

## 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