

Viennoiserie

Croissant au Beurre v (306) 5.25

Pain au Chocolat v (351) 5.75

☼ Cereals and Fruit ☼

Yoghurt: Natural v (152), Low Fat v (70)
or Coconut vg (87) 5.25

with seasonal compote vg (178) 7.75

with granola and banana v (545) 8.00

Caramelised Pink Grapefruit vg (157) 7.75

Granola v (693) 7.75

Prunes vg (212) 7.75

with orange & stem ginger

Birchermüsli v (429) 8.50

Mint Infused Seasonal Fruit Salad vg (109) . . . 9.25

Pear & Coconut Chia Pot vg (268) 11.00

with toasted sunflower seeds

☼ Frühstück ☼

Classic Porridge

water vg (255), milk v (325) or creamed v (812) 8.25

Fischer's Almond Milk Porridge vg (439) 8.95

chia seeds and goji berries

Crispy Bacon Roll (588) 9.25

with fried egg (763) 11.95

Grilled Kipper, Mustard Butter (905) 15.25

Smoked Salmon & Cream Cheese Pretzel (467) 18.25

Smoked Haddock Kedgeree (572) 18.50

with a poached egg

☼ Eier ☼

Fried (261), Poached (200) or Scrambled (409) Eggs v 7.50

Zwei Eier im Glas v (419) 9.50

Omelettes (611) from 12.50

Eggs Benedict sml (565) 11.00 reg (1141) 19.00

Eggs Florentine v sml (487) 11.50 reg (966) 19.75

Eggs Royale sml (558) 13.75 reg (1117) 21.50

Sweetcorn Fritters v (339) 16.25

mashed avocado & poached eggs

The Viennese Breakfast (607) 18.50

black forest ham, german salami,
caraway infused gouda, hard-boiled egg,
spiced apricot chutney and oatmeal toast

The English Breakfast (1359) 22.50

choice of eggs, bacon, sausage,
black pudding, tomato, mushroom,
paprika fried potatoes and toast

Toast v (379) 2.75

white bloomer, wholemeal bloomer, sourdough, gluten free

add homemade preserves (203) 2.00

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

☼ Gröstls ☼

Spinach v (768) 18.00

paprika fried potatoes & onions
with spinach and fried eggs

Bacon (660) 18.75

paprika fried potatoes & onions
with bacon and fried eggs

☼ Röstis ☼

Sweet Potato v (322) 12.75

fried eggs and tomato relish

Black Pudding (533) 13.25

poached egg and asbach sauce

Pastrami (656) 14.75

poached egg and mustard hollandaise

Weisswurst (695) 14.50

poached pork & veal sausage,
sweet mustard, pretzel

Fischer's Frankfurter Würstchen with

Goulash Sauce (894) 18.50

german mustard, horseradish, oatmeal bread

☼ Coffee ☼

Espresso small (2) 4.50 large (4) 5.50

Milchkaffee (112) 5.50 ~ Melange (106) 5.50

Wiener Kaffee (278) 5.75 ~ Einspanner (250) 5.75

Schwarzer Kaffee by the pot (103) 5.95

Überstürzter (489) 7.75

☼ Teas & Infusions ☼

English Breakfast (2) 5.50 ~ Earl Grey (2) 5.50

Darjeeling (2) 5.50 ~ Verveine (2) 5.50

Assam (2) 5.50 ~ Green (2) 5.75

Jasmine (2) 5.75 ~ Lapsang Souchong (2) 5.75

Camomile (2) 5.50 ~ Fresh Mint (12) 5.50

☼ Hot Chocolate ☼

Fischer's Hot Chocolate (317) 6.50

Hot Chocolate Fondant (210) 6.95

Schokoladengenuss (399) 8.75

dark chocolate served with a
jug of hot full cream milk on the side

Please inform your server if you have any food allergies or special dietary needs
Prices include VAT ~ A discretionary 15% Service Charge will be added to your bill
All gratuities are managed independently

TEA

Daily 3pm - 5.30pm

Brötchen

served on rye sourdough

Chicken Liver, Cucumber & Dill (91) 4.95

Beetroot and Herring (90) 4.95

Saffron Egg Mayo and Roe Caviar (180) 4.95

Artichoke and Celeriac v (42) 4.95

Smoked Salmon with Lemon Crème

Fraîche (97) 4.95

Selection of any Three 14.50

✧ Konditorei ✧

Fischer's Carrot Cake (696) 7.75

Sachertorte (519) 8.75

Raspberry & Pistachio Layer Cake vg (847) 9.50

Black Forest Gâteau (459) 9.75

Esterházy Torte (702) 10.50

✧ 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

Fischer's 'Salzburger' Trifle (676) 12.75

asbach rum-soaked almonds, macerated raisins,

dark chocolate and whipped cream

Franz Joseph Kaiserschmarrn (1026) 14.00

chopped pancake with cherry compote

Dark Chocolate Fondant (658) 11.50

with vanilla ice cream

Bananas Foster (1104) 11.50

with vanilla ice cream

✧ 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

All Konditorei, Desserts and Ice cream Coupes are vegetarian.

