

Brötchen

served on rye sourdough

Chicken Liver, Cucumber & Dill (102)	3.95
Beetroot and Herring (83)	4.50
Crushed Pea, Grilled Asparagus & Confit Lemon (vg) (101)	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)	12.75	Asbach Cured Salmon (283)	15.00
Roll Mop Herring (489)	12.75	Beetroot Cured Salmon (341)	15.25
Bismarck Herring (200)	12.75	Oak Smoked Salmon (311)	16.50
Selection of all Three (300)	12.75	Selection of all Three (284)	16.25
all served with pickled vegetables		all served with horseradish cream and nordic bread	

Starters

Käsespätzle (v) (371)	9.25	with Bacon (560)	10.25
Chilled Borscht (v) (163)	9.25	with horseradish cream	
Chicken Broth (308)	9.75	with chopped herb pancake	
Himmel und Erde (509)	11.25		
Chopped Liver (219)	11.75	dill pickles and matzo crackers	
Black Forest Ham (458)	15.00	alp blossom cheese and glazed figs	
Grilled King Prawns (109)	21.50	with garlic & herb butter	
Dressed Crab (315)	22.00	egg, parsley and melba toast	

Salads

Roast Beetroot Salad (v) (315)	14.75
goats' cheese & candied walnuts	
Charred Broccoli & 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
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

Grilled Salmon Fillet (463)	29.50
heritage beetroots, kale and a dill & horseradish sauce	
Whole Sea Bass (565)	32.50
fennel, lemon and sauce vierge	
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	
Grilled Rack of Lamb (590)	37.00
courgette ribbons, minted peas, lemon & thyme jus	
Wild Boar Goulash (783)	32.00
roasted bell peppers & herb spätzle	

Schnitzels

with jus parisienne or lingonberry compote

Chicken (452)	25.50
Wiener small (254)	19.00 regular (399) 33.75
Holstein (92)	add 2.95
anchovy, capers and egg	

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	

Konditorei

Sachertorte (519)	8.75
Fischer's Carrot Cake (698)	7.75
Raspberry & Pistachio Layer Cake (vg) (186)	9.50
Black Forest Gâteau (448)	9.75
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	



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