



SMALL PLATES

CRISPY PORK BELLY Bier chilli sauce, pickles	9	BIER ONION SOUP Sweet Roscoff onion, Stiegl, Gruyère, thyme, served with a "Top Hat"	9	NOCELLARA OLIVES Ve	5
TWICE-FRIED CHICKEN Hot honey sauce, pickled cucumber, ranch dip	9.5	ALPINE KROKETTES Smoked bacon, Gruyère cheese, aioli	9.5	HUMMUS + PICKLE + FLATBREAD Ve Pomegranate, coriander	8
HONEY-GLAZED WURSTS Bratwurst, honey mustard, pickled cucumber	7.5	PRAWN SALAT Prawn cocktail sauce, gem lettuce, lemon, sourdough batons	10	HAUS PRETZEL ♦ Salted V ♦ Cheese V Add pickles and mustard V + 1	5.5 6
		BAKED WILD MUSHROOMS V Spinach, double cream, garlic, parmesan, sourdough toast	8.5	GARLIC + ROSEMARY BREAD Add cheese + 1	5

LARGE PLATES

PASTA ALLA VODKA V Conchiglioni rigati, vodka tomato sauce, stracciatella, garlic sourdough bread Add 'nduja crumb + 1	14.5	SCHLOSS SCHNITZEL Chicken breast, roasted pumpkin seed pesto, aioli, charred lemon + herbed new potatoes	19	PAN-ROASTED SALMON Seasonal vegetables, new potatoes, lemon mustard vinaigrette, sun-dried tomato relish	21
MUSHROOM EN CROUTE Ve Olive oil and thyme potatoes, tenderstem broccoli, cabbage, peas, vegetable gravy	19	CORDON BLEU SCHNITZEL Chicken breast, Gruyère, PDO Black Forest ham, wild mushroom + brandy sauce, truffle + parmesan fries	24	CAESAR SALAT Available V Soft boiled St Ewes egg, baby gem, capers, anchovies, parmesan cheese, Caesar dressing, sourdough croutons	13
		SCHNITZEL ALLA VODKA Chicken breast, conchiglioni pasta, vodka tomato sauce, stracciatella, basil	23	Pan-roasted Salmon Paprika-roasted Chicken Crispy Rosemary Halloumi	+5.5 +5.5 +5.5

SANDWICHES

SERVED UNTIL 6PM, MON - SAT
Sourdough loaf, buttered + skillet toasted, served with haus pickles + fries

KLASSIC REUBEN Schloss salt beef, mozzarella, Gruyère, gherkin, mustard mayo	14
CROQUE MADAME Thick cut ham, Dijon mustard, smoked bacon béchamel, St Ewes fried egg, Gruyère	14
CHICKEN + AVOCADO Smoked bacon, mustard mayo, spiced avocado, Gruyère, mozzarella	14
CAPRESE V Marinated tomato, mozzarella, basil, spinach, pesto	14

BURGERS

CRISPY HOT CHICKEN BURGER Twice-fried spiced chicken, pretzel bun, gouda, hot honey sauce + fries	16.5	COOK HAUS CHEESEBURGER Available Ve Chuck + brisket patty, brioche bun, Albert's burger sauce, mature cheddar cheese, gherkins + fries	17.9	BARON BURGER NATIONAL BURGER AWARDS 2025 Chuck + brisket patty, brioche bun, raclette cheese, bacon jam, crispy shallots, truffle mayo, beef gravy + fries	19.5	HALLOUMI SCHNITZEL V BURGER Rosemary-breaded halloumi, pretzel bun, pickled red onion, gem lettuce, pickled chillies, pumpkin seed pesto + fries	16.5
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OKTOBERFEST KLASSICS

ROASTED

Three individual serves, slow roasted daily in their juices, for a truly wunderbar dining experience.

