

🌀 Starters 🌀

- Chicken Soup with Spätzle 7.75  
 Käsespätzle 6.00 with Bacon 8.50 ~ Chopped Liver with Pickles 8.00  
 Himmel und Erde *soft black pudding with apple* 8.50  
 White Onion & Goats' Cheese Tart 9.25  
 Black Forest Ham with Artichokes 10.50

🌀 Brötchen 🌀  
*served on rye sourdough*

- Chicken Liver, Cucumber and Dill 2.50 ~ Beetroot and Herring 3.00  
 Artichoke and Fried Capers 3.50 ~ Herring Roe Caviar and Saffron Egg 4.50  
 Green Asparagus and Quail's Egg 3.50 ~ Selection of any Three 8.25



- |                                   |                                    |
|-----------------------------------|------------------------------------|
| Bismarck Herring . . . 8.75       | Beetroot Cured Salmon . 11.50      |
| Sweet Mustard Herring 8.75        | Fennel Cured Salmon . . 12.25      |
| 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

- Summer Vegetable Salad, Soft Quails' Eggs 9.50  
 Endive, Orange & Hazelnut Salad with Creamed Goats' Curd 10.00  
 Avocado, Vegetable and Superfoods Salad 10.50  
 Dorset Crab and Escarole Salad 14.25  
 Chopped Chicken Salad *small* 11.00 *large* 16.50

🌀 Main Courses 🌀

Fish

- Seared Fillet of Sea Bream 19.75  
*confit fennel and olive tapenade*  
 Grilled Sea Trout 21.00  
*grilled courgettes & preserved lemon*  
 Roast Fillet of Cod 22.75  
*norfolk asparagus and a champagne sauce*  
 Grilled Dover Sole with Parsley Oil 37.25

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, Salsa Verde 18.50  
 Lamb Goulash, Spring Vegetables 23.25  
 Braised Beef Tafelspitz 23.75  
 Grilled Rib-Eye Steak, Fried Onion Rings 26.50  
 Grilled Veal Chop, Sage Butter 29.75

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 🌀

- medium cut chips 4.95 ~ buttery mash 4.75  
 spätzle 3.95 ~ paprika buttered green beans 4.75  
 horseradish roasted cauliflower 4.50 ~ minted peas & broad beans 4.75  
 tomato & shallot salad 4.50 ~ austrian potato salad 4.50  
 pickled cucumber salad 4.75 ~ sauerkraut 4.25

🌀 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 7.25

- \*Chocolate & Raspberry Bavarian Cream 8.00  
 Mixed Berry & Apple Crumble *with vanilla custard* 8.25  
 Franz Joseph Kaiserschmarrn 8.50  
*chopped pancake with plum compote*  
 Drunken Sisters 8.50  
*with a cherry punch and pistachio ice cream*  
 \*wheat free

Ice Cream Coupes

- Holunder 6.25  
*one large scoop of elderflower sorbet with a gooseberry compote*  
 Erdbeeren 8.00  
*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  
 Lemon Meringue Tart 6.50 ~ Coffee & Stroh Rum Cake 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

🌀 Chocolate & 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*  
 Espresso *small* 2.75 *large* 4.00  
 Iced Coffee 4.25 ~ Milchkaffee 4.25 ~ Melange 4.25  
 Wiener Kaffee *large espresso with whipped cream* 4.50  
 Schwarzer Kaffee *by the pot* 4.75  
 Einspänner 4.75  
*long espresso, steamed milk, whipped cream*  
 Eiskaffee 6.00  
*espresso poured over vanilla ice cream*  
 Überstürzter 6.75  
*long 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  
 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