

BRUNCH

Eier

- Omelettes *from* 12.00
emmental (727), ham (525), mushroom (444) (v), tomato (426) (v)
- Eggs Benedict *small* (591) 10.00 *large* (1095) 18.75
- Eggs Florentine (v). *small* (477) 11.25 *large* (853) 20.50
- Eggs Arlington *small* (570) 12.50 *large* (1042) 21.75
- Sweet Corn Fritters (v) (212). 12.75
mashed avocado & poached eggs

Gröstls und Röstis

- Spinach Gröstl with Fried Eggs (722) (v) 17.25
- Bacon Gröstl with Fried Eggs (744) 17.50
- Sweet Potato Rösti (490) (v)
fried eggs, mushroom and tomato 10.75
- Black Pudding Rösti (842)
poached egg and asbach sauce 12.00
- Pastrami Rösti (768)
poached eggs & mustard hollandaise 13.75

Brötchen

served on rye sourdough

- Chicken Liver, Cucumber & Dill (124) 3.50
- Beetroot & Herring (88) 4.00
- Grilled Artichoke, Coriander Pesto (75) (v) 4.50
- Smoked Salmon with Lemon Crème Fraîche (131). 5.00
- Herring Roe Caviar & Saffron Egg (125) 6.00

Selection of any Three 11.25

Starters

- Käsespätzle (v) (424) 7.25 with Bacon (598) 8.00
- Chicken Broth with Chopped Pancake (494) 8.50
- Chilled Borscht with Horseradish & Dill (v) (162) 9.75
Himmel und Erde (408) 10.50
- Chopped Liver, Dill Pickles (242) 10.50
- Spinach & Balsamic Glazed Cherry Tomato Tart (305) (v) 10.75
- Black Forest Ham with Celeriac Remoulade & Confit Figs (254) 14.75

Salads

- Heritage Beetroot, Goats' Cheese & Walnut Salad (319) 12.50
- Superfoods Salad with Delicia Squash
- Heritage Radishes, Nuts & Seeds (vg) (406) 13.50
- Chopped Chicken Salad (524) 14.50
- Dorset Crab Salad with Grapefruit & Coriander (342) 19.75

Vegetarian Main Courses

- Fontina Cheese & Herb Croquettes (306) 12.50
mâche salad, red pepper pesto
- Traditional Krautfleckerl (vg) (292) 19.50
caramelised sweet heart cabbage, fresh pasta, parmesan & caraway
- Mushroom Stroganoff (606) 20.25
herbed rice, sour cream & pickles

Main Courses

- Chicken Schnitzel (592) 21.75
- Grilled Fillet of Salmon (437) 22.75
fennel & radish salad, citrus dressing
- Grilled Spatchcock Chicken (549) 23.00
paprika & lemon butter
- Pot-roast Ossobuco (643) 28.50
roasted peppers & baby courgettes
- Pan-roasted Venison (587) 29.50
heritage carrot purée, green herb & caper dressing
- Wiener Schnitzel (499) 31.50
with jus Parisienne or lingonberry compote
- Roast Fillet of Brill (472) 36.50
wilted spinach, sauce beurre blanc

Würstchen-Sausages

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

- Frankfurter traditional smoked beef (530) 18.00
 - Strasbourg smoked pork & garlic (624) 19.75
 - Käsekrainer pork & garlic, stuffed with emmental (707) 19.75
 - Veal Bratwurst veal, chicken, lemon & ginger (486) 22.00
- choice of any two* 19.75

vegetables & side salads

- spätzle (312) 4.50 - sauerkraut (vg) (110) 4.75
- chargrilled hispi cabbage, hazelnut & chilli (vg) (121) 5.00
- pickled cucumber salad (vg) (108) 5.25 - buttery mash (310) 5.25
- Austrian potato salad (vg) (271) 5.50
- tenderstem broccoli, paprika butter & crispy shallot (222) 5.50
- medium cut chips (vg) (680) 5.50 - garlic cream spinach (241) 5.50

All Konditorei, Desserts and Ice cream Coupes are vegetarian, for vegan options please ask your server

Konditorei

- Coffee & Stroh Rum Cake (542) 6.50
- Esterhazy Hazelnut Sponge (434) 7.75
- Sachertorte layered with Apricot Jam (622) 8.50
- Black Forest Gâteau (485) 9.00

Desserts

- Rice Pudding Brûlée (609) 8.50
with a red berry compote
- Baked Vanilla Cheesecake (587) 9.00
with a wild berry glaze
- White Chocolate Mousse (348) 9.75
with a passion fruit glaze
- Sauternes Poached Pear (297) 9.75
with strawberry yoghurt ice cream
- Classic Cinnamon & Apple Strudel (510) 10.75
with either whipped cream or ice cream
- Franz Joseph Kaiserschmarrn (724) 11.75
chopped pancake with cherry compote

Cheese

- Tête de Moine (454) 13.50
with caraway & rye crackers and quince jelly

Ice Cream Coupes

- Peach Bellini (788) 10.75
one large scoop of peach sorbet, peach compote, finished with prosecco
- Coupe Berggasse (828) 10.75
pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce
- Caramelised Banana Split (912) 10.75
caramelised banana, vanilla ice cream, whipped cream with dark chocolate sauce and flaked almonds

*Please inform your server if you have any food allergies or special dietary needs
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*



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