- ♦ **PAPRIKA ROASTED CHICKEN**
Served with pickles and roasted potatoes or fries
Full Chicken 29 / Half Chicken 18
- ♦ **PORK RIBS** with bier chilli glaze,
Schloss kraut, pickled cucumbers + fries
Full Ribs 18 / Half Ribs 10
- ADD SAUCE +2**
Roasted Pepper Romesco / Salsa Verde / Tomato + 'Nduja Mayo
- ♦ **SCHWEINSHAXE** 19.5
Crispy Bavarian pork knuckle in spices, braised red cabbage, apple + rich wine gravy

WURSTS

- BRATWURST** **Available Ve** 15
Brioche bun, caramelised onion, haus mustard + fries. Choose from:
♦ Klassic Bratwurst
♦ Cheese Kaiser
♦ Jalapeño Kaiser
- CURRYWURST** **Available Ve** 19.5
Two klassic bratwursts, crispy onions, klassic curry sauce + fries
- SAUSAGE FESTIVAL** 28
Klassic bratwurst, cheese kaiser, jalapeño kaiser, sfomato, Schloss kraut, pickles, haus mustard, klassic curry sauce

SHARERS

- FONDUE** 28
For two to four to share
Melted Vacherin Fribourgeois, Gruyère, cheddar, white wine, haus pickles, sourdough + new potatoes
- ADD BRATWURST SAUSAGE +2**
- BAVARIAN FEAST** 70
For up to four to share
Schweinshaxe, half roast paprika chicken, klassic bratwurst, cheese kaiser, jalapeño kaiser, sfomato, braised red cabbage, chicken jus roasted potatoes, pickles, mixed greens, gravy

SIDES

SFORMATO <i>To share</i> Baked truffle mash, Alpine melting cheese	7	HAUS FRIES Ve CHICKEN JUS ROASTED POTATOES	5 6	TRUFFLE + PARMESAN FRIES V CHARRED BROCCOLI V, Available Ve	6 5	CAESAR SALAT Available V Baby gem, capers, anchovies, parmesan, Caesar dressing, sourdough croutons	6 5
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V - Vegetarian | **Ve** - Vegan | **Available Ve/V** - Available Vegan/Vegetarian

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10% discretionary service charge is added to parties of six or more.

WINE LISTE

WHITE

WINES

	175ML	250ML	BTL.
CATARRATTO, II MERIDIONE TERRE SICILIANE IGT SICILY, ITALY Clean and refreshing, all day classic	7.7	10.1	29
ORGANIC PINOT GRIGIO, BELLINO ABRUZZO, ITALY An elegant wine, fresh and crisp with apple and pear aromas. Delicate white fruits on the palate	8.5	11.1	32
ORGANIC SAUVIGNON BLANC, LES PIERRES DOREES LANGUEDOC, FRANCE Fresh aromas of lemon and grapefruit with soft exotic fruit flavours.	9.6	12.5	36
RIESLING, GYMNASIUM FRITZ WILLI MOSEL, GERMANY Might change your opinion on Rieslings	9.9	12.8	37
GAVI DEL COMUNE DI GAVI, TENUTA SANTA SERAFFA DOCG PIEMONTE, ITALY Well-balanced Gavi from Italy	10.7	13.8	40
CHARDONNAY, DOMAINE DE LA GRANDE COURTADE IGP, PAYS D'OC LANGUEDOC, FRANCE Organically grown. Fresh white flowers + stone fruits on the palate with a rounded, silky texture			35
ORGANIC PICPOUL DE PINET, DEUX VENTS LANGUEDOC, FRANCE Crisp, vibrant with lemon + green apple flavours			38
ORGANIC ALVARINHO, GRANDE COURTADE IGP LANGUEDOC, FRANCE Bright and fresh with peach aromas and a zesty finish			39
CHABLIS, DOMAINE DE LA MOTTE AOP CHABLIS, FRANCE Perfect expression from the 'Queen of grapes'			45

SPARKLING

WINES

	150ML	BTL.
PROSECCO, MIDEA VENETO, ITALY Crisp and fruity with a fragrance of apples	8.5	39
PROSECCO ROSÉ, LE DOLCI COLLINE VENETO, ITALY Fresh and delicately fruity fizz		40
FERGHETTINA FRANCIACORTA BRUT LOMBARDIA, ITALY Prosecco's extravagant, elegant cousin		47
LAURENT PERRIER, LA CUVÉE BRUT CHAMPAGNE, FRANCE Classic Champagne, fresh and pure	BTL. 69 MAGNUM 120	
PERRIER-JOUËT GRAND BRUT CHAMPAGNE, FRANCE A melting pot of aromas and flavours make up this wonderfully rounded Champagne		75
LAURENT-PERRIER, BLANC DE BLANCS BRUT NATURE CHAMPAGNE, FRANCE Deliciously dry with citrus notes and a fine sparkle		115
LAURENT PERRIER, CUVÉE ROSÉ BRUT CHAMPAGNE, FRANCE World famous rosé Champagne, for very good reason	BTL. 95 MAGNUM 185	
CRISTAL, LOUIS ROEDERER CHAMPAGNE, FRANCE For very special occasions, or very special guests		295

