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## APERITIFS

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

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## FOR THE TABLE

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

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## STARTERS

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| Kalte Gurken-Joghurtsuppe (VG) 187 kcal<br><i>Chilled Yoghurt Cucumber Soup</i>                                                                 | 10.00 |
| Steak Tartare 589 kcal<br><i>Hand Chopped Beef Tartare, Fennel, Watermelon, Basil Cress</i>                                                     | 14.00 |
| Gebratene Jakobsmuscheln 187 kcal<br><i>Seared Scallop, Hispi Cabbage, Green Apple, Crispy Sauerkraut</i>                                       | 18.50 |
| Schweinehaxen Terrine 568 kcal<br><i>Pork Knuckle Terrine, Kohlrabi Remoulade, Apricot Chutney, Girolles</i>                                    | 14.00 |
| Spinat Mautaschen 226 kcal<br><i>Swabian Spinach &amp; Pea Ravioli, Horseradish Velout, Chervil, Tomato</i>                                     | 14.50 |
| Bayrisches Rinderfilet Carpaccio, Sommertrüffel, Ziegenkäse 395 kcal<br><i>Bavarian Beef Fillet Carpaccio, Summer Truffle, Goat Cheese Curd</i> | 18.00 |
| Krabbensalat Hamburger Art 256 kcal<br><i>Brown Shrimps, Pears, Green Beans, Crispy Bacon, Dill</i>                                             | 16.50 |
| Lachs-Frischkäse Roulade 304 kcal<br><i>Smoked Salmon, Spinach, Cream Cheese, Spring Salad</i>                                                  | 12.00 |

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## SHARING FOR TWO

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|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------|
| Ente aus dem Rohr 3557 kcal<br><i>Slow Roast Free Range Honey Glazed Duck<br/>Red Cabbage, Bread Dumplings, Duck Jus</i>                                                     | (priced per person)<br>40.00 |
| Zweierlei vom Schwein 2922 kcal<br><i>'Large White' Pork Tomahawk &amp; Spiced Confit Porc Belly,<br/>Jersey Royal White Parsley, Glazed Summer Vegetables. Red Wine Jus</i> | (priced per person)<br>35.00 |

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.

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## REGIONAL SPECIALTIES

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|                                                                                                                    |       |
|--------------------------------------------------------------------------------------------------------------------|-------|
| Wiener Schnitzel 1429 kcal                                                                                         | 36.00 |
| <i>Veal schnitzel, Warm Potato Salad, Cucumber Salad, Lingonberry Compote</i>                                      |       |
| Linsen mit Spätzle & Saitenwürstle 1594 kcal                                                                       | 25.00 |
| <i>Lentilles, Spätzle &amp; Frankfurter Sausage</i>                                                                |       |
| Gebratener Kabeljau 235 kcal                                                                                       | 27.50 |
| <i>Grilled Cod, Braised Cucumber, San Marzano Tomato, Horseradish Sauce</i>                                        |       |
| Tafelspitz 777 kcal                                                                                                | 28.50 |
| <i>Slow Simmered Beef, Apple Horseradish Cream, Creamy Spinach, Root Vegetables, Beef Broth</i>                    |       |
| Gefüllte Paprikaschote mit Letscho (VG) 293 kcal                                                                   | 24.50 |
| <i>Roast Stuffed Red Bell Pepper, Courgetti Rice, Shallots &amp; Herbs, Red Pepper, Tomato &amp; Paprika Sauce</i> |       |
| Scholle mit Pfifferlingen 1134 kcal                                                                                | 27.50 |
| <i>Pan Fried Plaice, Girolles, Fresh Green Peas</i>                                                                |       |
| Wiener Backhendl 819 kcal                                                                                          | 29.50 |
| <i>Breaded Poussin, Summer Salad, Yoghurt Dressing</i>                                                             |       |
| Angus Rib Eye 300g 596 kcal                                                                                        | 35.00 |
| <i>28 Day Aged Beef, peppercorn sauce</i>                                                                          |       |

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## SIDES

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|                            |          |      |
|----------------------------|----------|------|
| Spätzle                    | 573 kcal | 6.00 |
| Potato purée               | 440 kcal | 6.00 |
| Green beans                | 95 kcal  | 6.00 |
| Confit shallots            |          |      |
| 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 |
| Truffled Potatoe Puree     | 321 kcal | 6.00 |
| Tomato Salad               | 28 kcal  | 6.00 |
| Fennel & Kohlrabi Coleslaw | 456 kcal | 6.00 |

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## DESSERTS

|                                                                                                                       |             |
|-----------------------------------------------------------------------------------------------------------------------|-------------|
| Kaiserschmarrn - to share for 2 1342 kcal<br><i>Souffled Rum &amp; Raisin Pancake,<br/>Sour Plum Compote</i>          | 15.00       |
| Millefeuille (VG) 557 kcal<br><i>Puff Pastry, Chantilly, Wild Griotte Cherries, Cherry Sorbet</i>                     | 8.00        |
| Vanilla Crème Brûlée 450 kcal<br><i>Poppy Seed Biscuit</i>                                                            | 7.50        |
| Halbgefrorenes (V) 378 kcal<br><i>Candied Fruit &amp; Nougatine Iced Parfait, Raspberry Sorbet</i>                    | 8.00        |
| Strudel (V) 534 kcal / 191kcal<br><i>Quark &amp; Apricot / Apple &amp; Cinnamon<br/>Warm Vanilla Sauce</i>            | 8.00 / 7.80 |
| Heisse Liebe (V) 331 kcal<br><i>Warm Raspberries, Himbeergeist, Vanilla Ice Cream, Chantilly</i>                      | 7.50        |
| Windbeutel 884 kcal<br><i>Choux Pastry Bun, Vanilla Ice Cream, Sour Cherries,<br/>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        |

## BEVERAGES

### SWEET WINES

|                                                                | 100ml | Bottle |
|----------------------------------------------------------------|-------|--------|
| 2019 Monbazillac, Domaine de Grange Neuve, France (500ml) (VG) | 10.00 | 45.00  |
| 2020 Sauternes, Chateau Roumie, Bordeaux, France (375ml)       | 13.50 | 48.00  |
| 2017 Tokaji Édes Szamorodni, Dorgo, Hungary (500ml)            | 15.00 | 70.00  |

### PORT

|                                                |       |       |
|------------------------------------------------|-------|-------|
| NV Six Grapes, Port Reserve, Graham's Portugal | 10.00 | 62.00 |
| NV Graham's 10 years , Tawny Port, Portugal    | 13.50 | 85.00 |

### COFFEES & CHOCOLATE

|                                                      |
|------------------------------------------------------|
| Espresso 3.00                                        |
| Double Espresso 3.25                                 |
| Macchiato 3.00 62 kcal                               |
| Double macchiato 3.50 108 kcal                       |
| Flat White 4.25 130 kcal                             |
| Cappuccino 4.25 157 kcal                             |
| Latte 4.25 157 kcal                                  |
| Americano 3.50                                       |
| Filter Coffee 3.50                                   |
| GG Hot Chocolate 4.25 220 kcal<br>With Whipped Cream |

### TEAS 3.95

|                   |
|-------------------|
| English Breakfast |
| Earl Grey         |
| Camomile          |
| Fresh mint        |
| Green Tea         |
| Peppermint        |