

Brötchen

served on rye sourdough

Chicken Liver, Cucumber & Dill (102)	4.95
Beetroot and Herring (83)	4.95
Confit Tomato and Onion Chutney (56) (v)	4.95
Saffron Egg Mayo and Roe Caviar (78)	4.95
Smoked Salmon with Lemon Crème Fraîche (98)	4.95

Selection of any Three 14.00



Sweet Mustard Herring (380)	12.75
Roll Mop Herring (489)	12.75
Bismarck Herring (200)	12.75
Selection of all Three (300)	12.75

all served with pickled vegetables

Asbach Cured Salmon (283)	15.00
Beetroot Cured Salmon (341)	15.25
Oak Smoked Salmon (311)	16.50
Selection of all Three (284)	16.25

all served with horseradish cream and nordic bread

Starters

Käsespätzle (371) (v) 9.25 with Bacon (560) 10.25

Himmel und Erde (509) 11.25

Borscht (163) (v) 9.25
with horseradish cream

Chicken Broth (308) 9.75
with chopped herb pancake

Chopped Liver (219) 11.75
dill pickles and matzo crackers

Black Forest Ham (458) 15.00
alp blossom cheese and glazed figs

Scallops au Gratin (390) 24.50

Dressed Crab (315) 22.00
egg, parsley and melba toast

Salads

Roast Winter Squash Salad (331) (v) 14.50
goats' cheese & candied hazelnuts

Charred Broccoli & Superfoods Salad (vg) small: (485) 14.25 large: (912) 21.75
heritage radishes, avocado & kale

Chopped Chicken Salad (521) small: 15.50 large: 22.50
avocado, mixed salad, peas & broad beans

Vegetarian Main Courses

Pan-fried Mushroom & Ricotta Pierogi (944) 16.75
sauerkraut and paprika pine nuts

Courgette Schnitzel (396) (vg) 18.75
with a tomato & coriander fondue

Twice Baked Soufflé Suisse (1028) 19.50

Wild Mushroom Stroganoff (2367) 22.00
herbed rice, sour cream & pickles

Main Courses

Fish

Chalk Stream Trout Fillet (539) 29.50
salsify, baby watercress and a fish velouté

Whole Sea Bass (414) 32.50
ratatouille and basil oil

Lemon Sole Meunière (709) 42.00
with a shrimp beurre noisette

Entrées

Grilled Spatchcock Chicken (810) 25.50
with paprika & lemon butter

Tafelspitz (685) 27.75
creamed horseradish and apple compote

Char-grilled Ribeye Steak (748) 38.50
fries and peppercorn sauce

Roasted Duck Leg (697) 32.95
braised red cabbage, lardons and bratkartoffeln

Venison Goulash (997) 32.00
root vegetables & herb spätzle

Schnitzels

with jus parisienne or lingonberry compote

Chicken (452) Wiener (399) 33.75
small 16.00 regular 25.50

Holstein add (92) 2.95
anchovy, capers and egg

Zum Teilen

Fischer's Sharing Platter for Two (1150) 70.00
pork knuckle, leberkäse, chicken schnitzel, sauerkraut, knödel and beer jus

Würstchen-Sausages

choice of any two 27.00

Frankfurter (530) traditional smoked beef

Thuringer Bratwurst (677) pork, veal & marjoram

Käsekrainer (842) pork & garlic, stuffed with emmental

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

vegetables & side salads

All sides are vegetarian

spätzle (695) 5.50 - sauerkraut (39) (vg) 5.50
cumin roasted cauliflower with almonds (376) (vg) 6.50
pickled cucumber salad (125) (vg) 5.75
austrian potato salad (426) (vg) 5.95 - buttery mash (381) 5.95
fries (594) 5.95 - spiced creamed spinach (146) 6.50

Cheese

Tête de Moine (498) 14.50
caraway & rye crackers and quince jelly

Desserts

Lemon Meringue Tart (495) 9.75
with a mixed berry compote

Classic Cinnamon & Apple Strudel (507) 10.95
with either whipped cream or ice cream (vegan alternative available)

Fischer's 'Salzburger' Trifle (676) 12.75
asbach brandy soaked almonds, raisins and whipped cream

Franz Joseph Kaiserschmarrn (1268) 14.00
chopped pancake with cherry compote

Mulled Wine Poached Pear (189) 10.00
ginger mousse and toasted almonds

Apple & Mixed Berry Crumble (922) 11.25
with crème anglaise

Bananas Foster (1104) 11.50
with vanilla ice cream

Konditorei

Sachertorte (519) 8.75

Fischer's Carrot Cake (698) 7.75

Raspberry & Pistachio Layer Cake (186) (vg) 9.50

Black Forest Gâteau (448) 9.75

Baked Vanilla Cheesecake (797) 10.50
with a cappuccino glaze

Ice Cream Coupes

Berggasse (841) 11.50
pistachio, hazelnut and almond nougatine ice creams,
whipped cream and butterscotch sauce

Liégeois (720) 11.75
vanilla and chocolate ice creams, whipped cream
and bitter chocolate 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 5.00pm 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