125ML MEASURES ALSO AVAILABLE

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RED

WINES

	175ML	250ML	BTL.
BARBERA, ARA LDICA DOC PIEMONTE, ITALY Smooth as Victoria's royal gowns, with as much character	7.7	10.1	29
MERLOT, SANVIGILIO IGT TREVENEZIE, ITALY A fruity and youthful style of north Italian Merlot from the Trentino and Veneto regions	8.5	11.1	32
PINOT NOIR, LES VOLETS, IGP HAUTE VALLÉE DE L'AUDE ROUSSILLON, FRANCE Seriously good Pinot Noir from the foothills on the Pyrenees. Fleshy red fruits on the palate, with fine tannins + juicy acidity	9.1	11.8	34
MALBEC, NIETO PATRIMONIAL, DOC LUJAN DE CUYO MENDOZA, ARGENTINA Established in 1888 when the Nieto family took their winemaking skills from the base of the western Alps in Piedmont to Mendoza	10.7	13.9	40
CÔTES DU RHÔNE VILLAGES, DOMAINE BOUTINOT AOP LES COTEAUX RHÔNE, FRANCE Sun-blessed wine from this hill-top estate in southern Rhône			35
FLEURIE LA MADONE LA REINE DE L'ARENITE, AOP BEAUJOLAIS, FRANCE Elegant and silky, made from Gamay, with lots of cherry and strawberry on the palate			39
SAINT-ÉMILION, CHÂTEAU CARDINAL, AOP MONTAGNE BORDEAUX, FRANCE Classic velvety Bordeaux. Ripe berry fruit with a touch of oak vanilla.			47
AMARONE DELLA VALPOLICELLA, MONTRESOR SATINATO DOCG VENETO, ITALY Uber-classy. Will take you to Verona on a cloud of deep red velvet			55

ROSÉ

WINES

	175ML	250ML	BTL.
PALAZZI ROSATO CHIARETTO, MONFERRATO DOC PIEMONTE, ITALY Berries, cherries and sunshine	7.7	10.1	29
CÔTES DU RHÔNE ROSÉ, LES CERISIERS, DOMAINE BOUTINOT AOP RHÔNE, FRANCE Perfect on the slopes with strawberries and cream	8.5	11.1	32
CÔTES DE PROVENCE ROSÉ, RIMAURESQ CRU CLASSÉ ORGANIC PROVENCE, FRANCE Classé customer, Provence as good as it gets!			40
WHISPERING ANGEL ROSÉ, AOP CÔTES DE PROVENCE PROVENCE, FRANCE No need to whisper, shout it out loud, it's a modern classic for a reason			45 MAGNUM 80

MARTINI SPEZIALS



LOBBY BOY 12
LEMON MERINGUE PIE MARTINI
Grey Goose Citron,
Kalani coconut, Demerara,
lemon, meringue

