

Brötchen

served on rye sourdough

Chicken Liver, Cucumber & Dill (91)	4.95
Beetroot and Herring (90)	4.95
Crushed Peas, Grilled Asparagus & Confit Lemon (101) (vg)	4.95
Saffron Egg Mayo and Roe Caviar (118)	4.95
Smoked Salmon with Lemon Crème Fraîche (97)	4.95

Selection of any Three 14.50



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)	14.50	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		
Chilled 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			
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			
Caramelised Goats' Cheese and Pecan Salad (573) (v)	15.50		
fig, frisée, and mustard dressing			
Chopped Chicken Salad small: (531)	15.50	large: (914)	22.50
avocado, gem heart salad, peppers, tomatoes, peas & broad beans			
Dorset Crab Salad (398)	21.75		
castelfranco, chicory and apple			

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 (409)	29.50
roasted heritage beetroot, dill and horseradish sauce	
Pan-fried Sea Bass Fillet (608)	33.50
tomato, bacon lardons, lemon and swiss chard	
Lemon Sole Meunière (811)	42.00

Entrées

Grilled Spatchcock Chicken (698)	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 (653)	38.00
spätzle, sweetcorn, samphire and rosemary jus	
Wild Boar Goulash (405)	32.00

Schnitzels

Chicken small (344)	16.50	regular (689)	26.50
Wiener (736)	34.75		
Holstein anchovy, capers and egg (add 92)	add 2.95		
with jus parisienne or lingonberry compote			

Zum Teilen

Fischer's Sharing Platter (1672)	
for two 35.00 per person	
pork knuckle, leberkäse, chicken schnitzel 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 broccoli florets with chilli and almonds (246) (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)	6.50		

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	
Apfel Strudel (506)	10.95
with either whipped cream or ice cream (vegan alternative available)	
Fischer's 'Salzburger' Trifle (676)	12.75
asbach rum-soaked almonds, macerated raisins, dark chocolate and whipped cream	
Franz Joseph Kaiserschmarrn (1204)	14.00
chopped pancake with cherry compote	
Chocolate & Salted Caramel Pot (618)	10.50
with a hazelnut tuile	



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.

(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

Konditorei

Sachertorte layered with Apricot Jam (519)	8.75
Fischer's Carrot Cake (696)	7.75
Raspberry & Pistachio Layer Cake (847) (vg)	9.50
Black Forest Gâteau (459)	9.75
Esterházy Torte (717)	10.50

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	
Fischer's Banana Split (303)	11.25
vanilla ice cream, strawberry coulis and whipped cream	
Schwarzwälder (522)	11.25
chocolate and vanilla ice creams, cherry compote and whipped cream	
Peach Melba (403)	11.50
caramelised peach, peach sorbet and almond crumble	

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