
SEASONAL DRINKS

Negroni	12.50
London N3 Gin, Martini Rubino, Campari	
Kirschen Bellini	12.50
Cherry Puree, Durello Spumante	
Holler Schampus	11.50
Sekt, Elderflower	

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

Weisse Spargelsuppe mit Krabben 328 kcal	11.50
White Asparagus Soup, Brown Shrimps, Dill	
Schweizer Wurstsalat 456 kcal	12.50
Emmentaler Cheese, Fleischwurst Sausage, Gherkin, Potato Salad, Cucumber Salad, Carrot, Mouli	
Gravlax 407 kcal	14.00
House Cured Salmon, Fennel & Cucumber Salad, Dill Cream	
Schweinshaxen Terrine 528 kcal	12.00
Pork Knuckle Terrine, Kohlrabi Remoulade, Spiced Pear Chutney, Chanterelle	
Gaisburger Marsch 221 kcal	10.00
Clear Beef Broth, Swabian Noodles, Potatoes, Diced Boiled Beef, Carrots, Peas, Parsley	
Krabbensalat Hamburger Art 350 kcal	15.00
Brown Shrimps, Pear, Green Beans, Crispy Bacon, Dill	
Spargelsalat (VG) 58 kcal	15.00
White & Green Asparagus, Lambs Lettuce, Radish, Peas, Fennel, Mustard Dressing	

SHARING

Zweierlei vom Schwein	35.00
Large White Pork Tomahawk and Spiced Confit	
Pork Belly, German Roast Potatoes, Spring Vegetables, Red Wine Jus 3420 kcal	
	(per person)

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
Pfälzer Würstchen, Smoked and Brined Pork Loin, Frankfurter Würstchen, Pork Belly, Sauerkraut, New Potatoes, Mustard	
Gefüllte Hähnchenbrust & Leipziger Allerlei 730 kcal	35.00
Stuffed Free Range Chicken Supreme, White Asparagus, Morels, Peas, Carrots, Chicken Jus	
Roastbeef 567 kcal	24.00
Cold Sliced Roast Sirloin, Bratkartoffeln, Mixed Leaf, Tartare Sauce, Gherkin	
Schupfnudeln (VG) 415 kcal	20.00
Grilled White Asparagus, Handrolled Potato Noodles, Peas, Young Carrots, Morels	
Wiener Schnitzel 1241 kcal	34.00
Two Breaded Veal Sirloin, Warm Potato Salad, Cucumber Salad, Lingonberry Compote	
Gebratener Kabeljau 251 kcal	30.00
Grilled Cod, Braised Cucumber, San Marzano Tomato, Horseradish Sauce	
Kalbsbratwurst 836 kcal	24.00
Grilled Veal and Pork Sausage, Sauerkraut, Mash Potato, Onion Jus	
Sirloin 1540 kcal	32.00
Grilled Sirloin, Wild Garlic Swabian Noodles, Onion Jus, Black Forest Salad	
Auberginen Schnitzel (VG) 1122 kcal	22.00
Aubergine Schnitzel, Sweet Potato Mash, Red Pepper, Tomato and Paprika Sauce	
Scholle 1217 kcal	27.50
Shallow Fried Whole Plaice, Peas, Diced Bacon, Velouté, Parsley	
Lammkotelett 728 kcal	30.00
Spring Lamb Cutlet, White & Green Asparagus, Wild Garlic, Potato Puree	
Berliner Buletten 427 kcal	25.00
Pan Fried Veal Dumplings, White Asparagus, Vine Tomatoes,	

SIDES

Wild Garlic Spätzle 575 kcal	6.00	Cucumber salad 63 kcal	6.00
Potato Rösti 394 kcal	6.00	Warm potato salad 197 kcal	6.00
SweetPotato Puree 320 kcal	6.00	Bratkartoffeln 384 kcal	6.00
Wilted Spinach 81 kcal	6.00	Potatoes, Shallots, Bacon, Parsley	
		Green Beans 83 kcal	6.00

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