VESPER MARTINI 12
Grey Goose, No. 3 Gin, Cocchi

DIRTY MARTINI 12
Grey Goose, Olive brine, Cocchi

BREAKFAST

BY ALBERT'S SCHLOSS

LIVENERS

BLOODY MARY 12 / ESPRESSO MARTINI 12 / GARIBALDI 8 /
SCREWDRIVER 8 / PROSECCO BOTTLE 39

FRESHLY SQUEEZED JUICE: ORANGE 4 / LEMONADE 3.5

ROYAL COOK HAUS BREAKFAST 16.5 2 x Cumberland sausages, 2 x St Ewes eggs, 2 x hash browns, smoked back bacon, roasted portobello mushroom, roast tomato, baked beans, farmhouse loaf	SHAKSHUKA v 10 Baked St Ewes eggs, smoked paprika, cumin, tomato sauce, roasted peppers, caramelised onions, sourdough toast
COOK HAUS BREAKFAST 13.5 Cumberland sausage, St Ewes egg, hash brown, smoked back bacon, roasted portobello mushroom, roast tomato, baked beans, farmhouse loaf	CROQUE MADAME 12.5 Thick cut ham, Dijon mustard, smoked bacon béchamel, St Ewes fried egg, Gruyère
VEGGIE COOK HAUS BREAKFAST v 13.5 Moving Mountains sausages, smashed avocado, St Ewes egg, roasted portobello mushroom, roast tomato, hash brown, baked beans, farmhouse loaf	MUSHROOM + EGGS v 9 Creamed garlic mushrooms, sourdough toast, wilted spinach, St Ewes poached eggs, chives, parmesan cheese
SCHLOSS BREAKFAST BUN Available v 9 Brioche bun, smoked back bacon, cheddar, fried St Ewes egg, bier chilli sauce, hash brown, spinach	AVOCADO + EGGS v 9 Smashed avocado, St Ewes poached eggs, basil, chilli butter, lime, sourdough toast
	HAUS GRANOLA v 6 Greek yoghurt, seasonal fruit compote, cinnamon roasted seeds

PANCAKE HAUS

**MAPLE BACON
+ ST EWES EGGS** 9
Fluffy sweet pancakes, maple syrup

**VANILLA BERRIES
+ CREAM v** 9
Fluffy sweet pancakes, maple syrup

COFFEE

ESPRESSO	2.5
AMERICANO	3
FLAT WHITE	3.5
CAPPUCCINO	3.5
LATTE	3.5
MOCHA	3.5
HOT SCHOKOLADE	5

BREWS

BREAKFAST TEA	2.5
LEMON + GINGER	3
EARL GREY	3
GREEN TEA	3
DEKAF TEA	3
MOROCCAN MINT	3
CHAI TEA	3

SOFTS

SAN PELLEGRINO	4
Limonata	
Blood Orange	
COCA-COLA	4
DIET COKE	4
COKE ZERO	4
FRITZ KOLA	4

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SUNDAY MENU

TWO COURSE 26 | THREE COURSE 32

APPETISERS

ALPINE KROKETTAS

Smoked bacon, Gruyère cheese, aioli

BIER ONION SOUP

Sweet Roscoff onion, Stiegl, Gruyère, thyme, served with a "Top Hat"

HUMMUS + PICKLE + FLATBREAD **Ve**

Pomegranate, coriander

PRAWN SALAT

Prawn cocktail sauce, gem lettuce, lemon, sourdough batons

CHICKEN LIVER PÂTÉ

Fig + balsamic chutney, toasted sourdough

SUNDAY LUNCHEON

DRY AGED RUMP OF BEEF

+2 supplement

Duck fat roast potatoes, root vegetable crush, seasonal greens, horseradish cream, Yorkshire pudding, gravy

SCHWEINSHAXE

Caraway roasted pork knuckle, braised red cabbage, duck fat roast potatoes, seasonal greens, Yorkshire pudding, apple sauce, gravy

PAPRIKA ROASTED CHICKEN

Cranberry, roasted sunflower seed and pork stuffing, duck fat roast potatoes, root vegetable crush, seasonal greens, Yorkshire pudding, gravy

MUSHROOM EN CROUTE **Ve**

Garlic and thyme roast potatoes, root vegetable crush, seasonal greens, vegetable gravy

MAINS

COOK HAUS CHEESEBURGER

Available **Ve**

Chuck + brisket patty, brioche bun, burger sauce, mature cheddar cheese, gherkins + fries

BARON BURGER

NATIONAL BURGER AWARDS 2025

Chuck + brisket patty, brioche bun, raclette cheese, bacon jam, crispy shallots, truffle mayo, beef gravy + fries

PAN-ROASTED SALMON

Seasonal vegetables, new potatoes, lemon mustard vinaigrette, sun-dried tomato relish

CAESAR SALAT **Available V**

Soft boiled St Ewes egg, baby gem, capers, anchovies, parmesan cheese, Caesar dressing, sourdough croutons

