

## Brötchen

served on rye sourdough

Chicken Liver, Cucumber & Dill . . . . .	3.95
Beetroot & Herring . . . . .	4.50
Confit Tomato and Sweet Onion Chutney . . . . .	4.95
Saffron Egg Mayo and Mustard cress . . . . .	4.95
Smoked Salmon with Lemon Crème Fraîche . . . . .	5.50

Selection of any Three 12.50



Sweet Mustard Herring . . . . .	11.75	Asbach Cured Salmon . . . . .	14.75
Roll Mop Herring . . . . .	11.75	Beetroot Cured Salmon . . . . .	14.95
Bismarck Herring . . . . .	11.75	Oak Smoked Salmon . . . . .	16.25
Selection of all Three . . . . .	11.75	Selection of all Three . . . . .	16.00

*all served with pickled vegetables*      *all served with horseradish cream and nordic bread*

## Starters

Käsespätzle (v) 8.75 with Bacon 9.75
Borscht with Horseradish Cream (v) 8.75
Chicken Broth with Chopped Herb Pancake 9.75
Himmel und Erde 10.75
Chopped Liver, Dill Pickles with matzo crackers 11.50
Black Forest Ham kohlrabi remoulade and pearl onions 14.75
Scallops au Gratin creamy spinach velouté & herb parmesan crumbs 21.50

## Salads

Charred Broccoli & Superfoods Salad (vg) 14.00 <i>heritage radishes, avocado &amp; kale</i>
Roast Beetroot Salad (v) 14.50 <i>goats' cheese &amp; candied walnuts</i>
Chopped Chicken Salad 15.25
Dorset Crab and Grapefruit Salad 21.00 <i>fennel and bitter leaves</i>

## Vegetarian Main Courses

Roasted Plum Tomato Orzotto 16.75 <i>with sweet fennel and vermont</i>
Courgette Schnitzel (vg) 18.75 <i>with a tomato &amp; coriander fondue</i>
Twice Baked Soufflé Suisse 19.50
Wild Mushroom Stroganoff 21.00 <i>herbed rice, sour cream &amp; pickles</i>

## Main Courses

### Fish

Pan Fried Fillet of Sea Bass 28.00 <i>ratatouille and basil oil</i>
Seared Fillet of Sea Trout 28.50 <i>wild mushroom fricassée and fish velouté</i>
Lemon Sole Meunière 56.00 <i>with a shrimp beurre noisette</i>

### Entrées

Grilled Spatchcock Chicken 23.50 <i>with paprika &amp; lemon butter</i>
Tafelspitz 27.50 <i>creamed horseradish and apple compote</i>
Venison Goulash 29.50 <i>horseradish mash &amp; roasted baby root vegetables</i>
Pan Roasted Rump of Lamb 31.50 <i>confit aubergine &amp; rosemary jus</i>
Chargrilled Ribeye Steak 38.50 <i>with peppercorn sauce and fries</i>

### Schnitzels

*with jus parisienne or lingonberry compote*

Chicken 23.50
Wiener small 18.75 regular 33.50
Holstein <i>anchovy, capers and egg add 2.95</i>

### Würstchen-Sausages

*with either homemade coleslaw and salad or potato salad, caramelised onions and sauerkraut*

Frankfurter traditional smoked beef
Thuringer Bratwurst pork & marjoram
Käsekrainer pork & garlic, stuffed with emmental
choice of any two 24.00

### vegetables & side salads

*All sides are vegetarian*

spätzle 5.50 - sauerkraut (vg) 5.50
sautéed root vegetables with sage butter 5.75
pickled cucumber salad (vg) 5.75 - austrian potato salad (vg) 5.95
buttery mash 5.95 - fries (vg) 5.95
roast cauliflower, cumin & toasted almonds 6.00
spiced creamed spinach 6.50

## Cheese

Tête de Moine 14.50 <i>caraway &amp; rye crackers and quince jelly</i>
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## Desserts

Mulled Wine Poached Pear 9.75 <i>ginger mousse &amp; caramelised nuts</i>
Fischer's Wild Berries & Apple Crumble 10.50 <i>vanilla anglaise and toasted almonds</i>
Classic Cinnamon & Apple Strudel 10.95 <i>with either whipped cream or ice cream (vegan alternative available)</i>
Bananas 'Foster' 11.50 <i>with vanilla ice cream</i>
Dark Chocolate Fondue 14.00 <i>with vanilla ice cream</i>
Fischer's 'Salzburger' Trifle 12.50 <i>asbach brandy soaked almonds, raisins and whipped cream</i>
Franz Joseph Kaiserschmarrn 12.50 <i>chopped pancake with cherry compote</i>

*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 7.75
Sachertorte layered with Apricot Jam 8.75
Black Forest Gâteau 9.50
Baked Vanilla Cheesecake 9.50 <i>with a cappuccino glaze</i>

## Ice Cream Coupes

Berggasse 11.25 <i>pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce</i>
Liégeois 11.50 <i>vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce</i>



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



If you would like to purchase one of our gift vouchers, please scan the QR code.

*(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*