

Brötchen

served on rye sourdough

Chicken Liver, Cucumber & Dill (124)	3.95
Beetroot & Herring (88)	4.50
Asparagus, Pea & Wild Garlic (85) (vg)	4.95
Smoked Salmon with Lemon Crème Fraîche (131)	5.50

Selection of any Three 12.50



Sweet Mustard Herring (344)	11.75
Roll Mop Herring (443)	11.75
Bismarck Herring (180)	11.75
Selection of all Three	11.75

all served with pickled vegetables

Asbach Cured Salmon (292)	14.75
Beetroot Cured Salmon (302)	14.95
Oak-Smoked Salmon (315)	16.25
Selection of all Three (303)	16.00

all served with horseradish cream and nordic bread

Starters

Käsespätzle (424) (v) 7.75 with Bacon (598) 8.75

Borscht with Horseradish Cream & Dill Oil (163) (v) 8.75

Chicken Broth with Chopped Herb Pancake (133) 9.75

Himmel und Erde (408) 10.75

Chopped Liver, Dill Pickles (242) 11.50

Black Forest Ham with Grilled Artichoke, Pear & Tête de Moine (349) 14.75

Seared Scallops with monk's beard and a citrus & herb dressing (148) 21.50

Salads

Charred Broccoli & Superfoods Salad (192/354) (vg) 14.00
with heritage radishes, avocado & kale

Heritage Beetroot Salad (201) (v) 14.50
with goats' cheese & candied walnuts

Chopped Chicken Salad (524) 15.25

Dorset Crab and Grapefruit Salad (147) 21.00
with fennel and bitter leaves

Vegetarian Main Courses

'Orzotto 'Primavera' (829) 18.50
wild garlic and preserved lemon

Tromboncino Courgette Schnitzel (285) (vg) 18.75
with a tomato & coriander fondue

Twice Baked Soufflé Suisse (850) (v) 19.50

Wild Mushroom Stroganoff (606) (v) 21.00
herbed rice, sour cream & pickles

Main Courses

Fish

Pan-seared Sea Trout 28.50
braised salsify, watercress velouté

Butter Poached Pollock 26.50
sea herbs, cucumber beurre blanc

Fillet of Lemon Sole 'Grenobloise' 40.00
caper & lemon butter

Entrées

Grilled Spatchcock Chicken (549) 23.50
paprika & lemon butter

Tafelspitz (523) 27.50
creamed horseradish and apple compote

Roast Cannon of Lamb (592) 37.50
crushed minted peas and heritage carrots

Wild Boar Goulash (899) 29.00
roasted peppers and herbed spätzle

Grilled Sirloin Steak (725) 37.50
truffled compound butter, medium cut chips

Schnitzels

with jus parisienne or lingonberry compote

Chicken 23.50

Wiener small (387) 18.75 regular (499) 33.50

Holstein anchovy, capers and egg (586) add 2.95

Würstchen-Sausages

with either homemade coleslaw and salad or potato salad, caramelised onions and sauerkraut

Frankfurter traditional smoked beef (530)

Strasbourg smoked pork & garlic (624)

Käsekrainer pork & garlic, stuffed with emmental (707)

choice of any two 24.00

vegetables & side salads

All sides are vegetarian

spätzle (312) 5.50 - sauerkraut (110) (vg) 5.50

roast broccoli with garlic & chilli (109) (vg) 6.00

buttery mash (310) 5.95 - medium cut chips (284) (vg) 5.95

chantenay carrots with cumin & hazelnuts (126) 5.75

pickled cucumber salad (108) (vg) 5.75

austrian potato salad (271) (vg) 5.95

Cheese

Tête de Moine (454) 14.50
with caraway & rye crackers and quince jelly

Desserts

Fischer's Wild Berries & Apple Crumble (809) 10.50
with vanilla anglaise and toasted almonds

Baked Vanilla Cheesecake (532) 9.50
with a rhubarb & gin glaze

Chocolate & Pistachio Dome (343) 12.50
with almond and pistachio nougatine

Classic Cinnamon & Apple Strudel (510) 10.95
with either whipped cream or ice cream (vegan alternative available)

Bananas 'Foster' (1647) 11.50
with vanilla ice cream

Fischer's 'Salzburger' Trifle (1177) 12.50
asbach rum soaked almond and chocolate sponges, macerated raisins, chocolate shards and whipped cream

Franz Joseph Kaiserschmarrn (724) 12.50
chopped pancake with cherry compote

Konditorei

Fischer's Carrot Cake (542) 6.75

Sachertorte layered with Apricot Jam (622) 8.75

Black Forest Gâteau (485) 9.50

Ice Cream Coupes

Mango & Passion Fruit (433) (vg) 8.75
one large scoop of mango & passion fruit sorbet, with a pineapple tuile

Coupe Berggasse (282) 11.25
pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce



Scan to view a menu with calories.
Adults need around 2,000 kcal a day.



If you would like to purchase one of our gift vouchers, please scan the QR code.

All Konditorei, Desserts and Ice cream Coupes are vegetarian, for vegan options please ask your server. Please inform your server if you have any food allergies or special dietary needs

(v) vegetarian (vg) vegan ~ A cover charge of 1.75 will be applied from 5.30pm to 11.00pm
Prices include VAT ~ A discretionary 15% Service Charge will be added to your bill
All gratuities are managed independently ~ No intrusive photography