



APPETISERS

NOCELLARA OLIVES Ve	5
Sweet green olives	
BURRATA V	11
Tomato relish + pretzel chips	
MEATBALL + CAMBOZOLA	9
Pork + beef meatballs, mother sauce	

CRISPY PORK BELLY	9
Chilli honey dressing, sauerkraut	
ALPINE KROKETTES	8.5
Smoked bacon + Gruyère cheese, aioli	
TWICE-FRIED CHICKEN	8.5
Hot wing sauce, pickled cucumber and ranch dip	

BIER ONION SOUP V	8.5
Sweet roscoff onion, Stiegl, Gruyère, thyme, served with a "Top Hat"	
HUMMUS + PICKLE Ve	6.5
Haus-baked pitta, pomegranate, coriander	
RUBY PRAWNS	9.5
Curried prawns, crispy kale, ruby curry sauce	

SKILLET TOASTED SANDWICHES

SERVED UNTIL 6PM, MON - SAT
Honey potato farm haus loaf, buttered + skillet toasted, served with haus pickles + fries

12HR MUNICH PORK	14
Low-and-slow Hofbrau braised pork, Gruyère, mozzarella, mustard mayo, pickles	

CAPRESE V	14
Marinated tomato, mozzarella, Gruyère, basil, spinach + pesto	
CHICKEN + AVOCADO	14
Chicken, smoked bacon, mustard mayo, spiced avocado, Gruyère + mozzarella	
KLASSIC REUBEN	14
Schloss salt beef, Gruyère, mozzarella, mustard mayo	
MONTE CRISTO	14
PDO Bavarian Black Forest ham, Gruyère, mozzarella, mustard mayo	

BAKERY

PRETZEL <i>With haus sweet mustard</i>	
Choose from:	
- Haus pretzel V	5
- Cheese + bacon pretzel	5.5
- Jalapeño popper pretzel V	5.5
Add bier cheese and pickles V	+3
 Pair with a tank fresh Pilsner Urquell	6.4
GARLIC BREAD SWIRL V	5
Tear and share. Garlic butter, rosemary	
Add cheese +1	
HAUS BAKED SOURDOUGH V	4
Malted whipped butter, sea salt	

SHARING

FONDUE V	26
<i>For two to four to share</i>	
Melted Vacherin Fribourgeois, Gruyère, white wine, haus pickles, sourdough + new potatoes.	
Add bratwurst sausage	+3
BAVARIAN FEAST	70
<i>For up to four share</i>	
Roast pork knuckle, chicken schnitzel, bratwurst, kaiserkurst, chilliwurst, pork belly, sfornato, braised red cabbage, seasonal greens, Schloss kraut, pickles, ruby curry sauce	

BURGERS

HALLOUMI SCHNITZEL BURGER V	16.5
Rosemary breaded halloumi, pickled red onion, gem lettuce, pickled chillies, pumpkin seed pesto, fries	
SCHLOSS CHICKEN BURGER	16.5
Chilli honey buttermilk chicken, gouda, Albert's sauce, fries	
BARON BURGER	19.5
NATIONAL BURGER AWARDS 2025	
Double beef patty, short-rib, raclette cheese, bacon jam, crispy shallots + truffle mayo, fries + beef gravy	
COOK HAUS BURGER <i>Available</i> Ve	16.5
Double beef patty, short-rib, Albert's burger sauce, mustard, gherkin + fries	
COOK HAUS CHEESEBURGER	17.9
Our cook haus burger + mature cheddar cheese slices	

BRATWURSTS

CURRYWURST PLATE	19.5
Two klassic bratwursts, crispy onions, ruby curry sauce, fries	
SAUSAGE FEST	24.5
Bratwurst sausage, kaiserkurst sausage, chilli beef frankfurter, Bavarian potato salad, green salad, Schloss kraut, pickles, haus mustard, ruby curry sauce	

KLASSIC WURST	15
Your choice of wurst, mustard, bun + fries	
WURST PLATE	15
Your choice of wurst, Bavarian potatoes, seasonal salat, Schloss kraut, mustard	
Choose from:	
BRATWURST: smoked pork	
KAISERWURST: smoked pork + cheddar	
CHILLIWURST: smoked beef + chilli	
VEGAN WURST Ve: vegan wurst	

SCHLOSS KLASSICS

CHICKPEA FATTOUSH SALAT V	13
Dressed chickpeas, herbs, seasonal leaves, pomegranate, molasses, dill yoghurt	
ADD:	5 EACH
- Roast salmon	
- Chicken shawarma	
- Oyster mushroom shawarma V	

BUTTERNUT SQUASH SPINACH EN CROUTE Ve	20
Olive oil and thyme potatoes, tenderstem broccoli, cabbage, peas, vegetable gravy	

SCHWEINSHAXE 19.5

Crispy Bavarian roasted pork knuckle in spices, brined for 12 hours before being rubbed and roasted for 3 hours.

