



## **RINGSAAL**

German. Noun. {ring-zaal}

*Ring Room*

The Ringsaal Menu is Chef Alex's exploration of seasonal, regional German cuisine. Available exclusively on the first floor in our "ring room".

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## SEASONAL DRINKS

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

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## FOR THE TABLE

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<b>Bread Basket (V)</b> 485 kcal	5.50
Herbed Quark,	
<b>Lachs Tartar mit Pumpernickel</b> 143 kcal	9.00
Salmon Tartare, Dark German Rye Bread	
<b>Nocarella Olives</b> 179 kcal	6.00

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## STARTERS

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

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## REGIONAL SPECIALITIES

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

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## SIDES

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

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