
APERITIFS

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

FOR THE TABLE

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

STARTERS

Kürbissuppe (V) 143 kcal	8.50
Iron bark, Pumpkin Seeds, Pumpkin Oil, Sour Cream	
Steak Tartare 708 kcal	14.00
Hand Chopped Simmental Beef Tartare, Pickled Pumpkin Salad	
Gravlax 407 kcal	14.00
Beetroot Cured Salmon, Fennel & Cucumber Salad, Dill Cream	
Schweineshaxen Terrine 528 kcal	12.00
Pork Knuckle Terrine, Kohlrabi Remoulade, Spiced Pear Chutney, Girolles	
Flädlesuppe 268 kcal	10.00
Clear Beef Broth, Thinly Sliced Crepe, Chives	
Krabbensalat Hamburger Art 350 kcal	15.00
Brown Shrimps, Pear, Green Beans, Crispy Bacon, Dill	
Kürbis und Maronen Salad (VG) 305 kcal	10.00
Roast Squash, Wild Rocket, Slow Roasted San Marzano Tomato, Pumpkin Seeds, Herb Oil Dressing, Shaved Chestnut	

SHARING FOR TWO

Rehrücken Baden-Baden 2353 kcal	(priced per person)
Marks Hall Estate Fallow Venison, Spätzle, Savoy Cabbage	40.00
Red Cabbage, Spätzle, Poached Pear, Lingonberries, Jus	

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

Elsass 1114 kcal	28.00
Grilled Krakauer, Smoked and Brined Pork Loin, Frankfurter Würstchen, Pork Belly, Sauerkraut, New Potatoes, Mustard	
Entenbraten 1262 kcal	34.00
Half Slow Roast Free Range Duck, Red Cabbage, Date Bread Dumpling, Duck Jus	
Ochsenbacke 265 kcal	30.00
Braised Ox Cheek, Celeriac Purée, Wild Mushrooms	
Serviettenknödel (V) 365 kcal	20.00
Poached German Bread Dumplings, Wild Mushrooms, Spinach, Vegetable Velouté	
Wiener Schnitzel 1241 kcal	34.00
Veal Schnitzel, Warm Potato Salad, Cucumber Salad, Lingonberry Compote	
Gebratener Kabeljau 251 kcal	27.50
Grilled Cod, Braised Cucumber, San Marzano Tomato, Horseradish Sauce	
Kalbsbratwurst 1154 kcal	24.00
Grilled Veal and Pork Sausage, Sauerkraut, Creamed Potato, Mustard	
Tafelspitz 973 kcal	28.50
Slow Simmered Beef, Apple Horseradish Cream, Creamed Spinach, Root Vegetables, Beef Broth	
Gefüllte Paprikaschote mit Letscho (VG) 558 kcal	22.00
Roast Stuffed Red Bell Pepper, Courgette Rice, Shallots & Herbs, Red Pepper, Tomato and Paprika Sauce	
Seeteufel 535 kcal	27.50
Pan Fried Monkfish, Black Forest Ham, Braised Lentils, Chervil Oil	
Schwäbischer Rostbraten 1433 kcal	32.00
Grilled Sirloin, Käsespätzle, Onion jus, Crispy Onion, Black Forest Salad	
Fasanenbrust 867 kcal	22.00
Roast Pheasant Breast, Bacon, Rieslingkraut, Grapes, Roast Jus	

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	Black Forest Style Salad 455 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	15.00
Souffled Rum & Raisin Pancake, Sour Plum Compote	
Millefeuille (VG) 557 kcal	8.00
Puff Pastry, Millefeuille, Chantilly, Wild Griotte Cherries, Cherry Sorbet	
Vanilla Crème Brûlée 450 kcal	7.50
Poppy Seed Biscuit	
Halbgefrorenes (V) 378 kcal	8.00
Candied Fruits & Nougatine Iced Parfait, Raspberry Sorbet	
Strudel (V) 534 kcal / 516 kcal	8.00
Quark & Apricot / Apple & Cinnamon Warm Vanilla Sauce	
Heisse Liebe (V) 331 kcal	7.50
Warm Raspberries, Himbeergeist, Vanilla Ice Cream, Chantilly	
Windbeutel 884 kcal	9.00
Choux Pastry Bun, Vanilla Ice Cream, Sour Cherries, Chantilly, Dark Chocolate Sauce	
Cakes From The Counter:	
Baked cheesecake 7.80 (V) 616 kcal	7.80
Sachertorte 8.00 (V) 707 kcal	8.00
Black Forest gâteau 8.00 (V) 511 kcal	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