Brötchen

served on rye sourdough

Chicken Liver, Cucumber & Dill (91) 4.95
Beetroot and Herring (90) 4.95
Artichoke and Celeriac *v* (42) 4.95
Saffron Egg Mayo and Roe Caviar (180) 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 *v* (371) 9.25
with Bacon (432) 10.25

Himmel und Erde (292) 11.25

Borscht *v* (164) 9.25
with horseradish cream

Chicken Broth (446) 9.75
with chopped herb pancake

Chopped Liver (260) 11.75
dill pickles and matzo crackers

Black Forest Ham (326) 15.00
artichokes and celeriac remoulade

Pan-fried Tiger Prawns (365) 21.50
garlic, chilli and lemon

Dressed Dorset Crab (332) 21.75
shallots, grated egg and parsley

Salads

Charred Broccoli and Superfoods Salad *vg*
small: (491) 14.25 *large:* (919) 21.75
heritage radishes, avocado & kale

Caramelised Goats' Cheese and Pecan Salad *v* (602) 15.50
fig, frisée, and mustard dressing

Chopped Chicken Salad *small:* (403) 15.50 *large:* (658) 22.50
avocado, gem heart salad, peppers, tomatoes, peas & broad beans

Vegetarian Main Courses

Pan-fried Butternut Squash, Sage & Ricotta Pierogi (477) 17.75
pine nuts and beurre noisette

Courgette Schnitzel *vg* (399) 18.75
with a tomato & coriander fondue

Twice Baked Soufflé Suisse *with a mixed leaf salad* (1147) 19.50

Wild Mushroom Stroganoff (993) 22.00
herbed rice, sour cream & pickles

Main Courses

Fish

Poached Chalk Stream Trout (528) 30.00
pearl barley risotto, butternut squash and chestnuts

Pan-fried Sea Bass Fillet (474) 33.50
mushroom fricassée and celeriac purée

Lemon Sole Meunière (811) 43.50
with a shrimp beurre noisette

Entrées

Grilled Spatchcock Chicken (704) 26.50
with paprika & lemon butter

Tafelspitz (670) 27.75
creamed horseradish and apple compote

Char-grilled Ribeye Steak (689) 39.50
fries and peppercorn sauce

Confit Duck Leg (561) 34.50
braised red cabbage and bratkartoffeln

Venison Goulash (997) 32.00
root vegetables and spätzle

Schnitzels

Chicken *small* (344) 16.50 *regular* (669) 26.50
Wiener (725) 35.75
Holstein *anchovy, capers and egg* (101) *add* 2.95
with jus parisienne or lingonberry compote

Zum Teilen

Fischer's Sharing Platter (1643)
for two 35.00 per person
pork knuckle, leberkäse, chicken schnitzel and beer jus

Würstchen-Sausages

choice of any two 27.00

Frankfurter (760) *traditional smoked beef*
Thuringer Bratwurst (797) *pork, veal & marjoram*
Käsekrainer (796) *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 *vg* (39) 5.50
roasted root vegetables with sage butter (550) 6.50
pickled cucumber salad *vg* (126) 5.75 - austrian potato salad *vg* (266) 5.95
buttery mash (388) 5.95 - fries (367) 5.95
spiced creamed spinach (287) 6.50

Desserts

Lemon Meringue Tart (538) 9.75
with a mixed berry compote

Apfel Strudel (608) 10.95
with either whipped cream or ice cream (vegan alternative available)

Apple & Mixed Berry Crumble (922) 11.25
with crème anglaise

Dark Chocolate Fondant (658) 11.50
with vanilla ice cream

Fischer's 'Salzburger' Trifle (676) 12.75
asbach rum-soaked almonds, macerated raisins, dark chocolate and whipped cream

Bananas Foster (1104) 11.50
with vanilla ice cream

Franz Joseph Kaiserschmarrn (1026) 14.00
chopped pancake with cherry compote

Cheese

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

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 layered with Apricot Jam (519) 8.75

Fischer's Carrot Cake (696) 7.75

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

Black Forest Gâteau (459) 9.75

Esterházy Torte (702) 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

Schwarzwälder (667) 11.25
chocolate and vanilla ice creams, cherry compote and whipped cream

Brackets indicate calorie information ~ Adults need around 2000 calories a day

(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