

AVAILABLE FOR TAKEAWAY



AVAILABLE TO SIT IN

BREAKFAST

Breakfast is served until 11:30am

Poached Eggs on Sourdough (225) (v)	7.50
Greek Yoghurt Pot, Granola & Fruit Compote (627) (v)	7.50
Classic Porridge (538) (v)	7.50
Breakfast Sandwich (617) bacon or sausage	7.50
Pancakes (v) with maple syrup (650)	9.50
Baked Eggs (312) (v) san marzano tomato sauce	10.50
Wild Mushrooms on Sourdough (490) (v)	13.50
Avocado on Toast with Poached Eggs (605) (v).	14.50
Smoked Salmon & Scrambled Eggs (688).	16.50

(v) vegetarian (vg) vegan

Please inform your server if you have any food allergies or special dietary needs. A discretionary 15% service charge will be added to your bill. Prices include V.A.T.

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SANDWICHES

Lincolnshire Poacher Cheddar (825) (v) bramley apple chutney on baguette	8.50
Grilled Artichokes (617) (v) sun-dried tomato and ricotta on focaccia	11.50
Pastrami & Mayfield Swiss Cheese (1649). shallot and gherkin mayonnaise on pain de mie	12.00
Roast Chicken Breast (855) lettuce and avocado on a rye seeded roll	12.50
Crayfish (617) marie rose sauce and gem lettuce on brioche sub	12.50
Oak Smoked Salmon Bagel (462) cream cheese and cucumber	14.00

Viennese Hot Dog (502) melted onions, mustard	12.75
Chicken Schnitzel Sandwich (429) lettuce, tomato, marie rose sauce	16.25

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ALL DAY

Chicken Soup with Spätzle (261).....	8.50
Watercress Velouté (380) (v).....	9.75
with horseradish cream	
Goats' Cheese & Summer Vegetable Tart (1075) (v)	12.75
Soused Matjes Herrings (426)	12.50
new potato salad, marinated red onions	
Superfood Salad (784) (vg)	12.50
Beetroot, Honey & Goats' Curd Salad (530) (v)	14.55
Rösti with Fried Egg & Black Summer Truffle (555) (v)	15.00
Salad Niçoise (490)	15.50
Soufflé Suisse (674) (v)	15.75
Aubergine Schnitzel (505) (vg)	16.75
Montbéliard Sausage (429).....	18.50
potato salad, sauerkraut	
Pork Schnitzel (985)	19.00
lemon, capers and parsley butter	

SIDES

baby gem salad (90) 4.95	pommes frites (594) 5.75	potato salad (190) 4.95
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SPECIALITIES

SHARING BOARDS

Charcuterie board (266) 24.90	Cheese board (571) 26.75
salted pretzel and cornichons	rustic baguette and caramelised walnuts

FONDU

For two to share
 made with melted comté and l'etivaz cheese, confit garlic and riesling wine,
 served with a selection of meats or vegetables, new potatoes and rustic baguette

Käse und Gemüse (660) (v).....	32.00
Klassich (691).....	36.00

TARTES FLAMBÉES

Classique d'Alsace (696)	12.50
smoked bacon and shallots	
Paris Mushroom & Thyme (598) (v).....	12.50

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KONITOREI & DESSERTS

Carrot Cake (631) (v)	7.95
Sachertorte (544) (v)	7.95
Raspberry, Pistachio & Chocolate Roulade (424) (v)	7.95
Black Forest Gâteau (675) (v)	7.95
Baked Vanilla Cheesecake (587) (v)	7.95
Pimm's & Cream Slice (320) (vg)	8.75
Bavarian Chocolate Mousse (632) (v)	8.75
with a florentine tuile	
Classic Apple Strudel (370) (v)	8.95
Biscuits (160) (v)	2.00



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

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HOT DRINKS & SMOOTHIES

	<i>single / double</i>
Espresso	2.95 / 3.75
Macchiato	2.95 / 3.75
Americano	3.75
Cappuccino	3.75
Milchkaffee	3.75
Flat white	3.95
Mocha	4.50
Wiener kaffee	4.25
Hot chocolate	5.50
Teas	<i>from 3.75</i>
Smoothies	<i>from 6.75</i>



CHAMPAGNE & SPARKLING

125ml / 750ml

Crémant de Loire Brut NV	12.50 / 43.00
ORGA Pitt Nat Sparkling Rosé 2020, Pittnauer, Burgenland	13.00 / 65.00
Pommery Brut Royal NV, Champagne	13.75 / 68.00
Ayala Rosé Majeur NV, Champagne	16.00 / 74.00

