



APPETISERS

NOCELLARA OLIVES Ve	5	CRISPY PORK BELLY	9.5	BIER ONION SOUP V	9
Sweet green olives		Chilli honey dressing, sauerkraut		Sweet roscoff onion, Stiegl, Gruyère, thyme, served with a "Top Hat"	
BURRATA V	12	ALPINE KROKETTES	9	HUMMUS + PICKLE Ve	8
Tomato relish + pretzel chips		Smoked bacon + Gruyère cheese, aioli		Haus-baked pitta, pomegranate, coriander	
MEATBALL + CAMBOZOLA	9.5	TWICE-FRIED CHICKEN	9.5	RUBY PRAWNS	11
Pork + beef meatballs, mother sauce		Hot wing sauce, pickled cucumber and ranch dip		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	16
Low-and-slow Hofbrau braised pork, Gruyère, mozzarella, mustard mayo, pickles	

CAPRESE V	16
Marinated tomato, mozzarella, Gruyère, basil, spinach + pesto	
CHICKEN + AVOCADO	16
Chicken, smoked bacon, mustard mayo, spiced avocado, Gruyère + mozzarella	
KLASSIC REUBEN	16
Schloss salt beef, Gruyère, mozzarella, mustard mayo	
MONTE CRISTO	16
PDO Bavarian Black Forest ham, Gruyère, mozzarella, mustard mayo	

BAKERY

PRETZEL <i>With haus sweet mustard</i>	
Choose from:	
- Haus pretzel V	6
- Cheese + bacon pretzel	6.5
- Jalapeño popper pretzel V	6.5
Add bier cheese and pickles V	+3
 Pair with a tank fresh Pilsner Urquell	7
GARLIC BREAD SWIRL V	5.5
Tear and share. Garlic butter, rosemary	
Add cheese +1	
HAUS BAKED SOURDOUGH V	5
Malted whipped butter, sea salt	

SHARING

FONDUE V	27.5
<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	75
<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	17.5	BARON BURGER	19.9
Rosemary breaded halloumi, pickled red onion, gem lettuce, pickled chillies, pumpkin seed pesto, fries		NATIONAL BURGER AWARDS 2025	
		Double beef patty, short-rib, raclette cheese, bacon jam, crispy shallots + truffle mayo, fries + beef gravy	
SCHLOSS CHICKEN BURGER	17.5	COOK HAUS BURGER <i>Available Ve</i>	17.5
Chilli honey buttermilk chicken, gouda, Albert's sauce, fries		Double beef patty, short-rib, Albert's burger sauce, mustard, gherkin + fries	
		COOK HAUS CHEESEBURGER	18.9
		Our cook haus burger + mature cheddar cheese slices	

BRATWURSTS

CURRYWURST PLATE	19.9	KLASSIC WURST	16
Two klassic bratwursts, crispy onions, ruby curry sauce, fries		Your choice of wurst, mustard, bun + fries	
SAUSAGE FEST	25.5	WURST PLATE	16
Bratwurst sausage, kaiserkurst sausage, chilli beef frankfurter, Bavarian potato salad, green salad, Schloss kraut, pickles, haus mustard, ruby curry sauce		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	14
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	21
Olive oil and thyme potatoes, tenderstem broccoli, cabbage, peas, vegetable gravy	

SCHWEINSHAXE	22
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	
<i>Das No 1 klassic dish of Bavaria and Oktoberfest</i>	

PAN-ROASTED SALMON	19.5
Seasonal vegetables, new potatoes, lemon mustard vinaigrette, sun-dried tomato relish	

MEATBALL Malfalde	17
Ribbon pasta, pork + beef meatballs, 'nduja, mother sauce	
MUSHROOM Malfalde V	15.5
Ribbon pasta, sautéed wild mushroom brandy sauce, truffle + Parmesan	
CHICKEN BERLINER SHAWARMA	18
Herb + chickpea salad, spiced marinated chicken, dill garlic yoghurt, pomegranate molasses, hummus, fluffy haus pitta	
OYSTER MUSHROOM SHAWARMA V	16
Herb + chickpea salad, spicy mollases glazed oyster mushroom, dill garlic yoghurt, pomegranate molasses, hummus, fluffy haus pitta	

SCHNITZELS

SCHLOSS SCHNITZEL	19.5
Chicken breast, roasted pumpkin seed pesto, aioli, charred lemon, herbed new potatoes	
CORDON BLEU SCHNITZEL	25
Chicken breast, Gruyère, PDO Black Forest ham, wild mushroom + brandy sauce with truffle fries + parmesan	
CAESAR SCHNITZEL	19.5
Chicken breast, soft boiled egg, baby gem, capers, anchovies, parmesan cheese, bacon, Caesar dressing, sourdough croutons	
TYROLEAN SCHNITZEL	25
Chicken breast, 'nduja, mozzarella, parmesan, served with malfalde pasta	

SIDES

CHARRED BROCCOLI V	5	HAUS FRIES Ve	5
Lemon, shallots, garlic aioli		TRUFFLE + PARMESAN FRIES V	6.5
BIER HALLE PICKLES Ve	5	GARLIC BREAD SWIRL V	5.5
Bavarian potatoes, pickles, Schloss kraut		Tear and share. Garlic butter, rosemary	
		Add cheese +1	

SFORMATO <i>To share V</i>	8	PRETZEL <i>With haus sweet mustard</i>	
Baked truffle mash, Alpine melting cheese		Choose from:	
CAESAR SALAT	6	- Haus pretzel V	6
Baby gem, capers, anchovies, parmesan, Caesar dressing, sourdough croutons		- Cheese + bacon pretzel	6.5
		- Jalapeño popper pretzel V	6.5
		Add bier cheese and pickles V	+3

PUDDING KLUB

KLASSIC APPLE STRUDEL V	8.5
Caramelised apples, flaky pastry vanilla sauce	
STICKY TOFFEE PUDDING V	8.5
Sea salt toffee sauce, brown sugar crumb, vanilla ice cream	
ALPINE VANILLA + CHOCOLATE CHEESECAKE V	8.5
Cinnamon biscuit base, berry compote	

PRETZEL DOUGHNUTS V	8.5	
Hot cinnamon sugared doughnuts, salted chocolate caramel dip	TO SHARE 13	
DARK CHOCOLATE BROWNIE V	8.5	
Vanilla cream, cherry sorbet		
HAUS ICE CREAM + SORBET	8.5	
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	CHOCOLATE ORANGE MARTINI	11
Jameson Irish whiskey, Bärenjäger liqueur, Demerara sugar, coffee, vanilla cream		Tempus Fugit cacao, Cointreau, tangerine gomme, cream	
		ESPRESSO MARTINI	13.5
		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 all parties.