennel Salad 14.50
- Confit Salmon & Green Bean Salad 14.75
- Chopped Chicken Salad *small* 11.75 *large* 16.75

Main Courses

Fish

- Fish Pie 18.50
monkfish, salmon and smoked haddock
- Roast Fillet of Cod 21.00
celeriac and a verjus dressing
- Seared Fillet of Sea Bass 24.75
confit leeks and a mushroom emulsion
- Grilled Dover Sole with Parsley Oil 37.25

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 *salsa verde* 18.50
- Vension Goulash *buttered spätzle* 23.25
- Braised Beef Tafelspitz 23.75
- Grilled Rib-Eye Steak *fried onion rings* 26.50
- Grilled Veal Chop *sage butter* 29.75
- Steak Tartare *medium cut chips and a gem heart salad* 23.50

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

- medium cut chips 4.95 ~ buttery mash 4.75
- spätzle 3.95 ~ paprika buttered green beans 4.75
- horseradish roasted cauliflower 4.50 ~ char-grilled broccoli 4.95
- roast squash with crispy sage 4.50 ~ Austrian potato salad 4.50
- pickled cucumber salad 4.75 ~ sauerkraut 4.25

Vegetarian Options

Please ask your server for our full vegetarian menu

Cheese

- Tête de Moine 10.75
with dried figs and honey

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

- Franz Joseph Kaiserschmarrn 8.50
chopped pancake with plum compote

- Drunken Sisters 8.50
grand marnier punch, passion fruit & orange sorbet

- Blackberry & Bramley Apple Crumble 8.25
with vanilla custard

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
- Lemon Meringue Tart 6.50
- Coffee & Stroh Rum Cake 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*

Chocolate & Speciality Coffee

- Fischer's Hot Chocolate 5.25
- Hot Chocolate Fondant 5.75
- Schokoladengenuss 7.25
grand cru 'kalinga' chocolate served with a jug of hot full cream milk on the side

- Wiener Kaffee 4.50

large espresso with whipped cream

- Einspänner 4.75

long espresso, steamed milk, whipped cream

- Eiskaffee 6.00

espresso poured over vanilla ice cream

- Überstürzter 6.75

espresso and belgian chocolate poured over whipped cream

- Kaffee Kirsch 7.75

long espresso, kirsch, belgian chocolate, whipped cream

Please inform your server if you have any allergies we need to be aware of
 Cover charge 1.75, 5.30pm-11pm, 11.30pm Friday and Saturday
 Prices include VAT ~ A discretionary 12½% Service Charge will be added to your bill
 All gratuities are managed independently ~ No Cheques ~ No intrusive Photography