



Gröstls

Spinach (751) (v) 18.00
*paprika fried potatoes & onions
with spinach and fried eggs*

Bacon (580) 18.75
*paprika fried potatoes & onions
with bacon and fried eggs*

Eier

Omelettes (611) from 12.50
Eggs Benedict small (575) 11.00 regular (1150) 19.00
Eggs Florentine (v). small (501) 11.50 regular (1003) 19.75
Eggs Royale small (572) 13.75 regular (1145) 21.50
Sweet Corn Fritters (336) (v) *mashed avocado & poached eggs*. 16.25
Smoked Haddock Kedgeree with a poached egg (572) . . . 18.50

Röstis

Sweet Potato (380) (v) 12.75
fried eggs and tomato relish
Black Pudding (531) 13.25
poached egg and asbach sauce
Pastrami (650) 14.75
poached egg and mustard hollandaise

☞ Weisswurst ☞

poached pork and veal sausage, sweet mustard, pretzel (1786) 14.50

☞ Brötchen ☞

served on rye sourdough

Chicken Liver, Cucumber & Dill (91) 4.95
Beetroot and Herring (90) 4.95
Artichoke & Wild Garlic (43) (v). 4.95
Saffron Egg Mayo and Roe Caviar (118) 4.95
Smoked Salmon with Lemon Crème Fraîche (97) 4.95

Selection of any Three 14.50

☞ Starters ☞

Käsespätzle (371) (v) 9.25 **with Bacon** (432) 10.25
Himmel und Erde (419) 11.25
Borscht (164) (v) *with horseradish cream* 9.25
Chicken Broth (308) *with chopped herb pancake* 9.75
Chopped Liver (256) *dill pickles and matzo crackers* 11.75
Grilled Asparagus (225) (vg) *wild garlic hummus and hazelnut pesto* 14.50
Black Forest Ham (296) *artichokes and radish remoulade* 15.00

☞ Salads ☞

Charred Broccoli and Superfoods Salad (vg) *small*: (491) 14.25 *large*: (919) 21.75
heritage radishes, avocado & kale
Chopped Chicken Salad (531) *small*: 15.50 *large*: 22.50
avocado, gem heart salad, peppers, tomatoes, peas & broad beans
Dorset Crab Salad (81) 21.75
chicory, rocket and orange

☞ Vegetarian Main Courses ☞

Pan-fried Mushroom & Ricotta Pierogi (442) 16.75
sauerkraut and paprika pine nuts
Courgette Schnitzel (399) (vg) 18.75
tomato & coriander fondue
Twice Baked Soufflé Suisse (1152) 19.50
Wild Mushroom Stroganoff (2367) 22.00
herbed rice, sour cream and pickles

☞ Main Courses ☞

Chicken Schnitzel Burger (950) 17.50
burger sauce, cheese, gem lettuce, tomato, fries
Fischer's Hot Dog (628) 15.50
sauerkraut, caramelised onions and fries
Chicken Schnitzel (322) 25.50
with jus parisienne or lingonberry compote
Grilled Spatchcock Chicken (698) 25.50
paprika & lemon butter
Lemon Sole Goujons (872) 26.50
tartare sauce and fries
Tafelspitz (670) 27.75
creamed horseradish and apple compote
Poached Chalk Stream Trout (412) 29.50
spring greens, broad beans, peas and radish
Wild Boar Goulash (405) 32.00
roasted peppers and spätzle
Wiener Schnitzel (326) 33.75
with jus parisienne or lingonberry compote
Whole Roasted Sea Bass (1208) 32.50
swiss chard and tarragon beurre blanc

☞ Würstchen-Sausages ☞

choice of any two 27.00

Frankfurter (456) *traditional smoked beef*
Thuringer Bratwurst (420) *pork, veal & marjoram*
Käsekrainer (471) *pork & garlic, stuffed with emmental*
*with either homemade coleslaw and salad
or potato salad, caramelised onions and sauerkraut*

vegetables & side salads

All sides are vegetarian

spätzle (466) 5.50 - **sauerkraut** (39) (vg) 5.50
grilled hispi cabbage with toasted almonds (150) (vg) 6.50
pickled cucumber salad (126) (vg) 5.75
austrian potato salad (455) (vg) 5.95 - **buttery mash** (388) 5.95
fries (347) 5.95 - **green beans with paprika butter** (249) 7.50

☞ Desserts ☞

Lemon Meringue Tart (525) 9.75
with a mixed berry compote
Classic Cinnamon & Apple Strudel (506) 10.95
with either whipped cream or ice cream (vegan alternative available)
Fischer's 'Salzburger' Trifle (676) 12.75
asbach brandy soaked almonds, raisins and whipped cream
Franz Joseph Kaiserschmarrn (1204) 14.00
chopped pancake with cherry compote
Passion Fruit & Chocolate Delice (402) 10.00
with passion fruit compote
Apple & Mixed Berry Crumble (699) 11.25
with crème anglaise
Windbeutel (938) 11.50
choux pastry with rhubarb cream and roasted almonds



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

*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 ☞

Sachertorte (519) 8.75
Fischer's Carrot Cake (696) 7.75
Black Forest Gâteau (459) 9.75
Raspberry & Pistachio Layer Cake (847) (vg) 9.50
Baked Vanilla Cheesecake (542) 10.50
with a blueberry glaze

☞ Ice Cream Coupes ☞

Berggasse (841) 11.50
*pistachio, hazelnut and almond nougatine ice creams,
whipped cream and butterscotch sauce*
Liégeois (730) 11.75
*vanilla and chocolate ice creams, whipped cream
and bitter chocolate sauce*

☞ Cheese ☞

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

*(v) vegetarian (vg) vegan ~ A cover charge of 1.75 will be applied from 5.00pm 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*