

CAFÉ BRUNCH

STARTERS

Bread selection, Butter, Quark £4.50

Nocellara Olives £4.50

Tiroler Wurstsalat £9.50

Smoked pork sausage, Emmental cheese, pickles & chives

Severn & Wye Smoked Salmon £12.50

Rösti, sour cream, chives & horseradish

Truffled Potato Soup (v) £8.50

sour cream & chives

Caesar £8.50 / £11.50

Romaine lettuce, croutons, white anchovies, parmesan

add chicken £4.50 add prawns £6.50

Grilled Artichokes & Red Peppers (vg) £8.50 / £11.50

Chickpeas, olives, wild rocket, garlic crostini

HEALTHY

Bircher Muesli, apple (v) £4.50

Granola, vanilla yoghurt,
blueberries (v) £4.50

Berry, coconut & chia seed pudding,
coconut & almond crunch (vg) £4.50

Fresh fruit salad (vg) £4.50

Freshly squeezed juices (vg) £4.50

Please speak to your waiter

for list of options

Smoothies (vg) £5.00

Please speak to your waiter

for list of options

EGGS

Benedict £8.50

Tirolean smoked Speck, poached egg,

Hollandaise, potato Rösti

Arlington £8.50

smoked salmon, poached egg,

Hollandaise, potato Rösti

VIENNOISERIE

Muffins (v) £2.50

blueberry, chocolate chip

Croissant (v) £2.50

Chocolate croissant (v) £2.80

SET MENU

£29.50 per person including a complimentary

glass of Marder Schnapps per person

Minimum 2 persons

STARTER

Choose one starter or egg dish

MOUNTAIN FONDUE

Alpine Tradition says that if your bread cube drops into the cheese fondue, you must buy a round of Schnapps or Eau de Vie for those enjoying the fondue with you, some may drop their bread cubes into the fondue on purpose.....

Swiss Cheese Fondue, White Wine & Garlic

Appenzeller, Gruyere, Emmental, Fribourg Vacherin

Served with sourdough, new potatoes, pickles,

Tirolean smoked Speck, Coppa & Bündlerfleisch

To share for two or more, choose from;

Classic Fondue

Sun Blushed Tomato Fondue

£4 supplement per person

Wild Mushroom & Truffle Fondue

£6 supplement per person

DESSERT

Apple Strudel (v)

Raisins & cinnamon, vanilla sauce

IN PARTNERSHIP WITH



MAINS

Simmenthaler Steak Tartare £16.00

smoked mayonnaise, French fries

'Berner Würstel' £14.50

smoked pork sausage, Emmentaler cheese, bacon,

Sauerkraut, truffled potato purée, crispy onions

'Mistkratzerli' £16.50

Spatchcocked baby chicken, honey, chilli & mustard glaze, watercress,

French fries, béarnaise

Fish & Chips £18.50

haddock, sauce tartare, French fries

Vegan Schnitzel Burger (vg) £12.50

Vegan cheese, romaine lettuce, crispy onions,

vegan house sauce, Brezel bun

Roast Loch Duart Salmon Fillet £18.50

cucumber & dill, warm new potatoes, hollandaise

Chicken Schnitzel £18.50

braised red cabbage, sweet potato fries, red wine sauce

Vegan Strozzapetti £14.50

autumn pumpkin, spinach, pine nuts, cheese, (vg)

TARTIFLETTE

Mountain Cheese Gratin £12.50

Reblochon, bacon, potato, onion, sour cream & white wine, pickles, mixed leaf salad

RACLETTE

Classic grilled & melted raclette cheese £24.50

With an assorted platter of Tirolean smoked Speck, Coppa & Bündlerfleisch,

boiled new potatoes, caraway seeds, paprika, silver skin onions, pickles

RACLETTE SPECIALITIES

Topped with grilled & melted raclette cheese

Giant Chilli Beef Hot Dog £14.50

Curried tomato sauce, coleslaw, crisp onions,

raclette cheese, brioche roll

Buttermilk Chicken Burger £12.50

Raclette cheese, romaine lettuce, crispy onions,

house sauce, Brezel bun

Prime Beefburger £14.50

Raclette cheese, crisp bacon, lettuce,

crispy onions, house sauce, bun

Zwiebel Rostbraten £34.50

Chateaux Briand, caramelised onions, Raclette cheese,

Spätzle, red wine sauce

SIDES

£4.50

French fries (vg)

Truffled Potato purée (v)

Wilted spinach (vg)

Autumn salad (vg)

Roast spiced pumpkin & seeds (vg)

Kale, chilli & garlic (vg)

Cucumber, dill & sour cream (v)

SWISS CHOCOLATE FONDUE

Marshmallow, strawberries, honeycomb shortbread, Brezel sticks | to share for 2 or 4 | £11.50p.p.

DESSERTS, CAKES, TORTE & ICE CREAM

Menton Lemon Meringue (v) £7.50

Lemon curd, shortbread, meringue

Rüebli torte (v) £6.50

Swiss carrot cake, whipped cream

Apple Strudel (v) £7.00

Raisins & cinnamon, vanilla sauce

Black Forest Gateau (v) £7.00

Kirsch cherries, chocolate & Chantilly

Twice baked Cheesecake (v) £6.50

Wild blueberry compote

Coconut Rice Pudding (vg) £7.50

Plum & brandy compote, Spekulatius

Sacher Torte (v) £7.00

Chocolate, rum, apricot jam & Marzipan

Mountain Cheeses (v) £12.50

Selection of alpine cheeses, onion relish,

seeded crackers

Ice cream (v) & sorbets (vg) £5.00 2 scoops

House Ice creams: Vanilla, Chocolate,

Pistachio, Rum & raisin (v)

COUPES

'Schwarzwälder' (vg) £8.00

Cherry vinegar sorbet, Kirsch cream, chocolate mousse,

chocolate crunch, cherry gel, almond cinnamon tuille

Malaga (v) £8.00

Hazelnut, pistachio, rum & raisin ice creams,

caramel sauce, whipped cream

(VG) VEGAN | (V) VEGETARIAN

For allergies and dietary requirements, please speak to your waiter before ordering. A discretionary 12.5% service charge will be added to your bill. All prices include VAT