

Viennoiserie

Croissant au Beurre (170) (v) 5.25

Pain au Chocolat (285) (v) 5.75

Fruit Danish (524) 5.75

Cereals and Fruit

Yoghurt: Natural, (v) Low Fat (v) or Coconut (53) (vg) 5.25

with seasonal compote (178) (vg) 6.75

with granola and banana (554) (v) 8.00

Caramelised Pink Grapefruit (117) (vg) 7.75

Granola (800) (v) 7.75

Prunes (102) (vg) 7.75

with orange & stem ginger

Birchermüsli (429) (v) 8.50

Mint Infused Seasonal Fruit Salad (109) (vg) 9.25

Poached Rhubarb & Coconut Chia Pot (269) (vg) 11.00

with pineapple and toasted seeds

Frühstück

Classic Porridge (325) (vg) 8.25

Fischer's Almond Milk Porridge (439) (vg) 8.95

chia seeds and goji berries

Crispy Bacon Roll (588) 9.25

with fried egg (755) 11.95

Grilled Kipper, Mustard Butter (918) 15.25

Smoked Salmon & Cream Cheese Pretzel (467) 18.25

Smoked Haddock Kedgeriee (734) 19.00

with a poached egg

Eier

Fried (334), Poached (187) or Scrambled Eggs (409) (v) 7.50

Zwei Eier im Glas (662) (v) 8.75

Omelettes (619) from 12.50

Eggs Benedict small (575) 11.00 regular (1150) 19.00

Eggs Florentine (v) small (513) 11.50 regular (1026) 19.75

Eggs Royale small (584) 13.75 regular (1168) 21.50

Sweet Corn Fritters (343) (v) 16.25

mashed avocado & poached eggs

The Viennese Breakfast (588) 18.50

black forest ham, german salami,
caraway infused gouda, hard-boiled egg
and spiced apricot chutney

The English Breakfast (1803) 22.50

choice of eggs, bacon, sausage, black pudding,
tomato, mushroom and paprika fried potatoes

Toast (370) 2.75

white bloomer, wholemeal bloomer, sourdough, gluten free
add homemade preserves (879) 2.00



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

Gröstls

Spinach (750) (v) 18.00

paprika fried potatoes & onions
with spinach and fried eggs

Bacon (940) 18.75

paprika fried potatoes & onions
with bacon and fried eggs

Tiroler (452) 19.50

pan-fried potatoes with salt beef,
caramelised onions and a fried duck egg

Röstis

Sweet Potato (515) (v) 12.75

fried eggs and tomato relish

Black Pudding (1006) 13.25

poached egg and asbach sauce

Pastrami (667) 14.75

poached egg and mustard hollandaise

Coffee

Espresso small 4.50 large 5.50

Milchkaffee 5.50 ~ Melange 5.50

Wiener Kaffee 5.50

Einspänner 5.75

Schwarzer Kaffee by the pot 5.95

Überstürzter 7.75

Teas & Infusions

English Breakfast 5.50 ~ Earl Grey 5.50

Darjeeling 5.50 ~ Verveine 5.50

Assam 5.50 ~ Green 5.75

Jasmine 5.75 ~ Lapsang Souchong 5.75

Camomile 5.50 ~ Fresh Mint 5.50

Hot Chocolate

Fischer's Hot Chocolate 6.50

Hot Chocolate Fondant 6.95

Schokoladengenuss 8.75

grand cru 'kalinga' chocolate served with a
jug of hot full cream milk on the side

Please inform your server if you have any food allergies or special dietary needs
Prices include VAT ~ A discretionary 15% Service Charge will be added to your bill
All gratuities are managed independently

TEA

Daily 3pm - 5.30pm

Brötchen

served on rye sourdough

Chicken Liver, Cucumber & Dill 3.95

Beetroot and Herring 4.50

Saffron Egg Mayo and Roe Caviar 4.95

Artichoke and Wild Garlic (v) 4.95

Smoked Salmon
with Lemon Crème Fraîche 5.50

Selection of any Three 12.50

✧ Konditorei ✧

Fischer's Carrot Cake 7.75

Sachertorte with Apricot Jam 8.75

Raspberry & Pistachio Layer Cake (vg) 9.50

Black Forest Gâteau 9.50

Baked Vanilla Cheesecake 10.50
with a cappuccino glaze

✧ Desserts ✧

Lemon Meringue Tart 9.75
with a mixed berry compote

Wild Berries & Apple Crumble 10.50
with vanilla anglaise and toasted almonds

Classic Cinnamon & Apple Strudel 10.95
*with either whipped cream or ice cream
(vegan alternative available)*

Banana's 'Foster' 11.75
with vanilla ice cream

Fischer's 'Salzburger' Trifle 12.75
*asbach brandy soaked almonds,
raisins and whipped cream*

Franz Joseph Kaiserschmarrn 12.75
chopped pancake with cherry compote

Dark Chocolate Fondant 14.00
with vanilla ice cream

✧ Ice Cream Coupes ✧

Berggasse 11.50
*pistachio, hazelnut and almond nougatine
ice creams, whipped cream and butterscotch
sauce with vanilla ice cream*

Liégeois 11.75
*vanilla and chocolate ice creams,
whipped cream and bitter chocolate sauce*

All Konditorei, Desserts and Ice cream Coupes are vegetarian.

THE WOLSELEY HOSPITALITY GROUP

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



FISCHER'S

Breakfast & Tea