

## Brötchen

served on rye sourdough

Chicken Liver, Cucumber & Dill (124)	3.95
Beetroot & Herring (88)	4.50
Confit Tomato and Sweet Onion Chutney (132)	4.95
Saffron Egg Mayo and Roe Caviar (132)	4.95
Smoked Salmon with Lemon Crème Fraîche (131)	5.50

Selection of any Three 12.50



Sweet Mustard Herring (344)	11.75
Roll Mop Herring (443)	11.75
Bismarck Herring (180)	11.75
Selection of all Three (302)	11.75

all served with pickled vegetables

Asbach Cured Salmon (292)	14.75
Beetroot Cured Salmon (302)	14.95
Oak Smoked Salmon (315)	16.25
Selection of all Three (303)	16.00

all served with horseradish cream and nordic bread

## Starters

Käsespätzle (v) (424)	8.75 with Bacon (598) 9.75
Borscht with Horseradish Cream (v) (163)	8.75
Chicken Broth with Chopped Herb Pancake (133)	9.75
Himmel und Erde (408)	10.75
Chopped Liver, Dill Pickles with matzo crackers (242)	11.50
Black Forest Ham kohlrabi remoulade and pearl onions (349)	14.75
Scallops au Gratin creamy spinach velouté & herb parmesan crumbs (289)	21.50

## Salads

Charred Broccoli & Superfoods Salad (vg) (192/354)	14.00
heritage radishes, avocado & kale	
Roast Beetroot Salad (v) (201)	14.50
goats' cheese & candied walnuts	
Chopped Chicken Salad (524)	15.25
Dorset Crab and Grapefruit Salad (147)	21.00
fennel and bitter leaves	

## Vegetarian Main Courses

Roasted Plum Tomato Orzotto (830)	16.75
with sweet fennel and vermont	
Courgette Schnitzel (vg) (285)	18.75
with a tomato & coriander fondue	
Twice Baked Soufflé Suisse (850)	19.50
Wild Mushroom Stroganoff (606)	21.00
herbed rice, sour cream & pickles	

## Main Courses

### Fish

Pan Fried Fillet of Sea Bass (474)	28.00
ratatouille and basil oil	
Seared Fillet of Sea Trout (481)	28.50
wild mushroom fricassée and fish velouté	
Lemon Sole Meunière (368)	56.00
with a shrimp beurre noisette	

### Entrées

Grilled Spatchcock Chicken (549)	23.50
with paprika & lemon butter	
Tafelspitz (523)	27.50
creamed horseradish and apple compote	
Venison Goulash (785)	29.50
horseradish mash & roasted baby root vegetables	
Pan Roasted Rump of Lamb (514)	31.50
confit aubergine & rosemary jus	
Chargrilled Ribeye Steak (490)	38.50
with peppercorn sauce and fries	

### Schnitzels

with jus parisienne or lingonberry compote

Chicken	23.50
Wiener small (387)	18.75 regular (499) 33.50
Holstein anchovy, capers and egg (586)	add 2.95

### Würstchen-Sausages

with either homemade coleslaw and salad or potato salad, caramelised onions and sauerkraut

Frankfurter (530)	traditional smoked beef
Thuringer Bratwurst (580)	pork & marjoram
Käsekrainer (707)	pork & garlic, stuffed with emmental
choice of any two	24.00

### vegetables & side salads

All sides are vegetarian

spätzle (312)	5.50 - sauerkraut (vg) (110) 5.50
sautéed root vegetables with sage butter (66)	5.75
pickled cucumber salad (vg) (108)	5.75 - austrian potato salad (vg) (271) 5.95
buttery mash (310)	5.95 - fries (vg) (284) 5.95
roast cauliflower, cumin & toasted almonds (181)	6.00
spiced creamed spinach (158)	6.50

## Cheese

Tête de Moine (498)	14.50
caraway & rye crackers and quince jelly	

## Desserts

Mulled Wine Poached Pear (574)	9.75
ginger mousse & caramelised nuts	
Fischer's Wild Berries & Apple Crumble (809)	10.50
vanilla anglaise and toasted almonds	
Classic Cinnamon & Apple Strudel (510)	10.95
with either whipped cream or ice cream (vegan alternative available)	
Bananas 'Foster' (1647)	11.50
with vanilla ice cream	
Fischer's 'Salzburger' Trifle (1177)	12.50
asbach brandy soaked almonds, raisins and whipped cream	
Dark Chocolate Fondant (555)	14.00
with vanilla ice cream	
Franz Joseph Kaiserschmarrn (724)	12.50
chopped pancake with cherry compote	

All Konditorei, Desserts and Ice cream Coupes are vegetarian, for vegan options please ask your server. Please inform your server if you have any food allergies or special dietary needs

## Konditorei

Fischer's Carrot Cake (542)	7.75
Sachertorte layered with Apricot Jam (622)	8.75
Black Forest Gâteau (485)	9.50
Baked Vanilla Cheesecake (574)	9.50
with a cappuccino glaze	

## Ice Cream Coupes

Berggasse (282)	11.25
pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce	
Liégeois (966)	11.50
vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce	



Scan to view a menu with calories. Adults need around 2,000 kcal a day.



If you would like to purchase one of our gift vouchers, please scan the QR code.

(v) vegetarian (vg) vegan ~ A cover charge of 1.75 will be applied from 5.30pm to 11.00pm  
Prices include VAT ~ A discretionary 15% Service Charge will be added to your bill  
All gratuities are managed independently ~ No intrusive photography



FISCHER'S

*Lunch & Dinner*

THE WOLSELEY HOSPITALITY GROUP

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