WHITE

175ml / 750ml

Caleo 2021, Inzolia, Sicily	8.50 / 29.00
Grüner Veltliner Lössterrassen 2022, J&P Bründlmayer, Kremstal	12.00 / 44.00
Riesling 2022 'Maximin', Mosel	13.25 / 49.50
Rotgipfler 2018, Somm In The Must, Thermenregion	13.75 / 52.00
Gemischter Satz 2021, Weingut Wess, Kremstal	14.50 / 54.00
Sauvignon Blanc 2022, Sattlerhof	15.50 / 57.00
Neuburger, Reisenthal 2021, Weingut Felsner, Kremstal	16.00 / 58.00
Weißburgunder 2019, Josef & Philipp Bründlmayer, Kremstal	16.50 / 60.00

ROSÉ

175ml / 750ml

Blauer Zweigelt Rosé 2022, Josef & Philipp Bründlmayer, Kremstal	11.25 / 39.00
Sancerre Rosé 2023, Domaine Dezat, Loire	14.50 / 54.00



RED

175ml / 750ml

C' Corvina 2023, Alpha Zeta, Veneto	8.50 / 29.00
Pinot Noir 2022, Moulin de Gassac	9.25 / 32.75
Beaujolais Villages 2022, Domaine Plaigne	10.00 / 35.00
Zweigelt 2021, Zantho, Burgenland	11.00 / 42.00
St Laurent 2019, Josef Umathum, Burgenland	13.25 / 49.50
Pittnauer Velvet, NV, Burgenland	13.75 / 52.00
ORGA Blaufränkisch Amphora Best Friend 2021, Weingut Pittnauer, Burgenland	16.50 / 60.00

DESSERT

100ml / 375ml

Chardonnay Beerenauslese 2020, Helmut Lang, Burgenland	15.50 / 54.00
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THE WOLSELEY HOSPITALITY GROUP

The Wolseley, The Wolseley City, Brasserie Zédel, Colbert, Fischer's, Soutine, Bellanger, Manzi's
www.thewolseleyhospitalitygroup.com



COCKTAILS

Almdudler Punch <i>our signature punch</i> calvados, cointreau, almdudler, lime juice	11.25
Citroen Popsicle <i>our collins</i> ketel one citroen, cointreau, italicus, lemon, orange bitters, lemon tonic	11.25
Garden Spritz <i>our spritz</i> noilly prat, st. germain, apple, mint, cucumber, sassy cider, soda water	11.25
Radio Star <i>our negroni</i> tanqueray gin, suze aperitif, lillet blanc, grapefruit bitters	12.25
Blockbuster <i>our margarita</i> casamigos blanco tequila, lime juice, watermelon, mint, triple sec, chilli salt	12.25
Raspberry Sour <i>our gin sour</i> tanqueray gin, raspberry, lime juice, egg white	12.25
Tradewinds <i>our piña colada</i> two drifters spiced rum, coconut, pineapple, lime, angostura bitters	12.25



DRAUGHT BEERS

gross 1pt / stein 2pt

Stiegl, Goldbräu 5%	7.00 / 12.50
Stiegl, Weisse 5.1%	7.00 / 12.50
London Brewing Co, Session IPA 4.0%	7.00 / 12.50

BOTTLED BEERS

Schremser Bio-Roggen 330ml 5.2% <i>This vegan organic 60% Rye malt beer impresses with its intense full body. Slightly fruity in the beginning, robust in the long finish.</i>	7.50
Schremser Doppelmalz 500ml 4.6% <i>Full-bodied and dark, the combination of malt is toasted resulting in an aromatic bouquet and slightly malty flavour.</i>	8.00
Hirter Privat Pils 500ml 5.2% <i>Hailing from Austria's oldest brewery, this pilsner has a real taste of summer with attractive meadow flower and honey flavours.</i>	8.00
Andechs Weisse Non Alcoholic 500ml 0.5% <i>Brewed by the monks of the Andechs Abbey, who have been brewing since 1455, this is vibrant and fruity with notes of orange zest, vanilla, cloves and a little spice.</i>	6.25
Sassy Cidre Brute 330ml 5.2% <i>This is a medium-dry, full-bodied cider made from 22 varieties of hand-selected Normandy apples. It has a smooth effervescence with fresh apple flavours.</i>	6.25
Sassy Small Batch Cider 5.2% <i>Small-Batch is an extra-dry farmhouse-style cider. It's made from 5 varieties of hand-selected apples. It's rustic, robust and deeply refreshing.</i>	330ml 6.25 / 750ml 12.50