Choose from:

Pan-roasted Salmon

+5.5

Paprika-roasted Chicken

+5.5

Crispy Rosemary Halloumi

+5.5

PUDDING

HAUS ICE CREAM + SORBET **V** 2 SCOOPS

Vanilla, chocolate, wild strawberry, coffee, cherry sorbet, passionfruit + mango sorbet **ve**

Ask your server to add chocolate sauce

KLASSIC APPLE STRUDEL **V**

Caramelised apples, flaky pastry, vanilla sauce

MÜNCHEN MESS **V**

Chewy meringue, berries, Chantilly cream + chocolate shavings

DARK CHOCOLATE BROWNIE **V**

Dulce de leche, vanilla ice cream

STICKY TOFFEE PUDDING **V**

Sea salt toffee sauce, brown sugar crumb, vanilla ice cream

EXTRAS

SFORMATO *To share*

7

Baked truffle mash, Alpine melting cheese

EXTRA ROASTIES **Available Ve**

4

Crispy duck fat roast potatoes

CHARRED BROCCOLI **V, Available Ve**

5

Lemon, shallots, garlic aioli

SCHWEINS IN BLANKETS

5

Premium schwein, aged bacon

FONDUE CAULIFLOWER

5

Alpine melting cheese, chives

TO SHARE

BAVARIAN FEAST *For up to four to share*

Schweinshaxe, half roast paprika chicken; klassic bratwurst, cheese kaiser, jalapeño kaiser, sformato, braised red cabbage, chicken jus roasted potatoes, pickles, mixed greens, gravy

70

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PERRIER-JOUËT GRAND BRUT CHAMPAGNE, FRANCE A melting pot of aromas and flavours make up this wonderfully rounded Champagne		75
LAURENT-PERRIER, BLANC DE BLANCS BRUT NATURE CHAMPAGNE, FRANCE Deliciously dry with citrus notes and a fine sparkle		115
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WHISPERING ANGEL ROSÉ, AOP CÔTES DE PROVENCE PROVENCE, FRANCE No need to whisper, shout it out loud, it's a modern classic for a reason			45 MAGNUM 80

MARTINI SPEZIALS



LOBBY BOY 12
LEMON MERINGUE PIE MARTINI
Grey Goose Citron,
Kalani coconut, Demerara,
lemon, meringue

VESPER MARTINI 12
Grey Goose, No. 3 Gin, Cocchi

DIRTY MARTINI 12
Grey Goose, Olive brine, Cocchi

PUDDING KLUB

ALL 8

STICKY TOFFEE PUDDING **v**

Sea salt toffee sauce, brown sugar crumb, vanilla ice cream

KLASSIC APPLE STRUDEL **v**

Caramelised apples, flaky pastry, vanilla sauce

DARK CHOCOLATE BROWNIE **v**

Dulce de leche, vanilla ice cream

MÜNCHEN MESS **v**

Chewy meringue, berries, Chantilly cream + chocolate shavings

HAUS ICE CREAM + SORBET **v** ◆ 2 SCOOPS

Vanilla, chocolate, wild strawberry, espresso coffee,
cherry sorbet, passionfruit + mango sorbet **ve**

7.5

Ask your server to add chocolate sauce

DESSERT COCKTAILS

BEAR TRAP IRISH KOFFEE

Jameson Irish whiskey, Bärenjäger
liqueur, Demerara sugar, coffee,
vanilla cream

8

ESPRESSO MARTINI

Absolut Vanilia vodka,
Absolut vodka, Kahlúa,
espresso

12

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KINDERMENÜ

FOR YOUR LITTLE BEARS

BREAKFAST + DRINK 6

SCHLOSS BREAKFAST

Cumberland sausage, smoked back bacon, Burford
Brown egg, baked beans, potato rosti,
Pain de Mie toast

SCRAMBLED EGGS (V)

Creamy Burford Brown eggs, buttered
Pain de Mie Toast

MAIN + DRINK 8

BRAT DOG

Mini bratwurst, fries

CHICKEN SCHNITZEL

Crumbed chicken fillet, Malfalde pasta pomodoro

POMODORO (VE)

