



# Mother's Day & Easter Weekend

## AFTERNOON TEA

**£60 per platter (for two)**

Includes unlimited tea and coffee

£5 supplement to switch to a glass of Sekt

### **Herzhaft (Savouries)**

Salmon Roulade with Horseradish Cream

Black Forest Ham Sandwich on Klumpen Bread

Beetroot Hummus, Sliced Egg, Cress on Malted Rye

Pickled Herring Tartar in a Savoury Tartlet

### **Süß (Sweets)**

Windbeutel with Chantilly Cream

Apple Strudel

Chocolate Gugelhupf

Strawberry Macaron

*\*Available on Sunday 10th March, Friday 29th March, Saturday 30th March,  
Sunday 31st March and Monday 1st April in the Restaurant only*

# LUNCH SET MENU

Monday to Friday

12pm to 2:30pm

2 courses - £30

3 courses - £35

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## STARTERS

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### Topinambur Suppe (V)

Jerusalem Artichoke Soup, Chives

### Kalbszunge

Cured Ox Tongue, Pickled Root Vegetables, Endive, Mustard Vinaigrette

### Ziegenkäse (V)

Herb Rolled Goats Cheese, Candy Beets, Frisée, Raspberry Dressing

### Geräucherte Forelle

Flaked Smoked Trout, Blood Orange, Fennel, Lambs Lettuce

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## MAINS

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### Kalbsleber

Seared Calfs Liver, Poached Pear, Mash, Tarragon Jus

### Schweinebraten

Roast Pork Ribeye, Braised Red Cabbage, Potato Puree

### Meerforelle

Sea Trout, Grilled Asparagus, Herb Butter Sauce

### Gemüsestrudel (V)

Spiced Butternut Squash, Spinach, Beetroot, Feta

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## DESSERTS

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### Apfeltasche

Cinnamon Spiced Apple Turnover, Raisins, Vanilla Sauce

### Fürst Pückler Eis (V)

Vanilla, Chocolate, Strawberry Ice Cream, Whipped Cream

### Geröstete Ananas (VG)

Spiced Roasted Pineapple, Wild Berries Sorbet, Caramel

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

(VG) -suitable for vegan requirements / (V)- suitable for vegetarian requirements.

Adults need around 2000 kcal a day. A discretionary 13.5% service charge will be added to your bill. All prices include VAT.

We are now a cashless venue, we do apologise for any inconvenience.

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## SEASONAL DRINKS

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<b>Negroni</b>	12.50
London N3 Gin, Martini Rubino, Campari	
<b>Hot Toddy</b>	11.00
Jura 12yr, Cointreau, Lemon, Winter Spices	
<b>Holler Schampus</b>	11.50
Sekt, Elderflower	

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## FOR THE TABLE

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<b>Bread Basket (V)</b> 904 kcal	5.50
Quark, Butter	
<b>Lachs Tartar mit Pumpernickel</b> 143 kcal	8.00
Salmon Tartare, Dark German Rye Bread	
<b>Green Olives</b> 179 kcal	6.00

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## STARTERS

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<b>Geröstete Karotten - Ingwersuppe (VG)</b> 185 kcal	9.00
Roasted Carrot, Ginger Soup, Vegan Cream	
<b>Schweizer Wurstsalat</b> 456 kcal	12.50
Emmentaler Cheese, Pfälzer Sausage, Gherkin, Potato Salad, Cucumber Salad, Carrot, Mouli	
<b>Gravlax</b> 407 kcal	14.00
Beetroot Cured Salmon, Fennel & Cucumber Salad, Dill Cream	
<b>Schweinshaxen Terrine</b> 528 kcal	12.00
Pork Knuckle Terrine, Kohlrabi Remoulade, Spiced Pear Chutney, Chanterelle	
<b>Flädlesuppe</b> 268 kcal	10.00
Clear Beef Broth, Thinly Sliced Crepe, Chives	
<b>Krabbensalat Hamburger Art</b> 350 kcal	15.00
Brown Shrimps, Pear, Green Beans, Crispy Bacon, Dill	
<b>Rote Beete Salat (V)</b> 413 kcal	14.00
Beetroot, Lambs Lettuce, Gruyère Cheese, Honey-Poppy Seeds Dressing	

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## SHARING

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<b>Zweierlei vom Schwein</b>	35.00
Large White Pork Tomahawk and Spiced Confit	
Pork Belly, German Roast Potatoes, Winter Vegetables, Red Wine Jus	
	(per person)

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## REGIONAL SPECIALITIES

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<b>Elsass</b> 1114 kcal	<b>28.00</b>
Pfälzer Würstchen, Smoked and Brined Pork Loin, Frankfurter Würstchen, Pork Belly, Sauerkraut, New Potatoes, Mustard	
<b>Entenbraten</b> 1262 kcal	<b>39.00</b>
Half Slow Roast Free Range Duck, Red Cabbage, Apricot Bread Dumpling, Duck Jus	
<b>Roastbeef</b> 567 kcal	<b>24.00</b>
Cold Sliced Roast Sirloin, Bratkartoffeln, Mixed Leaf, Tartare Sauce, Gherkin	
<b>Spinatknödel (V)</b> 268 kcal	<b>22.00</b>
Poached German Spinach Bread Dumpling, Wild Mushrooms, Vegetable Velouté	
<b>Wiener Schnitzel</b> 1241 kcal	<b>34.00</b>
Veal Schnitzel ,Warm Potato Salad, Cucumber Salad, Lingonberry Compote	
<b>Gebratener Kabeljau</b> 251 kcal	<b>30.00</b>
Grilled Cod, Braised Cucumber, San Marzano Tomato, Horseradish Sauce	
<b>Kalbsbratwurst</b> 836 kcal	<b>24.00</b>
Grilled Veal and Pork Sausage, Sauerkraut, Mash Potato, Onion Jus	
<b>Tafelspitz</b> 973 kcal	<b>28.50</b>
Slow Simmered Beef, Apple Horseradish Cream, Creamed Spinach, Root Vegetables, Beef Broth	
<b>Gefüllte Paprikaschote mit Letscho (VG)</b> 558 kcal	<b>22.00</b>
Roast Stuffed Red Bell Pepper, Courgette Rice, Shallots & Herbs, Red Pepper, Tomato and Paprika Sauce	
<b>Seeteufel</b> 535 kcal	<b>30.00</b>
Pan Fried Monkfish, Pancetta, Braised Lentils, Chervil Oil	
<b>Schwäbischer Rostbraten</b> 1433 kcal	<b>32.00</b>
Grilled Sirloin, Käsespätzle, Onion jus, Crispy Onion, Black Forest Salad	
<b>Königsberger Klopse</b> 660 kcal	<b>26.00</b>
Poached Veal Dumplings, Capers, Anchovies, New Potatoes, Beetroot Salad	

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## SIDES

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<b>Spätzle</b> 573 kcal	<b>6.00</b>	<b>Cucumber salad</b> 63 kcal	<b>6.00</b>
<b>Potato Rösti</b> 394 kcal	<b>6.00</b>	<b>Warm potato salad</b> 197 kcal	<b>6.00</b>
<b>Truffled Potato Puree</b> 321 kcal	<b>6.00</b>	<b>Bratkartoffeln</b> 384 kcal	<b>6.00</b>
<b>Wilted Spinach</b> 81 kcal	<b>6.00</b>	Potatoes, Shallots, Bacon, Parsley	
		<b>Green Beans</b> 83 kcal	<b>6.00</b>

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