

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

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



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| Sweet Mustard Herring (344) 11.25 | Asbach Cured Salmon (292) . 14.50 |
| Roll Mop Herring (443) . . . 11.25 | Beetroot Cured Salmon (302) 14.75 |
| Bismarck Herring (180) . . . 11.25 | Oak-Smoked Salmon (315) . 16.00 |
| Selection of all Three (302) . . 11.25 | Selection of all Three (303) . . 16.00 |
- all served with pickled vegetables* *all served with horseradish cream and nordic bread*

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

Fish

- Grilled Fillet of Salmon (437) 22.75
fennel & radish salad, citrus dressing
- Pan-fried Sea Bass Fillet (296) 25.75
roast sprouting fioretti, sauce vierge
- Roast Fillet of Brill (472) 36.50
wilted spinach, sauce beurre blanc
- Whole Dover Sole, Meunière (690) (16-18oz) 39.75
beurre noisette & lemon

Entrées

- Grilled Spatchcock Chicken (549) 23.00
paprika & lemon butter
- Pot-roast Ossobuco (643) 28.50
roasted peppers & baby courgettes
- Pan-roasted Venison (333) 29.50
heritage carrot purée, green herb & caper dressing
- Grilled Rib Eye Steak (1118) 35.00
béarnaise sauce, medium cut chips and salad

Schnitzels

with jus parisienne or lingonberry compote

- Chicken (592) 21.75
- Wiener small (387) 17.50 regular (499) 31.50
- Holstein anchovy, capers and egg (586) . . . add 2.75

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.