

## Brötchen

served on rye sourdough

Chicken Liver, Cucumber & Dill (91)	4.95
Beetroot and Herring (90)	4.95
Artichoke & Wild Garlic (43) (v)	4.95
Saffron Egg Mayo and Roe Caviar (118)	4.95
Smoked Salmon with Lemon Crème Fraîche (97)	4.95

Selection of any Three 14.00



Sweet Mustard Herring (380)	12.75	Asbach Cured Salmon (283)	15.00
Roll Mop Herring (367)	12.75	Beetroot Cured Salmon (341)	15.25
Bismarck Herring (201)	12.75	Oak Smoked Salmon (311)	16.50
Selection of all Three (257)	12.75	Selection of all Three (293)	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
Himmel und Erde (419)	11.25		
Borscht (v) (164)	9.25		
		with horseradish cream	
Chicken Broth (308)	9.75		
		with chopped herb pancake	
Chopped Liver (256)	11.75		
		dill pickles and matzo crackers	
Grilled Asparagus (vg) (225)	14.50		
		wild garlic hummus and hazelnut pesto	
Black Forest Ham (296)	15.00		
		artichokes and radish remoulade	
Pan-Fried Tiger Prawns (343)	21.50		
		garlic, chilli and lemon	

## Salads

Charred Broccoli & Superfoods Salad (vg) small: (491)	14.25	large: (919)	21.75
			heritage radishes, avocado & kale
Chopped Chicken Salad (531) small:	15.50	large:	22.50
			avocado, gem heart salad, peppers, tomatoes, peas & broad beans
Dorset Crab Salad (81)	21.75		
			chicory, rocket and orange

## Vegetarian Main Courses

Pan-fried Mushroom & Ricotta Pierogi (442)	16.75
	sauerkraut and paprika pine nuts
Courgette Schnitzel (399) (vg)	18.75
	with a tomato & coriander fondue
Twice Baked Soufflé Suisse (1152)	19.50
Wild Mushroom Stroganoff (2367)	22.00
	herbed rice, sour cream & pickles

## Main Courses

### Fish

Poached Chalk Stream Trout (412)	29.50
	spring greens, broad beans, peas and radish
Whole Roasted Sea Bass (1208)	32.50
	swiss chard and tarragon beurre blanc
Lemon Sole Meunière (811)	42.00

### Entrées

Grilled Spatchcock Chicken (XXX)	25.50
	with paprika & lemon butter
Tafelspitz (670)	27.75
	creamed horseradish and apple compote
Char-grilled Ribeye Steak (698)	38.50
	fries and peppercorn sauce
Roast Rump of Lamb (385)	38.00
	asparagus, nettle and red wine jus
Wild Boar Goulash (405)	32.00

### Schnitzels

Chicken (322) small	16.00	regular	25.50
Wiener (326)	33.75		
Holstein anchovy, capers and egg (add 92)	add 2.95		
			with jus parisienne or lingonberry compote

### Zum Teilen

Fischer's Sharing Platter for Two (1672)	70.00
	pork knuckle, leberkäse, chicken schnitzel, sauerkraut, knödel and beer jus

### Würstchen-Sausages

choice of any two	27.00
Frankfurter (456)	traditional smoked beef
Thuringer Bratwurst (420)	pork, veal & marjoram
Käsekrainer (471)	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 (466)	5.50	- sauerkraut (39) (vg)	5.50
grilled hispi cabbage with toasted almonds (150) (vg)	6.50		
pickled cucumber salad (126) (vg)	5.75	- austrian potato salad (455) (vg)	5.95
buttery mash (388)	5.95	- fries (347)	5.95
green beans with paprika butter (249)	7.50		

## Cheese

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

## 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

## Konditorei

Sachertorte (519)	8.75
Fischer's Carrot Cake (696)	7.75
Raspberry & Pistachio Layer Cake (847) (vg)	9.50
Black Forest Gâteau (459)	9.75
Baked Vanilla Cheesecake (542)	10.50
	with a blueberry glaze

## 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



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



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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