Malfalde, garlic + tomato sauce

SUNDAY SERVICE 8

SUNDAYS ONLY. Roast, trimmings and a soft drink

PAPRIKA-ROASTED CHICKEN

ROAST BEEF

BUTTERNUT EN CROUTE

PUDDING KLUB 3

DARK CHOCOLATE BROWNIE (V)

Vanilla cream, cherry sorbet

ICE CREAM OR SORBET

Choose two scoops:

Vanilla, chocolate, wild strawberry, cherry sorbet,
passionfruit and mango sorbet (VE)

(V) VEGETARIAN (VE) VEGAN

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SMORGASBORD

BY ALBERT'S SCHLOSS

FOR LARGER GROUPS 9+
32.5 PER PERSON

Which includes a glass of prosecco or a bottle of Budvar.
Menu and prices are subject to change

WARM PRETZELS

Sweet mustard, ranch sauce

PARMESAN POTATOES **Ve Available**

Crushed thyme-roasted new potatoes

KREUZBERG FRIED CHICKEN

Hot honey sauce

CARAMELISED ONION + LEEK

FLAMMKUCHEN **V**

Topped with chives and parmesan

SALMON + DILL FISHCAKES

Lemon mayonnaise

ALPINE KROKETTES

Smoked bacon, Gruyère, aioli

HONEY BRATWURST

Sweet mustard

CHARGRILLED BROCCOLI

CAESAR SALAD **Ve Available**

Sourdough croutons, soft boiled egg, capers, baby gem

HUMMUS **Ve**

Pickles, pomegranate, paprika

SCHLOSSAGE ROLL

Comté, green apple

OPTIONAL EXTRAS

ALPINE FONDUE **TO SHARE**

Melted Vacherin Fribourgeois, Gruyère, white wine, cheddar, haus pickles, sourdough + new potatoes

+28

SCHNAPPS PADDLE

Raspberry + vanilla, salted caramel, black cherry, strawberry or lemon zest

+10 FOR 38

+20 FOR 75

WE WILL ADJUST AND ADD DISHES TO SUIT GUESTS' DIETARY REQUIREMENTS.

Ve - VEGAN **V** - VEGETARIAN

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WINE LISTE



SPARKLING

WINES

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LAURENT PERRIER, LA CUVÉE BRUT CHAMPAGNE, FRANCE Classic Champagne, fresh and pure	BTL. 69 MAGNUM 120	
PERRIER-JOUËT GRAND BRUT CHAMPAGNE, FRANCE A melting pot of aromas and flavours make up this wonderfully rounded Champagne		75
LAURENT-PERRIER, BLANC DE BLANCS BRUT NATURE CHAMPAGNE, FRANCE Deliciously dry with citrus notes and a fine sparkle		115
LAURENT PERRIER, CUVÉE ROSÉ BRUT CHAMPAGNE, FRANCE World famous rosé Champagne, for very good reason	BTL. 95 MAGNUM 185	
CRISTAL, LOUIS ROEDERER CHAMPAGNE, FRANCE For very special occasions, or very special guests		295

WHITE

WINES

	175ML	250ML	BTL.
CATARRATTO, II MERIDIONE TERRE SICILIANE IGT SICILY, ITALY Clean and refreshing, all day classic	7.7	10.1	29
ORGANIC PINOT GRIGIO, BELLINO ABRUZZO, ITALY An elegant wine, fresh and crisp with apple and pear aromas. Delicate white fruits on the palate	8.5	11.1	32
ORGANIC SAUVIGNON BLANC, LES PIERRES DOREES LANGUEDOC, FRANCE Fresh aromas of lemon and grapefruit with soft exotic fruit flavours.	9.6	12.5	36
RIESLING, GYMNASIUM FRITZ WILLI MOSEL, GERMANY Might change your opinion on Rieslings	9.9	12.8	37
GAVI DEL COMUNE DI GAVI, TENUTA SANTA SERAFFA DOCG PIEMONTE, ITALY Well-balanced Gavi from Italy	10.7	13.8	40
CHARDONNAY, DOMAINE DE LA GRANDE COURTADE IGP PAYS D'OC LANGUEDOC, FRANCE Organically grown. Fresh white flowers + stone fruits on the palate with a rounded, silky texture			35
CHABLIS, DOMAINE DE LA MOTTE AOP CHABLIS, FRANCE Perfect expression from the 'Queen of grapes'			45

