

# HAUGEN BRUNCH

2 courses £25 / 3 courses £29.50

Bottomless 1.5h of Le Dolci Prosecco Colline Brut £19.50pp  
or Le Dolci Prosecco Colline Rosé £22.00pp

## STARTERS

Baked Goat's Cheese Salad *v* 546 kcal

*Mixed baby leaves, croutons, mustard & honey dressing*

Appenzeller Rösti 728 kcal

*Swiss cheese, pear, crispy smoked bacon*

Wild Mushroom Rösti *VG* 324 kcal

*Wild rocket, mustard vinaigrette*

Smoked Salmon Rösti 324 kcal

*horseradish cream, baby beetroot & dill*

## MAINS

Penne al Pomodoro *VG* 827 kcal

*Panna, Vegano Parmigiano, Prezzemolo e Pepe'*

*Penne pasta, tomato, cream, vegan parmesan cheese, parsley & pepper*

Herb Roast Salmon 404 kcal

*Crushed new potato, cucumber & dill*

Curry Wurst 1114 kcal

*Pork sausage, curried tomato sauce, french fries, house sauce*

Honey Roast Chicken 616 kcal

*Whole baby chicken, sweet mustard glaze (25 min)*

Mushroom Swiss Burger 1465 kcal

*Beef patty, Emmental cheese, sautéed mushrooms, lettuce, tomato, red onion, house sauce, brezel bun*

## CHEESE FONDUE

TO SHARE FOR 2 OR MORE

Swiss Cheese Fondue 1849 kcal

*Gruyere, Raclette, white wine, kirsch & garlic  
served with bread, new potatoes & cold cuts, cornichons & pickled  
pearl onions*

## DESSERTS

Apple Strudel *v* 555 kcal

*Raisins & cinnamon, vanilla sauce*

Spiced Pumpkin Panna Cotta *VG* 366 kcal

*Roasted figs, gingerbread crumb, apple sorbet*

Swiss Chocolate Fondue (to share for 2 or 4, £5pp supp) 893 kcal

*Strawberries, pineapples, pears, bananas, apples*

(VG) SUITABLE FOR VEGAN REQUIREMENTS | (V) SUITABLE FOR VEGETARIAN REQUIREMENTS

If you have any food allergies or intolerances, please speak to your server before ordering. Please be aware that traces of allergens used in our kitchen may be present. Adults need around 2000 kcal a day. 12.5% discretionary service charge will be added to your bill. Prices include VAT.