



Gröstls

Spinach (722) (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*

Eier

Omelettes from (619) 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 (v) *mashed avocado & poached eggs* (343). 16.25

Smoked Haddock Kedgeree with a Poached Egg (734). 19.00

Röstis

Sweet Potato (515) (v) 12.75

fried eggs and tomato relish

Black Pudding (1006) 13.25

poached egg and asbach sauce

Pastrami (768) 14.75
poached egg & mustard hollandaise

Brötchen

served on rye sourdough

Chicken Liver, Cucumber & Dill (102) 3.95

Beetroot and Herring (83) 4.50

Artichoke and Wild Garlic (63) (v) 4.95

Saffron Egg Mayo and Roe Caviar (78) 4.95

Smoked Salmon with Lemon Crème Fraîche (98) 5.50

Selection of any Three 12.50

Starters

Käsespätzle (371) (v) 9.25 with **Bacon** (560) 10.25

Borscht with Horseradish Cream (163) (v) 9.00

Chicken Broth with Chopped Herb Pancake (308) 9.75

Himmel und Erde (509) 11.25

Chopped Liver, Dill Pickles (219) 11.75
with matzo crackers

Black Forest Ham (458) 15.00
with alp blossom cheese and glazed figs

Salads

Charred Broccoli and Superfoods Salad (485) (vg) 14.25
heritage radishes, avocado & kale

Roast Beetroot Salad (315) (v) 14.75
goats' cheese and candied walnuts

Chopped Chicken Salad small: (521) 15.50 large: (xxx) 22.50

Dorset Crab and Grilled Pineapple Salad (181) 21.75
with a sorrel dressing

Vegetarian Main Courses

Pan-fried Mushroom & Ricotta Pierogi (944) 16.75
sauerkraut and paprika pine nuts

Courgette Schnitzel (396) (vg) 18.75
tomato & coriander fondue

Twice Baked Soufflé Suisse (1028) 19.50

Wild Mushroom Stroganoff (2367) 22.00
herbed rice, sour cream and pickles

Main Courses

Chicken Schintzel Sliders (840) 15.00
cheese, relish, slaw and fries

Fischer's Hot Dog (452) 15.50
sauerkraut, caramelised onions and fries

Chicken Schnitzel (452) 24.50
with jus parisienne or lingonberry compote

Grilled Spatchcock Chicken (810) 24.75
paprika & lemon butter

Lemon Sole Goujons (785) 26.50
tartare sauce and fries

Tafelspitz (685) 27.75
creamed horseradish and apple compote

Pan-fried Sea Bass Fillet (415) 28.75
sea kale, red chicory and sauce vierge

Wild Boar Goulash (783) 29.50
roasted bell peppers & herb spätzle

Wiener Schnitzel (399) 33.75
with jus parisienne or lingonberry compote

Würstchen-Sausages

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

Frankfurter (530) traditional smoked beef

Thuringer Bratwurst (677) pork, veal & marjoram

Käsekrainer (842) pork & garlic, stuffed with emmental
choice of any two 26.00

vegetables & side salads

All sides are vegetarian

spätzle (695) 5.50 - **sauerkraut** (39) (vg) 5.50

chargrilled hispi cabbage with toasted almonds (44) (vg) 6.00

pickled cucumber salad (125) (vg) 5.75

austrian potato salad (426) (vg) 5.95 - **buttery mash** (381) 5.95

fries (594) (vg) 5.95 - **grilled tenderstem broccoli with chilli** (84) (vg) 6.50

Cheese

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

Desserts

Lemon Meringue Tart (495) 9.75
with a mixed berry compote

Fischer's Wild Berries & Apple Crumble (922) 10.75
vanilla anglaise and toasted almonds

Classic Cinnamon & Apple Strudel (507) 10.95
with either whipped cream or ice cream (vegan alternative available)

Bananas 'Foster' (1104) 11.75
with vanilla ice cream

Fischer's 'Salzburger' Trifle (676) 12.75
asbach brandy soaked almonds, raisins and whipped cream

Franz Joseph Kaiserschmarrn (1268) 12.75
chopped pancake with cherry compote

Dark Chocolate Fondant (644) 14.00
with vanilla ice cream

*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 (698) 7.75

Sachertorte layered with Apricot Jam (519) 8.75

Black Forest Gâteau (448) 9.50

Raspberry & Pistachio Layer Cake (186) (vg) 9.50

Baked Vanilla Cheesecake (797) 10.50
with a cappuccino glaze

Ice Cream Coupes

Berggasse (841) 11.50
*pistachio, hazelnut and almond nougatine ice creams,
whipped cream and butterscotch sauce*

Liégeois (720) 11.75
*vanilla and chocolate ice creams, whipped cream
and bitter chocolate 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