

## BRUNCH

## Eier

Omelettes (432)	from 12.50
Eggs Benedict	small (591) 10.00 regular (1095) 18.75
Eggs Florentine (v)	small (477) 11.25 regular (853) 20.50
Eggs Arlington	small (570) 12.50 regular (1042) 21.75
Sweet Corn Fritters (v) (212)	13.50
mashed avocado & poached eggs	

## Gröstls und Röstis

Spinach Gröstl with Fried Eggs (v) (722)	17.75
Bacon Gröstl with Fried Eggs (744)	17.95
Sweet Potato Rösti (v) (490)	
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
Jerusalem Artichoke & Mushroom (vg) (64)	4.95
Smoked Salmon with Lemon Crème Fraîche (131)	5.50

Selection of any Three 12.50

## Starters

Käsespätzle (v) (424)	7.75 with Bacon (598) 8.75
Borscht with Horseradish Cream & Dill Oil (163)	8.75 (v)
Chicken Broth with Chopped Herb Pancake (133)	9.75
Himmel und Erde (408)	10.75
Chopped Liver, Dill Pickles (242)	11.50
Black Forest Ham with Pickled Vegetables à la Grecque (254)	14.75

## Salads

Heritage Beetroot, Goats' Cheese & Walnut Salad (v) (201)	14.50
Roast Squash & Superfoods Salad (vg) (195)	13.95
with avocado, pearl barley, nuts and seeds	
Chopped Chicken Salad (524)	15.25
Dorset Crab Salad (227)	20.75
with roast artichoke hearts and brown crab mayonnaise	

## Vegetarian Main Courses

Orzotto' of Butternut Squash (vg) (917)	16.75
broad beans and crispy sage	
Tromboncino Courgette Schnitzel (vg) (285)	18.75
tomato & coriander fondue	
Twice Baked Soufflé Suisse (v) (850)	19.50
Chestnut Mushroom Stroganoff (606)	21.00
herbed rice, sour cream & pickles	

## Main Courses

Chicken Schnitzel (592)	22.50
Grilled Spatchcock Chicken (549)	23.50
paprika & lemon butter	
Pan-seared Sea Trout (516)	26.50
'cassoulet' of white beans & cockles	
Tafelspitz (523)	27.50
creamed horseradish and apple compote	
Wild Boar Casserole (899)	29.00
paris mushrooms, pearl onions and buttered spätzle	
Fillet of Sea Bass (544)	29.50
lyonnaise potatoes, 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)	
Strasbourg smoked pork & garlic (624)	
Käsekrainer pork & garlic, stuffed with emmental (707)	
choice of any two	22.75

## vegetables &amp; side salads

All sides are vegetarian,

spätzle (312)	5.50 - sauerkraut (vg) (110)	5.50
buttery mash (310)	5.95 - medium cut chips (vg) (284)	5.95
sautéed runner beans with paprika butter (v) (96)		5.75
creamed spinach with smoked garlic (159)		6.00
pickled cucumber salad (vg) (108)		5.75
austrian potato salad (vg) (271)		5.95

## Cheese

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

## Desserts

Amalfi Lemon Posset (v) (433)	8.75
elderberry compote, pistachio tuile	
Baked Vanilla Cheesecake (v) (532)	9.50
with a blackberry glaze	
Vahlrona Chocolate & Salted Caramel Pot (343)	9.75
with a hazelnut tuile	
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	
Fischer's 'Salzburger' Trifle (1177)	12.50
asbach rum soaked almond and chocolate sponges, macarated raisins, chocolate shards and whipped cream	
Franz Joseph Kaiserschmarrn (724)	12.50
chopped pancake with cherry compote	

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

Fischer's Carrot Cake (542)	6.75
Esterhazy Hazelnut Sponge (434)	7.75
Sachertorte layered with Apricot Jam (622)	8.75
Black Forest Gâteau (485)	9.50

## Ice Cream Coupes

Lemon & Elderflower (285)	5.75
one large scoop of elderflower sorbet with confit kumquats and a vanilla tuile	
Coupe Berggasse (828)	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.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