THE WOLSELEY HOSPITALITY GROUP

The Wolseley, The Wolseley City, The Delaunay,

Brasserie Zédel, Colbert, Soutine, Bellanger, Manzi's, Fischer's

www.thewolseleyhospitalitygroup.com



Gröstls

Spinach ^{v (768)} **18.00**
*paprika fried potatoes & onions
with spinach and fried eggs*

Bacon ⁽⁶⁶⁰⁾ **18.75**
*paprika fried potatoes & onions
with bacon and fried eggs*

Eier

Omelettes ⁽⁶¹¹⁾ *from* **12.50**

Eggs Benedict *small* ⁽⁵⁶⁵⁾ **11.00** *regular* ⁽¹¹⁴¹⁾ **19.00**

Eggs Florentine ^v *small* ⁽⁴⁸⁷⁾ **11.50** *regular* ⁽⁹⁶⁶⁾ **19.75**

Eggs Royale *small* ⁽⁵⁵⁸⁾ **13.75** *regular* ⁽¹¹¹⁷⁾ **21.50**

Sweetcorn Fritters ^{v (339)} *mashed avocado & poached eggs.* . . **16.25**

Smoked Haddock Kedgerree with a poached egg ⁽⁵⁷²⁾ **18.50**

Röstis

Sweet Potato ^{v (322)} **12.75**
fried eggs and tomato relish

Black Pudding ⁽⁵³³⁾ **13.25**
poached egg and asbach sauce

Pastrami ⁽⁶⁵⁶⁾ **14.75**
poached egg and mustard hollandaise

🌀 Weisswurst 🌀

poached pork and veal sausage, sweet mustard, pretzel ⁽⁶⁹⁵⁾ **14.50**

🌀 Fischer's Frankfurter Würstchen with Goulash Sauce 🌀

german mustard, horseradish, oatmeal bread ⁽⁸⁹⁴⁾ **18.50**

🌀 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**

🌀 Starters 🌀

Käsespätzle ^{v (371)} **9.25** **with Bacon** ⁽⁴³²⁾ **10.25**

Himmel und Erde ⁽²⁹²⁾ **11.25**

Borscht ^{v (164)} *with horseradish cream* **9.25**

Chicken Broth ⁽⁴⁴⁶⁾ *with chopped herb pancake* **9.75**

Chopped Liver ⁽²⁶⁰⁾ *dill pickles and matzo crackers* **11.75**

Black Forest Ham ⁽³²⁶⁾ *artichokes and celeriac remoulade* **15.00**

Dressed Dorset Crab ⁽³³²⁾ *shallots, grated egg and parsley* **21.75**

🌀 Salads 🌀

Charred Broccoli and Superfoods Salad *vg small:* ⁽⁶⁵³⁾ **14.25** *large:* ⁽¹³¹⁸⁾ **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**
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 and pickles

🌀 Main Courses 🌀

Chicken Schnitzel Burger ⁽⁸⁸¹⁾ **17.50**
burger sauce, cheese, gem lettuce, tomato, fries

Fischer's Hot Dog ⁽⁶²⁸⁾ **15.50**
sauerkraut, caramelised onions and fries

Chicken Schnitzel ⁽⁶⁶⁹⁾ **26.50**
jus parisienne or lingonberry compote

Grilled Spatchcock Chicken ⁽⁷⁰⁴⁾ **26.50**
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 ⁽⁵²⁸⁾ **30.00**
pearl barley risotto, butternut squash and chestnuts

Venison Goulash ⁽⁹⁹⁷⁾ **32.00**
root vegetables and spätzle

Wiener Schnitzel ⁽⁷²⁵⁾ **35.75**
jus parisienne or lingonberry compote

Pan-fried Sea Bass Fillet ⁽⁴⁷⁴⁾ **33.50**
mushroom fricassée and celeriac purée

🌀 Würstchen-Sausages 🌀

choice of any two **27.00**

Frankfurter ⁽⁷⁶⁰⁾ *traditional smoked beef*

Thuringer 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

Franz Joseph Kaiserschmarrn ⁽¹⁰²⁶⁾ **14.00**
chopped pancake with cherry compote

Bananas Foster ⁽¹¹⁰⁴⁾ **11.50**
with vanilla ice cream

🌀 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 ⁽⁵¹⁹⁾ **8.75**

Fischer's Carrot Cake ⁽⁶⁹⁶⁾ **7.75**

Black Forest Gâteau ⁽⁴⁵⁹⁾ **9.75**

Raspberry & Pistachio Layer Cake *vg* ⁽⁸⁴⁷⁾ **9.50**

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*