

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) 13.50
 mashed avocado & poached eggs

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
 Asparagus, Pea & Wild Garlic (85)(vg) 4.95
 Smoked Salmon with Lemon Crème Fraîche (131) 5.50

Selection of any Three 12.50

Starters

- Käsespätzle (424)(v) 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
 Grilled Artichoke, Pear & Tête de Moine (349) 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

- 'Orzotto 'Primavera' (829)(vg) 18.50
 wild garlic and preserved lemon
 Tromboncino Courgette Schnitzel (285)(vg) 18.75
 tomato & coriander fondue
 Twice Baked Soufflé Suisse (850)(v) 19.50
 Wild Mushroom Stroganoff (606)(v) 21.00
 herbed rice, sour cream & pickles

Main Courses

- Chicken Schnitzel 23.50
 Grilled Spatchcock Chicken (549) 23.50
 paprika & lemon butter
 Pan-seared Sea Trout (556) 28.50
 braised salsify, watercress velouté
 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' 40.00
 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 24.00

vegetables & side salads

All sides are vegetarian

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

Cheese

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

Desserts

- Fischer's Wild Berries & Apple Crumble (809) 10.50
 with vanilla anglaise and toasted almonds
 Baked Vanilla Cheesecake (532) 9.50
 with a rhubarb & gin glaze
 Chocolate & Pistachio Dome (343) 12.50
 with almond and pistachio nougatine
 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,
 macerated 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
 Sachertorte layered with Apricot Jam (622) 8.75
 Black Forest Gâteau (485) 9.50

Ice Cream Coupes

- Mango & Passion Fruit (433)(vg) 8.75
 one large scoop of mango & passion fruit sorbet,
 with a pineapple tuile
 Coupe 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.

(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