

Eier

- Omelettes from (432) 12.50
 Eggs Benedict small (591) 10.50 regular (1095) 18.50
 Eggs Florentine (v) small (477) 11.50 regular (853) 19.75
 Eggs Royale small (570) 13.75 regular (1042) 21.50
 Sweet Corn Fritters (v)
 mashed avocado & poached eggs (212) 14.50
 Smoked Haddock Kedgeree with a Poached Egg (726) 18.50

Gröstls und Röstis

- Spinach Gröstl with Fried Eggs (v) (722) 17.75
 Bacon Gröstl with Fried Eggs (744) 17.95
 Sweet Potato Rösti (v)
 fried eggs and a tomato relish (490) 12.00
 Black Pudding Rösti
 poached egg and asbach sauce (842) 12.50
 Pastrami Rösti
 poached egg & mustard hollandaise (768) 14.50

Brötchen

served on rye sourdough

- Chicken Liver, Cucumber & Dill (124) 3.95
 Beetroot & Herring (88) 4.50
 Confit Tomato and Sweet Onion Chutney (v) (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

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

Salads

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

Vegetarian Main Courses

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

Main Courses

- Chicken Schintzel Sliders (624) 15.00
 cheese, relish and slaw and fries
 Fischer's Hot Dog (549) 15.50
 sauerkraut, caramelised onions and fries
 Lemon Sole Goujons (380) 16.50
 tartare sauce and fries
 Chicken Schnitzel (450) 23.50
 Grilled Spatchcock Chicken (549) 23.50
 paprika & lemon butter
 Tafelspitz (523) 27.50
 creamed horseradish and apple compote
 Pan-fried Sea Bass Fillet (474) 28.00
 ratatouille and basil oil
 Venison Goulash (785) 29.50
 horseradish mash and roasted baby root vegetables
 Wiener Schnitzel (499) 33.50
 with jus Parisienne or lingonberry compote

Würstchen-Sausages

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

- Frankfurter (530) traditional smoked beef
 Thüringer 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 - spiced creamed spinach (158) 6.50
 buttery mash (310) 5.95 - fries (vg) (284) 5.95
 roast cauliflower, cumin & toasted almonds (181) 6.00

Cheese

- Tête de Moine (454) 14.50
 caraway & rye crackers and quince jelly

Desserts

- Mulled Wine Poached Pear (294) 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
 Franz Joseph Kaiserschmarrn (724) 12.50
 chopped pancake with cherry compote
 Dark Chocolate Fondant (555) 14.00
 with vanilla ice cream

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 (v) (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.

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

(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

Brunch