

Brötchen

served on rye sourdough

Chicken Liver, Cucumber & Dill ⁽⁹¹⁾	4.95
Beetroot and Herring ⁽⁹⁰⁾	4.95
Artichoke and Celeriac ^{v (42)}	4.95
Saffron Egg Mayo and Roe Caviar ⁽¹⁸⁰⁾	4.95
Smoked Salmon with Lemon Crème Fraîche ⁽⁹⁷⁾	4.95

Selection of any Three 14.50



Sweet Mustard Herring ⁽³⁸⁰⁾	12.75	Asbach Cured Salmon ⁽²⁸³⁾	15.00
Roll Mop Herring ⁽³⁶⁷⁾	12.75	Beetroot Cured Salmon ⁽³⁴¹⁾	15.25
Bismarck Herring ⁽²⁰¹⁾	12.75	Oak Smoked Salmon ⁽³¹¹⁾	16.50
Selection of all Three ⁽²⁵⁷⁾	14.50	Selection of all Three ⁽²⁹³⁾	16.25
all served with pickled vegetables		all served with horseradish cream and nordic bread	

Starters

Käsespätzle ^{v (371)}	9.25	Chopped Liver ⁽²⁶⁰⁾	11.75
with Bacon ⁽⁴³²⁾	10.25	dill pickles and matzo crackers	
Himmel und Erde ⁽²⁹²⁾	11.25	Black Forest Ham ⁽³²⁶⁾	15.00
Borscht ^{v (164)}	9.25	artichokes and celeriac remoulade	
with horseradish cream		Pan-fried Tiger Prawns ⁽³⁶⁵⁾	21.50
Chicken Broth ⁽⁴⁴⁶⁾	9.75	garlic, chilli and lemon	
with chopped herb pancake		Dressed Dorset Crab ⁽³³²⁾	21.75
		shallots, grated egg and parsley	

Salads

Charred Broccoli and Superfoods Salad ^{vg}	
small: ⁽⁴⁹¹⁾	14.25
large: ⁽⁹¹⁹⁾	21.75
heritage radishes, avocado & kale	
Caramelised Goats' Cheese and Pecan Salad ^{v (602)}	15.50
fig, frisée, and mustard dressing	
Chopped Chicken Salad	
small: ⁽⁴⁰³⁾	15.50
large: ⁽⁶⁵⁸⁾	22.50
avocado, gem heart salad, peppers, tomatoes, peas & broad beans	

Vegetarian Main Courses

Pan-fried Butternut Squash, Sage & Ricotta Pierogi ⁽⁴⁷⁷⁾	17.75
pine nuts and beurre noisette	
Courgette Schnitzel ^{vg (399)}	18.75
with a tomato & coriander fondue	
Twice Baked Soufflé Suisse with a mixed leaf salad ⁽¹¹⁴⁷⁾	19.50
Wild Mushroom Stroganoff ⁽⁹⁹³⁾	22.00
herbed rice, sour cream & pickles	

Main Courses

Fish

Poached Chalk Stream Trout ⁽⁵²⁸⁾	30.00
pearl barley risotto, butternut squash and chestnuts	
Pan-fried Sea Bass Fillet ⁽⁴⁷⁴⁾	33.50
mushroom fricassée and celeriac purée	
Lemon Sole Meunière ⁽⁸¹¹⁾	43.50
with a shrimp beurre noisette	

Entrées

Grilled Spatchcock Chicken ⁽⁷⁰⁴⁾	26.50
with paprika & lemon butter	
Tafelspitz ⁽⁶⁷⁰⁾	27.75
creamed horseradish and apple compote	
Char-grilled Ribeye Steak ⁽⁶⁸⁹⁾	39.50
fries and peppercorn sauce	
Confit Duck Leg ⁽⁵⁶¹⁾	34.50
braised red cabbage and bratkartoffeln	
Venison Goulash ⁽⁹⁹⁷⁾	32.00
root vegetables and spätzle	

Schnitzels

Chicken ^{small (344)}	16.50
^{regular (669)}	26.50
Wiener ⁽⁷²⁵⁾	35.75
Holstein anchovy, capers and egg ⁽¹⁰¹⁾	add 2.95
with jus parisienne or lingonberry compote	

Zum Teilen

Fischer's Sharing Platter ⁽¹⁶⁴³⁾	
for two 35.00 per person	
pork knuckle, leberkäse, chicken schnitzel and beer jus	

Würstchen-Sausages

choice of any two 27.00	
Frankfurter ⁽⁷⁶⁰⁾	traditional smoked beef
Thüringer Bratwurst ⁽⁷⁹⁷⁾	pork, veal & marjoram
Käsekrainer ⁽⁷⁹⁶⁾	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 ^{vg (39)}	5.50
roasted root vegetables with sage butter ⁽⁵⁵⁰⁾	6.50
pickled cucumber salad ^{vg (126)}	5.75
- austrian potato salad ^{vg (266)}	5.95
buttery mash ⁽³⁸⁸⁾	5.95
- fries ⁽³⁶⁷⁾	5.95
spiced creamed spinach ⁽²⁸⁷⁾	6.50

Desserts

Lemon Meringue Tart ⁽⁵³⁸⁾	9.75
with a mixed berry compote	
Apfel Strudel ⁽⁶⁰⁸⁾	10.95
with either whipped cream or ice cream (vegan alternative available)	
Apple & Mixed Berry Crumble ⁽⁹²²⁾	11.25
with crème anglaise	
Dark Chocolate Fondant ⁽⁶⁵⁸⁾	11.50
with vanilla ice cream	
Fischer's 'Salzburger' Trifle ⁽⁶⁷⁶⁾	12.75
asbach rum-soaked almonds, macerated raisins, dark chocolate and whipped cream	
Bananas Foster ⁽¹¹⁰⁴⁾	11.50
with vanilla ice cream	
Franz Joseph Kaiserschmarrn ⁽¹⁰²⁶⁾	14.00
chopped pancake with cherry compote	

Cheese

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

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 layered with Apricot Jam ⁽⁵¹⁹⁾	8.75
Fischer's Carrot Cake ⁽⁶⁹⁶⁾	7.75
Raspberry & Pistachio Layer Cake ^{vg (847)}	9.50
Black Forest Gâteau ⁽⁴⁵⁹⁾	9.75
Esterházy Torte ⁽⁷⁰²⁾	10.50

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	
Schwarzwälder ⁽⁶⁶⁷⁾	11.25
chocolate and vanilla ice creams, cherry compote and whipped cream	

Brackets indicate calorie information ~ Adults need around 2000 calories a day
(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