



Gröstls

- Spinach** (v) (722) 18.00
*paprika fried potatoes & onions
with spinach and fried eggs*
- Bacon** (940) 18.75
*paprika fried potatoes & onions
with bacon and fried eggs*
- Tiroler** (452) 19.50
*pan-fried potatoes with salt beef,
caramelised onions and a fried duck egg*

Eier

- Omelettes** *from* (619) 12.50
- Eggs Benedict** *small* (575) 11.00 *regular* (1150) 19.00
- Eggs Florentine** (v) *small* (513) 11.50 *regular* (1026) 19.75
- Eggs Royale** *small* (584) 13.75 *regular* (1168) 21.50
- Sweet Corn Fritters** (v) *mashed avocado & poached eggs* (343). 16.25
- Omelette Arnold Bennett** (891) 18.50

Röstis

- Sweet Potato** (v) (515) 12.75
fried eggs and tomato relish
- Black Pudding** (1006) 13.25
poached egg and asbach sauce
- Pastrami** (768) 14.75
poached egg & mustard hollandaise

Brötchen

served on rye sourdough

- Chicken Liver, Cucumber & Dill** (102) 3.95
- Beetroot and Herring** (83) 4.50
- Crushed Pea, Asparagus & Confit Lemon** (vg) (63) 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

Starters

- Käsespätzle** (v) (371) 9.25 **with Bacon** (560) 10.25
- Chilled Borscht** *with horseradish cream* (v) (163) 9.25
- Chicken Broth** *with chopped herb pancake* (308) 9.75
- Himmel und Erde** (509) 11.25
- Chopped Liver** *dill pickles and matzo crackers* (219) 11.75
- Black Forest Ham** *alp blossom cheese and glazed figs* (458) 15.00
- Dressed Crab** *egg, parsley and melba toast* (315) 22.00

Salads

- Roast Beetroot Salad** (v) (315) 14.75
goats' cheese and candied walnuts
- Charred Broccoli and Superfoods Salad** (vg) *small:* (485) 14.25 *large:* (912) 21.75
heritage radishes, avocado & kale
- Chopped Chicken Salad** *small:* (521) 15.50 *large:* (521) 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** (vg) (396) 18.75
tomato & coriander fondue
- Twice Baked Soufflé Suisse** (1028) 19.50
- Wild Mushroom Stroganoff** (2367) 22.00

Main Courses

- Chicken Schintzel Sliders** (840) 15.00
cheese, relish, slaw and fries
- Fischer's Hot Dog** (452) 15.50
sauerkraut, caramelised onions and fries
- Chicken Schnitzel** (452) 25.50
with jus parisienne or lingonberry compote
- Grilled Spatchcock Chicken** (810) 25.50
paprika & lemon butter
- Lemon Sole Goujons** (785) 26.50
tartare sauce and fries
- Tafelspitz** (685) 27.75
creamed horseradish and apple compote
- Grilled Salmon Fillet** (463) 29.50
heritage beetroots, kale and a dill & horseradish sauce
- Wild Boar Goulash** (783) 32.00
roasted bell peppers & herb spätzle
- Wiener Schnitzel** (399) 33.75
with jus parisienne or lingonberry compote
- Whole Sea Bass** (565) 32.50
fennel, lemon and sauce vierge

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** (vg) (39) 5.50
- french beans with paprika butter** (249) 7.50
- pickled cucumber salad** (vg) (125) 5.75
- austrian potato salad** (vg) (426) 5.95 - **buttery mash** (381) 5.95
- fries** (594) 5.95 - **grilled tenderstem broccoli with chilli** (vg) (84) 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
- Chocolate & Salted Caramel Pot** (618) 12.75
with a hazelnut tuile



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

*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

- Sachertorte** (519) 8.75
- Fischer's Carrot Cake** (698) 7.75
- Black Forest Gâteau** (448) 9.75
- Raspberry & Pistachio Layer Cake** (vg) (186) 9.50
- Baked Vanilla Cheesecake** (797) 10.50
with a cappuccino glaze

Ice Cream Coupes

- Peach Melba** (553) 10.75
caramelised peach, peach sorbet, vanilla ice cream and almond crumble
- 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*
- Fischer's Banana Split** (330) 11.75
vanilla ice cream, raspberry coulis, flaked almonds, whipped cream

*(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*