

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



Sweet Mustard Herring (344)	11.75
Roll Mop Herring (443)	11.75
Bismarck Herring (180)	11.75
Selection of all Three (302)	11.75

all served with pickled vegetables

Asbach Cured Salmon (292)	14.75
Beetroot Cured Salmon (302)	14.95
Oak Smoked Salmon (315)	16.25
Selection of all Three (303)	16.00

all served with horseradish cream and nordic bread

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)	11.50	with matzo crackers	
Black Forest Ham (349)	14.75	with kohlrabi remoulade & pearl onions	
Seared Scallops (148)	21.50	with monk's beard and a citrus & herb dressing	

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
with a tomato & coriander fondue	
Twice Baked Soufflé Suisse (850)	19.50
Wild Mushroom Stroganoff (606)	21.00
herbed rice, sour cream & pickles	

Main Courses

Fish

Grilled Fillet of Salmon (481)	28.50
heritage beetroot and a horseradish dressing	
Pan-seared Fillet of Seabass (368)	27.50
with sauce vierge	
Fillet of Lemon Sole 'Grenobloise' (611)	40.00
caper & lemon butter	

Entrées

Grilled Spatchcock Chicken (549)	23.50
paprika & lemon butter	
Tafelspitz (523)	27.50
creamed horseradish and apple compote	
Grilled Veal Chop (567)	38.50
polenta croquettes and a salsa verde	
Wild Boar Goulash (899)	29.00
roasted peppers and herbed spätzle	
Grilled Sirloin Steak (725)	37.50
truffled compound butter, medium cut chips	

Schnitzels

with jus parisienne or lingonberry compote

Chicken	23.50
Wiener small (387)	18.75
regular (499)	33.50
Holstein (586)	
anchovy, capers and egg add 2.95	

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	- fries (284) (vg)	5.95
roast broccoli with garlic & chilli (109) (vg)	6.00		

Cheese

Tête de Moine (498)	14.50
with caraway & rye crackers and quince jelly	

Desserts

Baked Vanilla Cheesecake (375)	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.



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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