

Viennoiserie

Croissant au Beurre (296) (v) 5.25
Pain au Chocolat (265) (v) 5.75

Cereals and Fruit

Yoghurt: Natural, (v) Low Fat (v) or Coconut (vg) (70) . 5.25
with seasonal compote (vg) (178) 6.75
with granola and banana (v) (554) 8.00
Caramelised Pink Grapefruit (157) (vg) . 7.75
Granola (801) (v) 7.75
Prunes (102) (vg) 7.75
with orange & stem ginger
Birchermüsli (429) (v) 8.50
Mint Infused Seasonal Fruit Salad (109) (vg) . 9.25
Rhubarb & Coconut Chia Pot (263) (vg) . . 11.00

Frühstück

Classic Porridge (325)
water (vg), milk (v) or creamed (v) 8.25
Fischer's Almond Milk Porridge (439) (vg) 8.95
chia seeds and goji berries
Crispy Bacon Roll (588) 9.25
with fried egg (755) 11.95
Grilled Kipper, Mustard Butter (900) 15.25
Smoked Salmon & Cream Cheese Pretzel (467) 18.25
Smoked Haddock Kedgerree (572) 18.50

Eier

Fried (244), Poached (187) or Scrambled (409) Eggs (v) 7.50
Zwei Eier im Glas (663) (v) 9.50
Omelettes (611) from 12.50
Eggs Benedict small (575) 11.00 regular (1150) 19.00
Eggs Florentine (v) small (501) 11.50 regular (1003) 19.75
Eggs Royale small (572) 13.75 regular (1145) 21.50
Sweet Corn Fritters (336) (v) 16.25
mashed avocado & poached eggs

The Viennese Breakfast (598) 18.50

black forest ham, german salami,
caraway infused gouda, hard-boiled egg,
spiced apricot chutney and oatmeal toast

The English Breakfast (1342) 22.50

choice of eggs, bacon, sausage,
black pudding, tomato, mushroom,
paprika fried potatoes and toast

Toast (370) 2.75

white bloomer, wholemeal bloomer, sourdough, gluten free
add homemade preserves (879) 2.00



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

Gröstls

Spinach (751) (v) 18.00
paprika fried potatoes & onions
with spinach and fried eggs

Bacon (580) 18.75
paprika fried potatoes & onions
with bacon and fried eggs

Röstis

Sweet Potato (380) (v) 12.75
fried eggs and tomato relish

Black Pudding (531) 13.25
poached egg and asbach sauce

Pastrami (650) 14.75
poached egg and mustard hollandaise

Weisswurst (1786) 14.50
poached pork & veal sausage,
sweet mustard, pretzel

Coffee

Espresso small 4.50 large 5.50
Milchkaffee 5.50 ~ Melange 5.50
Wiener Kaffee 5.75 ~ Einspanner 5.75
Schwarzer Kaffee by the pot 5.95
Überstürzter 7.75

Teas & Infusions

English Breakfast 5.50 ~ Earl Grey 5.50
Darjeeling 5.50 ~ Verveine 5.50
Assam 5.50 ~ Green 5.75
Jasmine 5.75 ~ Lapsang Souchong 5.75
Camomile 5.50 ~ Fresh Mint 5.50

Hot Chocolate

Fischer's Hot Chocolate 6.50
Hot Chocolate Fondant 6.95
Schokoladengenuss 8.75
dark chocolate served with a
jug of hot full cream milk on the side

Please inform your server if you have any food allergies or special dietary needs
Prices include VAT ~ A discretionary 15% Service Charge will be added to your bill
All gratuities are managed independently

TEA

Daily 3pm - 5.30pm

Brötchen

served on rye sourdough

Chicken Liver, Cucumber & Dill (91) 4.95

Beetroot and Herring (90) 4.95

Saffron Egg Mayo and Roe Caviar (118) 4.95

Artichoke & Wild Garlic (43) (v) 4.95

Smoked Salmon with Lemon Crème
Fraîche (97) 4.95

Selection of any Three 14.00

🌀 Konditorei 🌀

Fischer's Carrot Cake (696) 7.75

Sachertorte (519) 8.75

Raspberry & Pistachio Layer Cake (847) (vg) 9.50

Black Forest Gâteau (459) 9.75

Baked Vanilla Cheesecake (542) 10.50
with a blueberry glaze

🌀 Desserts 🌀

Lemon Meringue Tart (525) 9.75
with a mixed berry compote

Classic Cinnamon & Apple Strudel (506) 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 (1204) 14.00
chopped pancake with cherry compote

Passion Fruit & Chocolate Delice (402) 10.00
with passion fruit compote

Apple & Mixed Berry Crumble (699) 11.25
with crème anglaise

Windbeutel (938) 11.50
*choux pastry with rhubarb cream
and roasted almonds*

🌀 Ice Cream Coupes 🌀

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

Liégeois (730) 11.75
*vanilla and chocolate ice creams,
whipped cream and bitter chocolate sauce*

All Konditorei, Desserts and Ice cream Coupes are vegetarian.

THE WOLSELEY HOSPITALITY GROUP

*The Wolseley, The Wolseley City, The Delaunay,
Brasserie Zédel, Colbert, Soutine, Bellanger, Manzi's, Fischer's
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