

🌀 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



Sweet Mustard Herring (380)	12.50
Roll Mop Herring (489)	12.50
Bismarck Herring (200)	12.50
Selection of all Three (300)	12.50

all served with pickled vegetables

Asbach Cured Salmon (283)	15.00
Beetroot Cured Salmon (341)	15.25
Oak Smoked Salmon (311)	16.50
Selection of all Three (284)	16.25

all served with horseradish cream
and nordic bread

🌀 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

Grilled King Prawns (109) 21.50
with garlic & herb butter

🌀 Salads 🌀

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

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

Chopped Chicken Salad small: (521) 15.50 large: (895) 22.50

Dorset Crab & 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
with a tomato & coriander fondue

Twice Baked Soufflé Suisse (1028) 19.50

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

🌀 Main Courses 🌀

🌀 Fish 🌀

Pan Fried Fillet of Sea Bass (539) 28.75
sea kale, red chicory and sauce vierge

Seared Fillet of Sea Trout (415) 29.25
leek mosaic and a nettle velouté

Lemon Sole Meunière (709) 42.00
with a shrimp beurre noisette

🌀 Entrées 🌀

Grilled Spatchcock Chicken (810) 24.75
with paprika & lemon butter

Tafelspitz (685) 27.75
creamed horseradish and apple compote

Pan-fried Sirloin Steak (590) 38.00
rosemary potatoes, crispy onions & jus parisienne

Grilled Rack of Lamb (728) 37.00
courgette ribbons, minted peas, lemon & thyme jus

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

🌀 Schnitzels 🌀

with jus parisienne or lingonberry compote

Chicken (452) 24.50

Wiener small (254) 19.00 regular (399) 33.75

Holstein (92)
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 & marjoram (677)

Käsekrainer pork & garlic, stuffed with emmental (842)

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

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

Black Forest Gâteau (448) 9.75

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.



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