

Eier

- Omelettes (432) from 12.50
 Eggs Benedict small (591) 10.50 regular (1095) 18.50
 Eggs Florentine (v) small (477) 11.50 regular (853) 19.75
 Eggs Royale small (570) 13.75 regular (1042) 21.50
 Sweet Corn Fritters (212) (v)
 mashed avocado & poached eggs 14.50

Gröstls und Röstis

- Spinach Gröstl with Fried Eggs (722) (v) 17.75
 Bacon Gröstl with Fried Eggs (744) 17.95
 Sweet Potato Rösti (490) (v)
 fried eggs and a tomato relish 12.00
 Black Pudding Rösti (842)
 poached egg and asbach sauce 12.50
 Pastrami Rösti (768)
 poached egg & mustard hollandaise. 14.50

Brötchen

served on rye sourdough

- Chicken Liver, Cucumber & Dill (124) 3.95
 Beetroot & Herring (88) 4.50
 Heritage Tomato & Caramelised Onion (124) (v) 4.95
 Smoked Salmon with Lemon Crème Fraîche (131) 5.50

Selection of any Three 12.50

Starters

- Käsespätzle (424) (v) 8.75 with Bacon (598) 9.75
 Chilled Borscht with Horseradish Cream (163) (v) 8.75
 Chicken Broth with Chopped Herb Pancake (133) 9.75
 Himmel und Erde (408) 10.75
 Chopped Liver, Dill Pickles (242)
 with matzo crackers 11.50
 Black Forest Ham (349)
 with kohlrabi remoulade & pearl onions 14.75

Salads

- Charred Broccoli & Superfoods Salad (192/354) (vg) 14.00
 with heritage radishes, avocado & kale
 Heritage Beetroot Salad (201) (v) 14.50
 with goats' cheese & candied walnuts
 Chopped Chicken Salad (524) 15.25
 Dorset Crab and Grapefruit Salad (147) 21.00
 with fennel and bitter leaves

Vegetarian Main Courses

- Heritage Beetroot, Potato & Leek Pithivier (875) 16.75
 with a blue cheese sauce
 Tromboncino Courgette Schnitzel (285) (vg) 18.75
 tomato & coriander fondue
 Twice Baked Soufflé Suisse (850) 19.50
 Wild Mushroom Stroganoff (606) 21.00
 herbed rice, sour cream & pickles

Main Courses

- Chicken Schnitzel 23.50
 Grilled Spatchcock Chicken (549) 23.50
 paprika & lemon butter
 Grilled Fillet of Salmon (481) 28.50
 heritage beetroot and a horseradish dressing
 Tafelspitz (523) 27.50
 creamed horseradish and apple compote
 Wild Boar Goulash (899) 29.00
 roasted peppers and herbed spätzle
 Fillet of Lemon Sole 'Grenobloise' (611) 39.50
 caper & lemon butter
 Wiener Schnitzel (499) 33.50
 with jus Parisienne or lingonberry compote

Würstchen-Sausages

with either homemade coleslaw and salad
 or potato salad, caramelised onions and sauerkraut

- Frankfurter traditional smoked beef (530)
 Thuringer Bratwurst pork & veal (580)
 Käsekrainer pork & garlic, stuffed with emmental (707)
 choice of any two 24.00

vegetables & side salads

All sides are vegetarian

- spätzle (312) 5.50 - sauerkraut (110) (vg) 5.50
 chantenay carrots with cumin & hazelnuts (126) 5.75
 pickled cucumber salad (108) (vg) 5.75
 austrian potato salad (271) (vg) 5.95
 buttery mash (310) 5.95 - medium cut chips (284) (vg) 5.95
 roast broccoli with garlic & chilli (109) (vg) 6.00

Cheese

- Tête de Moine (454) 14.50
 with caraway & rye crackers and quince jelly

Desserts

- Baked Vanilla Cheesecake (375) (v) 9.50
 with a blueberry glaze
 Fischer's Wild Berries & Apple Crumble (809) 10.50
 with vanilla anglaise and toasted almonds
 Classic Cinnamon & Apple Strudel (510) 10.95
 with either whipped cream or ice cream (vegan alternative available)
 Bananas Foster (1647) 11.50
 with vanilla ice cream
 Chocolate & Pistachio Dome (343) 12.50
 with almond and pistachio nougatine
 Fischer's 'Salzburger' Trifle (1177) 12.50
 asbach brandy soaked almonds,
 raisins and whipped cream
 Franz Joseph Kaiserschmarrn (724) 12.50
 chopped pancake with cherry compote

Konditorei

- Fischer's Carrot Cake (542) 7.75
 Sachertorte layered with Apricot Jam (622) 8.75
 Black Forest Gâteau (485) 9.50

Ice Cream Coupes

- Peach Melba (323) 9.00
 poached and caramelised peaches, vanilla ice cream,
 raspberry coulis and a vanilla tuile
 Berggasse (282) 11.25
 pistachio, hazelnut and almond nougatine ice creams,
 whipped cream and butterscotch sauce



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

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 5.30pm 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