
APERITIFS

Schwarzwald Negroni <i>Monkey 47 Gin, Home Made Black Forest Vermouth, Campari</i>	14.50
Sloe Collins <i>Sipsmith Sloe Gin, Bitter Lemon Soda</i>	13.00
Twinkle <i>Arbikie Vodka, Saint Germain Elderflower Liquor, Schloss Vaux Sekt</i>	14.00

FOR THE TABLE

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

STARTERS

Flädlesuppe 452 kcal <i>Clear Beef Bone Broth, Thinly Slice Crepe, Chives</i>	12.00
Steak Tartare 487 kcal <i>Hand Chopped Beef, Wild Garlic Aioli Dill, Sour Dough Melba</i>	15.00
Kartoffelsuppe (VG) 218 kcal <i>Potato Soup, Truffled Sourdough Croutons, Chives</i>	10.00
Hering Hausfrauen Art 465 kcal <i>Herring, Apple, Sour Cream, Red Onion</i>	14.50
Krabben Cocktail 532 kcal <i>Shellfish Cocktail, Avocado, Marie Rose, Verbena</i>	17.00
Meeresfrüchte Roulade 376 kcal <i>Steamed Salmon & Scallop Mousse, Hispi Cabbage, Shellfish Bisque</i>	17.00
Feldsalat (V) 246 kcal <i>Lamb's Lettuce, Pumpkin Seeds, Shaved Appenzeller, Potato Dressing</i>	14.00

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.

SHARING FOR TWO

(Carved At The Table)
(priced per person)

Rehrücken Baden Baden 2189 kcal <i>Roast Roe Deer Saddle, Poached Pear & Lingonberries, Savoy Cabbage, Spätzle, Venison & Pepper Jus</i>	40.00
Ente aus dem Rohr 3557 kcal <i>Slow Roast Free Range Honey Glazed Duck Red Cabbage, Bread Dumplings, Duck Jus</i>	35.00

REGIONAL SPECIALTIES

Wiener Schnitzel 1429 kcal <i>Veal schnitzel, Warm Potato Salad, Cucumber Salad, Lingonberry Compote</i>	36.00
Schweinefilet Medallions mit Morchelrahm 1148 kcal <i>Free-Range Pork Fillet, Morel Mushroom Sauce</i>	32.50
Gebratener Kabeljau 235 kcal <i>Grilled Cod, Braised Cucumber, Heritage Tomato, Horseradish Sauce</i>	29.50
Tafelspitz 777 kcal <i>Slow Simmered Beef, Apple Horseradish Cream, Creamy Spinach, Root Vegetables, Beef Broth</i>	28.50
Gefüllte Paprikaschote mit Letscho (VG) 293 kcal <i>Roast Stuffed Red Bell Pepper, Courgetti Rice, Shallots & Herbs, Red Pepper, Tomato & Paprika Sauce</i>	24.50
Forelle mit Mandlebutter 901 kcal <i>Pan Fried Whole River Trout, Caper, Parsley & Almond Butter</i>	28.50
Angus Rib Eye 300g 596 kcal <i>28 Day Aged Beef, peppercorn sauce</i>	35.00

SIDES

Spätzle	573 kcal	6.00
Potato purée	440 kcal	6.00
Steamed parsley potatoes	150 kcal	6.00
Wilted spinach	65 kcal	6.00
Braised red cabbage	171 kcal	6.00
Cucumber salad	63 kcal	6.00
Warm potato salad	197 kcal	6.00

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DESSERTS

Kaiserschmarrn - to share for 2 1342 kcal <i>Souffled Rum & Raisin Pancake, Sour Plum Compote</i>	15.00
Millefeuille (VG) 557 kcal <i>Puff Pastry, Chantilly, Wild Griotte Cherries, Cherry Sorbet</i>	8.00
Vanilla Crème Brûlée 450 kcal <i>Poppy Seed Biscuit</i>	7.50
Halbgefrorenes (V) 378 kcal <i>Candied Fruit & Nougatine Iced Parfait, Raspberry Sorbet</i>	8.00
Strudel (V) 534 kcal / 191kcal <i>Quark & Apricot / Apple & Cinnamon Warm Vanilla Sauce</i>	8.00 / 7.80
Heisse Liebe (V) 331 kcal <i>Warm Raspberries, Himbeergeist, Vanilla Ice Cream, Chantilly</i>	7.50
Windbeutel 884 kcal <i>Choux Pastry Bun, Vanilla Ice Cream, Sour Cherries, Chantilly, Dark Chocolate Sauce</i>	9.00
Cakes from the counter: <i>Baked cheesecake 7.80 (V) 616 kcal</i>	7.80
<i>Sachertorte 8.00 (V) 707 kcal</i>	8.00
<i>Black Forest gâteau 8.00 (V) 511 kcal</i>	8.00

SWEET WINES BY THE BOTTLE

GERMANY

2018 Riesling Auslese Winkeler Hasensprung Weingut Allendorf, Rheingau (500ml)	53.00
2018 Riesling Auslese Ockfener Borckstein Weingut St-Urbans-Hof, Mosel (375ml)	55.00
2018 Riesling Auslese Dorsheimer Pittermannchen Weingut Joh. Bapt. Schafer, Nahe (750ml)	95.00
1994 Bacchus Beerenauslese, Weingut Carl Koch, Rheinhessen (750 ml)	65.00
2015 Riesling Beerenauslese Kapellenberg, Weingut Göttelmann, Nahe (500ml)	95.00

AUSTRIA

2015 Chardonnay Welschriesling Beerenauslese, Umathum, Burgenland (375ml)	65.00
2012 Traminer Auslese, Weingut Emmerich Knoll Wachau (500ml)	63.00

FRANCE

2018 Gewurztraminer Vendange Tardive, Cave de Turckheim, Alsace (500ml)	60.00
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CANADA

2015 Riesling Icewine, Stratus, Ontario (375)	74.00
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