
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

Bündner Gerstensuppe 388 kcal <i>Pearl Barley, Autumn Vegetables, Swiss Dried Cured Beef, Vegetable Stock</i>	10.00
Steak Tartare 708 kcal <i>Hand Chopped Simmental Beef Tartare, Pickled Pumpkin Salad</i>	14.00
Gravlax 407 kcal <i>Beetroot Cured Salmon, Fennel & Cucumber Salad, Dill Cream</i>	14.00
Schweineshaxen Terrine 528 kcal <i>Pork Knuckle Terrine, Kohlrabi Remoulade, Spiced Pear Chutney, Girolles</i>	12.00
Schlutzkrapfen 614 kcal <i>Pan Fried Austrian Ravioli, Quark, Potatoe, Parmesan, Walnuts, Butter Sauce</i>	14.00
Bündner Fleisch 231 kcal <i>Swiss Dried Cured Beef, Lambs Lettuce, Croutons, Raspberry Vinaigrette</i>	17.00
Krabbensalat Hamburger Art 350 kcal <i>Brown Shrimps, Pear, Green Beans, Crispy Bacon, Dill</i>	15.00
Kürbis und Maronen Salad (VG) 305 kcal <i>Roast Squash, Wild Rocket, Slow Roasted San Marzano Tomato, Pumpkin Seeds, Pumpkin Seed Oil Dressing, Shaved Chestnut</i>	10.00

SHARING FOR TWO

Ente aus dem Rohr 2879 kcal <i>Slow Roast Free Range Honey Glazed Duck Red Cabbage, Bread Dumplings, Duck Jus</i>	(priced per person) 40.00
Rehrücken Baden-Baden 2353 kcal <i>Rare Breed Saddle of Venison, Spätzle, Savoy Cabbage Red Cabbage, Spätzle, Poached Pear, Lingonberries, Jus</i>	(priced per person) 45.00

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.

REGIONAL SPECIALITIES

Ochsenbacke 265 kcal	30.00
<i>Braised Ox Cheek, Celeriac Purée, Ceps Mushrooms</i>	
Serviettenknödel (V) 365 kcal	20.00
<i>Poached German Bread Dumplings, Wild Mushrooms, Spinach, Vegetable Velouté</i>	
Wiener Schnitzel 1241 kcal	34.00
<i>Veal Schnitzel, Warm Potato Salad, Cucumber Salad, Lingonberry Compote</i>	
Gebratener Kabeljau 251 kcal	27.50
<i>Grilled Cod, Braised Cucumber, San Marzano Tomato, Horseradish Sauce</i>	
Kalbsbratwurst 1154 kcal	20.00
<i>Grilled Veal and Pork Sausage, Sauerkraut, Creamed Potato, Mustard</i>	
Tafelspitz 973 kcal	28.50
<i>Slow Simmered Beef, Apple Horseradish Cream, Creamed Spinach, Root Vegetables, Beef Broth</i>	
Gefüllte Paprikaschote mit Letscho (VG) 558 kcal	22.00
<i>Roast Stuffed Red Bell Pepper, Courgette Rice, Shallots & Herbs, Red Pepper, Tomato and Paprika Sauce</i>	
Seeteufel 535 kcal	27.50
<i>Pan Fried Monkfish, Black Forest Ham, Braised Lentils, Chervil Oil</i>	
Angus Rib Eye 300g 862 kcal	35.00
<i>28 Day Aged Beef, Peppercorn Sauce</i>	

GAME

Wildschweingoulasch 701 kcal	18.00
<i>Wild Boar Ragu, Spätzle, Sour Cream</i>	
Fasanenbrust 867 kcal	22.00
<i>Roast Pheasant Breast, Bacon, Rieslingkraut, Grapes, Madeira Jus</i>	
Kaninchengalantine 313 kcal	18.00
<i>Rabbit Roulade, Grainy Mustard, Creamed Savoy Cabbage, Red Wine Jus</i>	

SIDES

Spätzle 573 kcal	6.00	Cucumber salad 63 kcal	6.00
Braised Red Cabbage 171 kcal	6.00	Warm potato salad 197 kcal	6.00
Truffled Potato Puree 321 kcal	6.00	Sauerkraut 39 kcal	6.00
Wilted Spinach 81 kcal	6.00	Green Beans 83 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, Millefeuille, 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 Fruits & Nougatine Iced Parfait, Raspberry Sorbet</i>	8.00
Strudel (V) 534 kcal / 516 kcal <i>Quark & Apricot / Apple & Cinnamon Warm Vanilla Sauce</i>	8.00
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

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

TEAS 3.95

English Breakfast
Earl Grey
Camomile
Fresh mint
Green Tea
Peppermint