

Brötchen

served on rye sourdough

Chicken Liver, Cucumber & Dill (102)	3.95
Beetroot and Herring (83)	4.50
Artichoke and Wild Garlic (63) (v)	4.95
Saffron Egg Mayo and Roe Caviar (78)	4.95
Smoked Salmon with Lemon Crème Fraîche (98)	5.50

Selection of any Three 12.50



Sweet Mustard Herring (380)	12.50	Asbach Cured Salmon (283)	15.00
Roll Mop Herring (489)	12.50	Beetroot Cured Salmon (341)	15.25
Bismarck Herring (200)	12.50	Oak Smoked Salmon (311)	16.50
Selection of all Three (300)	12.50	Selection of all Three (284)	16.25

all served with pickled vegetables *all served with horseradish cream and nordic bread*

Starters

Käsespätzle (371) (v)	9.25	with Bacon (560)	10.25
Borscht with Horseradish Cream (163) (v)	9.00		
Chicken Broth with Chopped Herb Pancake (308)	9.75		
Himmel und Erde (509)	11.25		
Chopped Liver, Dill Pickles (219)	11.75		
		with matzo crackers	
Black Forest Ham (458)	15.00		
		with alp blossom cheese and glazed figs	
Grilled King Prawns (109)	21.50		
		with garlic & herb butter	

Salads

Charred Broccoli & Superfoods Salad (485) (vg)	14.25
	<i>heritage radishes, avocado & kale</i>
Roast Beetroot Salad (315) (v)	14.75
	<i>goats' cheese & candied walnuts</i>
Chopped Chicken Salad <i>small: (521)</i>	15.50
	<i>large: (895)</i> 22.50
Dorset Crab & Grilled Pineapple Salad (181)	21.75
	<i>with a sorrel dressing</i>

Vegetarian Main Courses

Pan-fried Mushroom & Ricotta Pierogi (944)	16.75
	<i>sauerkraut and paprika pine nuts</i>
Courgette Schnitzel (396) (vg)	18.75
	<i>with a tomato & coriander fondue</i>
Twice Baked Soufflé Suisse (1028)	19.50
Wild Mushroom Stroganoff (2367)	22.00
	<i>herbed rice, sour cream & pickles</i>

Main Courses

Fish

Pan Fried Fillet of Sea Bass (539)	28.75
	<i>sea kale, red chicory and sauce vierge</i>
Seared Fillet of Sea Trout (415)	29.25
	<i>leek mosaic and a nettle velouté</i>
Lemon Sole Meunière (709)	42.00
	<i>with a shrimp beurre noisette</i>

Entrées

Grilled Spatchcock Chicken (810)	24.75
	<i>with paprika & lemon butter</i>
Tafelspitz (685)	27.75
	<i>creamed horseradish and apple compote</i>
Pan-fried Sirloin Steak (590)	38.00
	<i>rosemary potatoes, crispy onions & jus parisienne</i>
Grilled Rack of Lamb (728)	37.00
	<i>courgette ribbons, minted peas, lemon & thyme jus</i>
Wild Boar Goulash (783)	29.50
	<i>roasted bell peppers & herb spätzle</i>

Schnitzels

with jus parisienne or lingonberry compote

Chicken (452)	24.50
Wiener <i>small (254)</i>	19.00
	<i>regular (399)</i> 33.75
Holstein (92)	
	<i>anchovy, capers and egg add 2.95</i>

Würstchen-Sausages

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

Frankfurter <i>traditional smoked beef (530)</i>	
Thuringer Bratwurst <i>pork, veal & marjoram (677)</i>	
Käsekrainer <i>pork & garlic, stuffed with emmental (842)</i>	
choice of any two	26.00

vegetables & side salads

All sides are vegetarian

spätzle (695)	5.50	- sauerkraut (39) (vg)	5.50
chargrilled hispi cabbage with toasted almonds (44) (vg)	6.00		
pickled cucumber salad (125) (vg)	5.75	- austrian potato salad (426) (vg)	5.95
buttery mash (381)	5.95	- fries (594) (vg)	5.95
grilled tenderstem broccoli with chilli (84) (vg)	6.50		

Cheese

Tête de Moine (498)	14.50
	<i>caraway & rye crackers and quince jelly</i>

Desserts

Lemon Meringue Tart (495)	9.75
	<i>with a mixed berry compote</i>
Fischer's Wild Berries & Apple Crumble (922)	10.75
	<i>vanilla anglaise and toasted almonds</i>
Classic Cinnamon & Apple Strudel (507)	10.95
	<i>with either whipped cream or ice cream (vegan alternative available)</i>
Bananas 'Foster' (1104)	11.75
	<i>with vanilla ice cream</i>
Fischer's 'Salzburger' Trifle (676)	12.75
	<i>asbach brandy soaked almonds, raisins and whipped cream</i>
Franz Joseph Kaiserschmarrn (1268)	12.75
	<i>chopped pancake with cherry compote</i>
Dark Chocolate Fondant (644)	14.00
	<i>with vanilla ice cream</i>

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

Konditorei

Fischer's Carrot Cake (698)	7.75
Sachertorte layered with Apricot Jam (519)	8.75
Raspberry & Pistachio Layer Cake (186) (vg)	9.50
Black Forest Gâteau (448)	9.75
Baked Vanilla Cheesecake (797)	10.50
	<i>with a cappuccino glaze</i>

Ice Cream Coupes

Berggasse (841)	11.50
	<i>pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce</i>
Liégeois (720)	11.75
	<i>vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce</i>



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.

*(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*