

Monday to Friday 11.30am - 11pm
Saturday, Sunday and Bank Holidays 5pm - 11pm

Brunch menu served
Saturday, Sunday and Bank Holidays 11.30am - 5pm



Sweet Mustard Herring 7.25
Smoked Herring . . . 7.25
Bismarck Herring . . . 7.25
all served with pickled vegetables



Asbach Cured Salmon . 9.00
Beetroot Cured Salmon 9.00
Oak-Smoked Salmon . . 9.00
all served with horseradish cream and nordic bread

Starters

Käsespätzle 4.50 with Bacon 6.25
Chopped Liver with Pickles 5.75
Beef Broth with Cheese Dumplings 6.95
Himmel und Erde 7.25
soft black pudding with apple
Beetroot and Goats' Curd Salad 7.75
Chopped Chicken Salad *small* 9.00 *large* 13.50
White Asparagus with Black Forest Ham 12.00

Schnitzels

Chicken 13.25 ~ Wiener 19.00
served with lingonberry compote
Holstein add 1.75
with anchovy, capers and egg

Würstchen 10.25
choice of two sausages with potato salad, sauerkraut and caramelised onions

Frankfurter *traditional smoked beef*
Bockwurst *pork, paprika and chive*
Thüringer *caraway spiced pork*
Nürnberger *pork and marjoram*
Käsekrainer *pork and garlic stuffed with emmental*
Berner Würstel *bacon wrapped pork and garlic with emmental*

Entrées

Grilled Spatchcock Chicken 13.25
with garlic and tarragon
Poached Cod *with peas and broad beans* 16.25
Braised Beef Tafelspitz 17.00
Lamb Goulash 17.95
Grilled Sea Trout 18.00
with broccoli and toasted almonds
Seared Sea Bass 23.50
with roman artichokes and a citrus dressing
Grilled Rib-Eye Steak 24.95
with 'Bavarian blue' butter and chips
Devilled Veal Sweetbreads *with a tartare sauce* 26.00

Brötchen

served on rye sourdough

Chicken Liver, Cucumber & Dill 2.25
White Asparagus and Artichoke 2.50
Smoked Salmon and Goats' Curd 2.75
Herring Roe Caviar and Egg 2.95

Vegetables & Side Salads

Medium Cut Chips 4.00 ~ Buttery Mash 4.00
Spätzle 3.00 ~ Wilted Spinach 4.25 ~ Paprika Buttered Broccoli 4.25
Pickled Cucumber Salad 3.50 ~ Potato Salad 3.50
Tomato & Shallot Salad 4.00 ~ Mixed Leaf Salad 4.25

Cheese

Tête de Moine 8.95
with dried figs, honey and caraway crackers

Strudels

Topfenstrudel 5.95
Apple & Walnut 6.25
Sweet Cherry 7.25

Desserts

Poppy Seed Parfait *with Summer Berries* 5.25
Hazelnut & Chocolate Pudding 5.50
Marillenknoedel 5.95
apricot dumpling with apricot compote and vanilla ice cream
Scheiterhaufen 6.25
apple bread & butter pudding with calvados anglaise
Franz Joseph Kaiserschmarrn 6.75
chopped pancake with plum compote

Ice Cream Coupes

Raspberry Sorbet 3.95
with mixed berry compote
Wien 5.95
coffee and milk ice creams with whipped cream and espresso anglaise
Berggasse 7.00
hazelnut, almond and pistachio ice creams, whipped cream and butterscotch sauce
Kinder 7.95
vanilla, chocolate, and raspberry ice creams with marshmallows and candied nuts

Konditorei & Biscuits

Chocolate & Grand Marnier Dobos 4.25
Sachertorte 4.95 ~ Raspberry & Poppy Seed Gugelhupf 5.25
Lemon Torte 5.50 ~ Esterhazy Schnitten 5.25
Gingerbread 1.95 ~ Vanilla Kipferl 2.00
Eisenbahner 2.50 ~ Florentine 3.50

Coffee & Chocolate

Espresso *small* 2.25 *large* 3.25
Milchkaffee 3.50 ~ Iced Coffee 3.50
Melange *topped with cream* 4.00
Wiener Kaffee *large espresso with whipped cream* 4.00
Schwarzer Kaffee *by the pot* 4.25
Einspanner *long espresso, steamed milk, whipped cream* 4.25
Eiskaffee *espresso poured over vanilla ice cream* 5.25
Überstürzter 6.00
long espresso and belgian chocolate poured over whipped cream
Kaffee Kirsch 7.00
long espresso, kirsch, belgian chocolate, whipped cream
Fischer's Hot Chocolate 4.50 ~ Chocolate Fondant 4.50
Schokoladengenuss 6.00
grand cru 'kalinga' chocolate served with a jug of hot full cream milk on the side

Cover charge 1.75 midday-3pm, 7pm-11pm

Prices include VAT ~ A discretionary 12½% Service Charge will be added to your bill
All gratuities are managed by the staff ~ No intrusive or flash Photography ~ No Cheques