
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) 629 kcal	5.50
Quark, Butter	
Lachs Tartar mit Pumpernickel 143 kcal	9.00
Salmon Tartare, Dark German Rye Bread	
Nocarella Olives 179 kcal	6.00

STARTERS

Butternuss Kürbis Suppe (VG) 169 kcal	8.50
Butternut Squash Soup, Chestnut, Pumpkin Seed Oil	
Flädlesuppe 144 kcal	8.50
Clear Beef Broth, Thinly Sliced Crepe	
Schweizer Wurstsalat 523 kcal	12.50
Emmentaler Cheese, Fleischwurst Sausage, Gherkin, Potato Salad, Cucumber Salad, Carrot, Mouli	
Gravlax 367 kcal	14.00
House Cured Salmon, Beetroot Cream, Capberberries, Pumpernickel Croutons	
Ententerrine 184 kcal	12.00
Duck Terrine, Pistachios, Tomato Chutney, Lambs Lettuce	
Hirsch Tartar 197 kcal	15.00
Venison Tartar, Quince Chutney, Potato Rösti, Juniper Salt	
Büsumer Salat 205 kcal	16.00
Marinated Brown Shrimps, Cucumber Lemon, Dill	
Nüsslialat (V) 528 kcal	12.50
Lambs Lettuce, Pear, Beetroot, Blue Cheese, Balsamic Dressing	

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 968 kcal	28.00
Pfälzer Würstchen, Smoked and Brined Pork Loin, Frankfurter Würstchen, Pork Belly, Sauerkraut, New Potatoes, Mustard	
Maishähnchenbrust 381 kcal	25.00
Free Range Corn Fed Chicken Breast, Salsify, Spinach, Pommes Duchess, Jus	
Geschmorte Ochsenbacke 477 kcal	29.00
Slow Braised Ox Cheek, Parsnip Puree, Girolles, Hispi Cabbage	
Tafelspitz 778 kcal	28.50
Slow Simmered Beef, Apple Horseradish Cream, Creamy Spinach, Root Vegetables, Beef Broth	
Wiener Schnitzel 836 kcal	34.00
Two Breaded Veal Sirloin, Warm Potato Salad, Cucumber Salad, Lingonberry Compote	
Kabeljau 599 kcal	27.00
Pan Fried Cod, Braised Green Lentilles, Pfefferbeisser Sausage, Dilloil	
Kalbsbratwurst 668 kcal	24.00
Grilled Veal and Pork Sausage, Sauerkraut, Mash Potato, Onion Jus	
Rinderfilet 475 kcal	33.00
Beef Fillet, Lambs Lettuce, Blue Cheese Sauce	
Gebackener Blumenkohl (VG) 321 kcal	21.00
Baked Spiced Cauliflower, Butternut Squash Puree, Gremolata	
Hirschrücken 475 kcal	32.00
Venison Loin, Savoy Cabbage, Spätzle, Poached Pear, Lingonberries	
Berliner Buletten & Rahm Kohlrabi 408 kcal	19.00
Pan Fried Veal Dumplings, Creamy Kohlrabi, Savoy Cabbage, Parsley	
Entenbraten 1137 kcal	36.00
Braised Half Duck, Bread Dumplings, Red Cabbage, Lingonberries, Duck Jus	

SIDES

Spätzle 575 kcal	6.00	Cucumber salad 90 kcal	6.00
Potato Rösti 1071 kcal	6.00	Warm potato salad 97 kcal	6.00
Broccoli 92 kcal	6.00	Bratkartoffeln 446 kcal	6.00
Mushroom Sauce 154 kcal	6.00	Potatoes, Shallots, Bacon, Parsley	
		Green Beans 83 kcal	6.00

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.

