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## APERITIFS

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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

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## FOR THE TABLE

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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

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## STARTERS

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Kalte Gurken-Joghurtsuppe (VG) 187 kcal <i>Chilled Yoghurt Cucumber Soup</i>	10.00
Steak Tartare 589 kcal <i>Hand Chopped Beef Tartare, Fennel, Watermelon, Basil Cress</i>	14.00
Gebratene Jakobsmuscheln 187 kcal <i>Seared Scallop, Hispi Cabbage, Green Apple, Crispy Sauerkraut</i>	18.50
Schweinehaxen Terrine 568 kcal <i>Pork Knuckle Terrine, Kohlrabi Remoulade, Apricot Chutney, Girolles</i>	14.00
Spinat Mautaschen 226 kcal <i>Swabian Spinach &amp; Pea Ravioli, Horseradish Velout, Chervil, Tomato</i>	14.50
Bayrisches Rinderfilet Carpaccio, Sommertrüffel, Ziegenkäse 395 kcal <i>Bavarian Beef Fillet Carpaccio, Summer Truffle, Goat Cheese Curd</i>	18.00
Krabbensalat Hamburger Art 256 kcal <i>Brown Shrimps, Pears, Green Beans, Crispy Bacon, Dill</i>	16.50
Lachs-Frischkäse Roulade 304 kcal <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 <i>Slow Roast Free Range Honey Glazed Duck Red Cabbage, Bread Dumplings, Duck Jus</i>	(priced per person) 40.00
Zweierlei vom Schwein 2922 kcal <i>'Large White' Pork Tomahawk &amp; Spiced Confit Porc Belly, Jersey Royal White Parsley, Glazed Summer Vegetables. Red Wine Jus</i>	(priced per person) 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 <i>Veal schnitzel, Warm Potato Salad, Cucumber Salad, Lingonberry Compote</i>	36.00
Linsen mit Spätzle & Saitenwürstle 1594 kcal <i>Lentilles, Spätzle &amp; Frankfurter Sausage</i>	25.00
Gebratener Kabeljau 235 kcal <i>Grilled Cod, Braised Cucumber, San Marzano Tomato, Horseradish Sauce</i>	27.50
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 &amp; Herbs, Red Pepper, Tomato &amp; Paprika Sauce</i>	24.50
Scholle mit Pfifferlingen 1134 kcal <i>Pan Fried Plaice, Girolles, Fresh Green Peas</i>	27.50
Wiener Backhendl 819 kcal <i>Breaded Poussin, Summer Salad, Yoghurt Dressing</i>	29.50
Angus Rib Eye 300g 1005 kcal <i>28 Day Aged Beef, grilled butterhead salad, fennel &amp; kohlrabi coleslaw</i>	35.00

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## SIDES

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Spätzle 573 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 Potato Puree 321 kcal	6.00
Tomato Salad 28 kcal	6.00
Fennel & Kohlrabi Coleslaw 456 kcal	6.00

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## DESSERTS

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<p>Kaiserschmarrn - to share for 2 1342 kcal  <i>Souffled Rum &amp; Raisin Pancake,  Sour Plum Compote</i></p>	15.00
<p>Millefeuille (VG) 557 kcal  <i>Puff Pastry, Chantilly, Wild Griotte Cherries, Cherry Sorbet</i></p>	8.00
<p>Vanilla Crème Brûlée 450 kcal  <i>Poppy Seed Biscuit</i></p>	7.50
<p>Halbgefrorenes (V) 378 kcal  <i>Candied Fruit &amp; Nougatine Iced Parfait, Raspberry Sorbet</i></p>	8.00
<p>Strudel (V) 534 kcal / 516 kcal  <i>Quark &amp; Apricot / Apple &amp; Cinnamon  Warm Vanilla Sauce</i></p>	8.00
<p>Heisse Liebe (V) 331 kcal  <i>Warm Raspberries, Himbeergeist, Vanilla Ice Cream, Chantilly</i></p>	7.50
<p>Windbeutel 884 kcal  <i>Choux Pastry Bun, Vanilla Ice Cream, Sour Cherries,  Chantilly, Dark Chocolate Sauce</i></p>	9.00
Cakes from the counter:	
<p><i>Baked cheesecake 7.80 (V) 616 kcal</i></p>	7.80
<p><i>Sachertorte 8.00 (V) 707 kcal</i></p>	8.00
<p><i>Black Forest gâteau 8.00 (V) 511 kcal</i></p>	8.00

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## BEVERAGES

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### SWEET WINES

	<b>100ml</b>	<b>Bottle</b>
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 With Whipped Cream

### TEAS 3.95

English Breakfast
Earl Grey
Camomile
Fresh mint
Green Tea
Peppermint