

Eier

Omelettes	from 9.50
<i>emmental, ham, mushroom, tomato</i>	
Eggs Benedict	small 9.00 large 17.00
Eggs Florentine	small 10.25 large 18.75
Eggs Arlington	small 11.25 large 19.75
Avocado on Toast, Poached Eggs	10.25
Asparagus, Peas and Poached Egg on Rye	17.00

Gröstls und Röstis

Spinach Gröstl with Fried Eggs	14.25
Bacon Gröstl with Fried Eggs	14.50
Sweet Potato Rösti	
<i>fried eggs, mushroom and tomato</i>	8.75
Black Pudding Rösti	
<i>poached eggs and asbach sauce</i>	9.95
Pastrami Rösti	
<i>poached eggs & mustard hollandaise</i>	11.25

Brötchen

Chicken Liver, Cucumber & Dill	2.75
Beetroot & Herring	3.25
Jerusalem Artichoke, Sweet Radish & Pesto	3.95
Smoked Salmon with Lemon Crème Fraîche	3.95
Herring Roe Caviar & Saffron Egg	4.95

Selection of any Three 9.25 | all served on rye sourdough

Starters

Chicken Soup with Spätzle	7.75
Chopped Liver with Dill Pickles	8.50
Spinach, Gruyère & Cherry Tomato Quiche	9.25
Superfoods Salad with Courgettes, Chickpeas & Bulgur Wheat	
<i>small 11.00 large 16.50</i>	
Black Forest Ham & Artichoke Terrine, Pickled Rhubarb	12.00
Chopped Chicken Salad <i>small 12.00 large 18.00</i>	
Dorset Crab & Fennel Salad	16.50

Main Courses

Wiener Schnitzel	
<i>with jus parisienne</i>	
<i>small 14.00 regular 26.00 holstein 28.25</i>	
Chicken Schnitzel	17.75
<i>jus parisienne, or lingonberry compote</i>	
Grilled Spatchcock Chicken	19.50
<i>paprika & lemon butter</i>	
Seared Fillet of Sea Trout	22.50
<i>purple sprouting broccoli, caviar butter sauce</i>	
Grilled Fillet of Sea Bass	23.75
<i>samphire & sauce vierge</i>	
Slow-Braised Beef Goulash	26.75
<i>herb spätzle and soured cream</i>	
Grilled Rib-Eye Steak	29.75
<i>béarnaise sauce, french fries and salad</i>	

Würstchen-Sausages

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

Frankfurter <i>traditional smoked beef</i>	14.95
Strasbourg <i>smoked pork & garlic</i>	16.25
Käsekrainer <i>pork & garlic, stuffed with emmental</i>	16.25
Veal Bratwurst <i>veal, chicken, lemon & ginger</i>	18.75
choice of any two	16.50

Vegetables & Side Salads

spätzle	3.95
~ sauerkraut	4.25
~ austrian potato salad	4.50
buttery mash	4.75
~ pickled cucumber salad	4.75
medium cut chips	4.95
~ runner beans with flaked almonds	4.50
sautéed new potatoes	4.95

*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 ~ No intrusive photography*

Prix-Fixe

2 courses £19.50

3 courses £24.00

Chilled Borscht, Horseradish, Dill & Lemon Oil
Or
Spinach, Gruyère & Cherry Tomato Quiche

Roast Fillet of Cod

potato rösti, tomato fondue, rocket & coriander pesto

Or

Grilled Spatchcock Chicken

paprika & lemon butter

Chocolate & Grand Marnier Dobos

Or

Amalfi Lemon Sorbet

Cheese

Tête de Moine 11.50
with quince jelly

Konditorei

Apple & Poppy Seed Cake	5.75
Chocolate & Grand Marnier Dobos	6.00
Sachertorte	6.95
Black Forest Gâteau	7.50

Desserts

Baked Vanilla Cheesecake	7.50
Strawberries in Sauternes Jelly	7.50
<i>crème chantilly</i>	
Chocolate & Salted Caramel Pot	8.75
<i>hazelnut thins</i>	
Fischer's Fruit Crumble	9.00
<i>vanilla custard</i>	
Classic Cinnamon & Apple Strudel	9.25
<i>whipped cream</i>	
Franz Joseph Kaiserschmarrn	10.50
<i>chopped pancake with cherry compote</i>	

Ice Cream Coupes

Amalfi Lemon Sorbet	6.75
<i>one large scoop of amalfi lemon sorbet with confit lemon compote and a vanilla tuile</i>	
Coupe Liégeois	8.25
<i>vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce</i>	
Coupe Bergasse	8.95
<i>pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce</i>	
Caramelised Banana Split	8.95
<i>caramelised banana, vanilla ice cream, whipped cream with dark chocolate sauce and flaked almonds</i>	