

DEUTSCHE BIERE

Flensburger Lager (4%)	6.75
Warsteiner Pilsner (4.8%)	6.75
König Ludwig Weissbier (5.5%)	7.50



KLEINER IMBISS

Bread basket (V) Herbed quark	485 kcal	5.50
Nocellara olives (VG)	179 kcal	6.00
Brezel (V)	432 kcal	4.00
Alsace Flammekuchen		15.50
Flatbread, crème fraiche, bacon, chives	468 kcal	
Vegetarian Flammekuchen (V)		15.00
Flatbread, crème fraiche, feta cheese, green peppers	495 kcal	

STARTERS

Krabben Cocktail	13.00	Fitness Salat (VG)	12.00	Gulaschsuppe	11.50
Atlantic shrimp cocktail, cucumber, melon, Marie Rose	261 kcal	Quinoa, chickpeas, golden beetroot, pomegranate, mixed leaves, house dressing, coriander yoghurt	400 kcal	Beef, onion, potato, bell pepper, sour cream	335 kcal
Falafel (VG)	11.50	Main course available	735 kcal	Westfälische Kartoffel Suppe	8.50
Crispy chickpea dumpling, beetroot hummus, yoghurt dressing	550 kcal	Geräucherter Lachs	16.50	Rustic potato soup, Frankfurter sausage, croûtons, parsley (vegan on request)	241 kcal
Beefsteak Tatar	13.50	Severn & Wye smoked salmon, potato Rösti, horseradish cream	526 kcal	Cesar Salat	11.50
Hand chopped beef tartare, curry mayonnaise, toast melba	601 kcal	Herring Hausfrauenart	14.00	Caesar salad, romaine lettuce, anchovies, croûtons, Parmesan dressing	919 kcal
Main course available	1947kcal	Onion, apple, sour cream, pumpernickel bread	497 kcal	Add chicken (7.00)	294 kcal
Schwarzwälder Schinken, Obazda	9.50	Ziegenkäse (V)	12.50	Bayrischer Wurstsalat	11.50
Black Forest ham, Obazda, german bread, radish	438 kcal	Gratinated goat’s cheese, mixed leaves, pomegranate, hazelnut, balsamic dressing	477 kcal	Smoked pork sausage, gherkins, red onions, radish, chives, mustard dressing	376 kcal

MAINS

WÜRSTE	SCHNITZEL	SPEZIALITÄTEN
Münchener Weißwurst	Hähnchen Schnitzel	Bayrische Schweinshaxe
Two poached pork & veal sausage with parsley, sweet mustard, Brezel	Chicken escalope, braised red cabbage, red wine sauce	Cured & grilled giant pork knuckle, Sauerkraut, potato dumpling, beer jus
719 kcal	1252 kcal	1215 kcal
Nürnberger Rostbratwürste	Schnitzel Holstein	Lachsfilet
Mini pork sausages, Sauerkraut, mash potatoes, sweet mustard, crispy onions	Pork escalope, fried egg, gherkins, capers & anchovies	Seared Salmon fillet, crushed dill potatoes, pickled beets
1129 kcal	1203 kcal	573 kcal
Wiener Rindswürste	Jäger Schnitzel	Paprikahuhn
Two large boiled beef sausages, potato salad, mixed leaves	Veal escalope, mushroom sauce	Oven roasted half paprika glazed chicken, tarragon mayonnaise, mixed leaf salad
560 kcal	1130 kcal	1759 kcal
Hot dog	Wiener Schnitzel	Entenbraten
Beef sausage, coleslaw, house sauce, crispy onions, Brezel brioche	Veal escalope, warm potato salad, lingonberry compote	Quarter duck, braised red cabbage, brezel dumpling, duck jus
728 kcal	1027 kcal	1085 kcal
Käsekrainer		Rinderroulade
Large smoked & grilled cheese pork sausage Sauerkraut, soft herbed mash potato, crispy onions		Braised Beef Roulade, Red Cabbage, Bread Dumpling
1078 kcal		341 kcal
Schinkenknacker		HAMBURGER
Two smoked & grilled pork sausage, Sauerkraut, mash potato, crispy onions		Leberkäse Burger
1030 kcal		German meatloaf, Sauerkraut, crispy bacon, mustard
1977 kcal		977 kcal
Currywurst		Add fried egg (2.00)
Grilled pork sausage, curried tomato sauce, French fries, spring onion & chillies		205 kcal
1432 kcal		
		German Gymnasium Hamburger
		Prime beef, bacon, Emmental, lettuce, crispy onions, house sauce, French fries
		2233 kcal
		Add fried egg (2.00)
		205 kcal

“A good wiener schnitzel must be fluffy, golden and slightly wavy’. The crust may even separate slightly from the meat if it’s been fried perfectly.

Denser, flatter versions, with the crumbs pressed into the meat, are common outside of Austria and Germany but aren’t traditional.”

SCHLACHTEPLATTE
BUTCHER’S PLATE FOR SHARING

Cured & grilled pork knuckle, meatloaf, braised pork neck, Bratwurst, Black Pudding, Potato Dumplings, Sauerkraut, mild & sweet mustard, beer & red wine jus

2784 kcal 59.00

VEGETARIAN & VEGAN

Zucchini Schnitzel (VG)	16.50	Vegane Currywurst (VG)	18.50
Courgette schnitzel, cauliflower purée, tomato concasse	805 kcal	Vegan sausage, curried tomato sauce, French fries, spring onion & chillies	1398 kcal
Käsespätzle (V)	11.50	Vegetarischer Burger (V)	16.50
House made German noodles, swiss raclette & Emmental cheese, crispy onions, side salad	995 kcal	Chickpea, pea & potato patty, portobello mushroom, crispy onion, house sauce, lettuce, curry sauce, French Fries	1538 kcal
Aubergine Schnitze(VG)	22.00		
sweet potato puree, spicy tomato sauce	926 kcal		

SIDES

Leaf salat (VG)	21 kcal	4.50
Spinach (VG)	75 kcal	5.50
Potato salat (VG)	146 kcal	5.50
Mash potato (V)	371 kcal	6.00
Sweet potato fries (VG)	820 kcal	6.00
French fries (VG)	882 kcal	5.50
Cucumber salat (V)	61 kcal	4.50

(V) Vegetarian

(VG) Vegan

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.

ADULTS NEED AROUND 2000 KCAL A DAY. A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PRICES INCLUDE VAT.