Served with braised red cabbage and apple + rich wine gravy

Das No1 klassic dish of Bavaria and Oktoberfest

PAN-ROASTED SALMON	18.5
Seasonal vegetables, new potatoes, lemon mustard vinaigrette, sun-dried tomato relish	

MEATBALL MAFALDE	16.5
Ribbon pasta, pork + beef meatballs, 'nduja, mother sauce	
MUSHROOM MAFALDE V	14.5
Ribbon pasta, sautéed wild mushroom brandy sauce, truffle + Parmesan	
CHICKEN BERLINER SHAWARMA	17
Herb + chickpea salad, spiced marinated chicken, dill garlic yoghurt, pomegranate molasses, hummus, fluffy haus pitta	
OYSTER MUSHROOM SHAWARMA V	15
Herb + chickpea salad, spicy mollases glazed oyster mushroom, dill garlic yoghurt, pomegranate molasses, hummus, fluffy haus pitta	

SCHNITZELS

SCHLOSS SCHNITZEL	19
Chicken breast, roasted pumpkin seed pesto, aioli, charred lemon, herbed new potatoes	
CORDON BLEU SCHNITZEL	23
Chicken breast, Gruyère, PDO Black Forest ham, wild mushroom + brandy sauce with truffle fries + parmesan	
CAESAR SCHNITZEL	18
Chicken breast, soft boiled egg, baby gem, capers, anchovies, parmesan cheese, bacon, Caesar dressing, sourdough croutons	
TYROLEAN SCHNITZEL	23
Chicken breast, 'nduja, mozzarella, parmesan, served with malfalde pasta	

SIDES

CHARRED BROCCOLI V	5
Lemon, shallots, garlic aioli	
BIER HALLE PICKLES Ve	5
Bavarian potatoes, pickles, Schloss kraut	
HAUS FRIES Ve	5
TRUFFLE + PARMESAN FRIES V	6
GARLIC BREAD SWIRL V	5
Tear and share. Garlic butter, rosemary	
Add cheese +1	

SFORMATO <i>To share</i> V	8
Baked truffle mash, Alpine melting cheese	
CAESAR SALAT	5
Baby gem, capers, anchovies, parmesan, Caesar dressing, sourdough croutons	

PRETZEL <i>With haus sweet mustard</i>	
Choose from:	
- Haus pretzel V	5
- Cheese + bacon pretzel	5.5
- Jalapeño popper pretzel V	5.5
Add bier cheese and pickles V	+3

PUDDING KLUB

KLASSIC APPLE STRUDEL V	7.5
Caramelised apples, flaky pastry vanilla sauce	
STICKY TOFFEE PUDDING V	7.5
Sea salt toffee sauce, brown sugar crumb, vanilla ice cream	
ALPINE VANILLA + CHOCOLATE CHEESECAKE V	7.5
Cinnamon biscuit base, berry compote	
PRETZEL DOUGHNUTS V	7.5
Hot cinnamon sugared doughnuts, salted chocolate caramel dip	TO SHARE 13
DARK CHOCOLATE BROWNIE V	7.5
Vanilla cream, cherry sorbet	
HAUS ICE CREAM + SORBET	7.5
Choose 3 scoops:	
VANILLA	SORBET:
CHOCOLATE	CHERRY
WILD STRAWBERRY	PASSIONFRUIT
ESPRESSO COFFEE	+ MANGO Ve
<i>Ask your server to add chocolate sauce</i>	

DESSERT COCKTAILS

BEAR TRAP IRISH KOFFEE	8
Jameson Irish whiskey, Bärenjäger liqueur, Demerara sugar, coffee, vanilla cream	
CHOCOLATE ORANGE MARTINI	10
Tempus Fugit cacao, Cointreau, tangerine gomme, cream	
ESPRESSO MARTINI	11.5
Absolut Vanilia vodka, Absolut vodka, Kahlua, gomme, espresso	

V - Vegetarian **Ve** - Vegan **Available Ve** - Available Vegan

All our food is fresh and may contain allergens. Ask your server for more information.
100% of all tips go directly to our team. 10% discretionary service charge is added to parties of six or more.