



SOUPS

Potato soup (VG) 8.50 262 kcal
croutons & parsley

APPETIZERS

Bread basket 5.50 (V) 904 kcal
butter, quark
Nocellara olives 6.00 (VG) 179 kcal

STARTERS

Bayrischer Wurstsalat 11.50 487 kcal
smoked pork sausage, gherkins, red onions, Cheddar,
chives, mustard dressing

Gratinated Goats Cheese 10.50 (V) 677 kcal
mixed leaves, pomegranate, hazelnut, balsamic dressing

Black Forest Ham & Obatzda 14.00 143 kcal
white & red radish salad

Severn Wye Smoked Salmon 14.50 485 kcal
potato Rösti, horseradish cream

Crispy Jalapeño Cream Cheese Croquette 12.50
(VG) 692 kcal
crushed avocado, beetroot salad, muscatel vinaigrette

Crispy Chicken Salad 11.50 828 kcal
baby gem, watermelon, crushed hazelnuts, honey &
hazelnut dressing

Atlantic Shrimp Cocktail 12.80 218 kcal
cucumber, melon, Marie Rose

Herring "Hausfrauenart" 14.00 416 kcal
onion, apple, sour cream, malted rye sunflower bread

Green Wheat Salad 10.50 (VG) 392 kcal
Main course 12.50 480 kcal
mixed leaf, feta cheese, pear, pomegranate,
house dressing

MAINS

CLASSICS

Bayrische Schweinshaxe 26.50 1507 kcal
cured & grilled giant pork knuckle, Sauerkraut,
potato dumpling, beer jus

Beef Burger 18.50 2895 kcal
prime beef, dry cured crispy bacon, cheddar,
romaine lettuce, crispy onions, house sauce, bun,
French fries
*add a fried egg for 1.80 109 kcal

Schupfnudeln 19.50 (V) 897 kcal
hand rolled potato noodles, apples,
wild mushrooms, kale, truffle cream sauce

Holstein-style Schnitzel 24.50 1087 kcal
pork, fried egg, gherkins, capers & anchovies

Chicken Schnitzel 21.50 1558 kcal
braised red cabbage, red wine sauce

Jäger Schnitzel 28.50 1197 kcal
veal, mushroom sauce

Vienna Schnitzel 29.50 1492 kcal
veal, warm potato salad, lingonberry compote

BRUNCH

Großes Frühstück 16.00 1126 kcal
Two eggs (fried or scrambled), grilled Nürnberger sausages,
dry cured crispy bacon, tomato, mushrooms, potato Rösti

Eggs Benedict 11.50 742 kcal
Ham, poached eggs, hollandaise, potato Rösti

Eggs Royale 13.50 561 kcal
smoked salmon, poached eggs, hollandaise, potato
Rösti

Eggs Florentine 12.50 573 kcal
spinach, poached eggs, hollandaise, potato Rösti

Potato rösti & two fried eggs 7.00 (V) 461 kcal

Smoked salmon & scrambled eggs 12.00 353 kcal

Leberkäse Breakfast 11.50 215 kcal
German meat loaf, fried egg, mixed leaves

Berry & coconut chia parfait 6.50 (VG) 203 kcal
berry chia pudding, coconut chia pudding,
coconut almond crunch

Blueberry & caramelised white chocolate muffin 3.00
(V) 389 kcal

Croissant 2.75 (V) 280 kcal
Pain au chocolat 3.50 (V) 383 kcal

SAUSAGES

Classic Hot Dog 13.50 944 kcal
marjoram spiced pork sausage, coleslaw,
house sauce, crispy onions, Brezel brioche roll

Münchener Weißwurst 13.50 834 kcal
poached pork & veal sausage with parsley
sweet mustard, Brezel

Vienna Sausages 19.50 687 kcal
beef sausages, potato salad, mixed leaves

Currywurst 18.50 1684 kcal
pork sausage, curried tomato sauce
triple cooked chips, house sauce

Käsekrainer 19.50 1157 kcal
smoked & grilled cheese pork sausage
Sauerkraut, herbed mash potato, crispy onions

Smoked Schinkenknacker 19.50 1221 kcal
smoked & grilled pork sausage,
Sauerkraut, mash potato, crispy onions

Vegan Currywurst 18.50 (VG) 1478 kcal
vegan sausage, curried tomato sauce
triple cooked chips, house sauce

SIDES

Leaf salad 4.50 (VG) 42 kcal

Spinach 5.50 (VG) 142 kcal

Potato salad 5.50 (VG) 197 kcal

Triple cooked chips 5.50 (VG) 794 kcal

Cucumber salad 4.50 (V) 61 kcal
sour cream & dill

Sweet potato fries 6.00 (VG) 820 kcal

French fries 5.00 (VG) 840 kcal

FROM OUR PATISSERIE COUNTER

Sachertorte 8.00 (V) 616 kcal

Black Forest gâteau 8.00 (V) 707 kcal

Coffee pear and almond tart 7.00 908 kcal

Windbeutel (V) 7.00 628 kcal
Choux bun, vanilla whipped cream, rhubarb and
raspberry compote

Hazelnut praline 7.80 (V) 564 kcal
caramelised hazelnuts, hazelnut chocolate mousse,
toffee sauce, Chantilly cream

Hazelnut chocolate mousse 8.00 (VG) 424 kcal
strawberry bonbon, chocolate crumble

Baked cheesecake 7.80 (V) 511 kcal
wild blueberry compote

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.