RED

WINES

	175ML	250ML	BTL.
BARBERA, ARLDICA DOC PIEMONTE, ITALY Smooth as Victoria's royal gowns, with as much character	7.7	10.1	29
MERLOT, SANVIGILIO IGT TREVENEZIE, ITALY A fruity and youthful style of north Italian Merlot from the Trentino and Veneto regions	8.5	11.1	32
PINOT NOIR, LES VOLETS, IGP HAUTE VALLÉE DE L'AUDE ROUSSILLON, FRANCE Seriously good Pinot Noir from the foothills on the Pyrenees. Fleshy red fruits on the palate, with fine tannins + juicy acidity	9.1	11.8	34
MALBEC, NIETO PATRIMONIAL, DOC LUJAN DE CUYO MENDOZA, ARGENTINA Established in 1888 when the Nieto family took their winemaking skills from the base of the western Alps in Piedmont to Mendoza	10.7	13.9	40
CÔTES DU RHÔNE VILLAGES, DOMAINE BOUTINOT AOP LES COTEAUX RHÔNE, FRANCE Sun-blessed wine from this hill-top estate in southern Rhône			35
AMARONE DELLA VALPOLICELLA, MONTRESOR SATINATO DOCG VENETO, ITALY Uber-classy. Will take you to Verona on a cloud of deep red velvet			55

ROSÉ

WINES

	175ML	250ML	BTL.
PALAZZI ROSATO CHIARETTO, MONFERRATO DOC PIEMONTE, ITALY Berries, cherries and sunshine	7.7	10.1	29
CÔTES DU RHÔNE ROSÉ, LES CERISIERS, DOMAINE BOUTINOT AOP RHÔNE, FRANCE Perfect on the slopes with strawberries and cream	8.5	11.1	32
CÔTES DE PROVENCE ROSÉ, RIMAURESQ CRU CLASSÉ ORGANIC PROVENCE, FRANCE Classé customer, Provence as good as it gets!			40
WHISPERING ANGEL ROSÉ, AOP CÔTES DE PROVENCE PROVENCE, FRANCE No need to whisper, shout it out loud, it's a modern classic for a reason			45 MAGNUM 80

HANDMADE

ARTISAN SCHNAPPS

LIMONCELLO
WILD STRAWBERRY
BLACK CHERRY
RASPBERRY
SALTED CARAMEL

SINGLE SHOT 4
5 SHOT PADDLE 19

10 SHOT PADDLE 38
20 SHOT SKI 75

AS

All uniquely made in haus to our own authentic recipes, guided by the himbeergeist technique.

BOTTLES + CANS

HOFBRÄU MÜNCHEN WEISSE GERMANY, 5.1% 500ML	6.7	LA TRAPPE BLONDE BELGIUM, 6.5% 330ML	6.5
KROMBACHER PILS GERMANY, 4.8% 330ML	5.8	STIEGL GRAPEFRUIT RADLER AUSTRIA, 2.5% 500ML CAN	4.9
PAULANER MÜNCHEN HELLES GERMANY, 4.9% 330ML	5.8	CORNISH ORCHARDS CHERRY + BLACKBERRY CIDER ENGLAND, 4% 500ML	6.1
AUGUSTINER HELLES GERMANY, 5.2% 500ML	6.7	THATCHERS VINTAGE CIDER ENGLAND, 8.3% 500ML	6.7
MENABREA ITALY, 4.8% 330ML	5.8	KROMBACHER 0.0% GERMANY, 0% 330ML	4.8
BUDVAR CZECH REPUBLIC, 5% 330ML	5.8	PAULANER WEISSBIER ALKOHOLFREI GERMANY, 0% 500ML	4.8
PURITY HELLES GLUTEN FREE / ORGANIC ENGLAND, 5% 440ML CAN	5.8		



AS

SHOWTIME

To support our musicians, singers, dancers, actors and performers a supplementary charge of 50p is added to all drinks during showtime hours. This excludes soft drinks. £1 is added to all bottles of wine, champagne and prosecco. Danke.

TAP BIER

KROMBACHER PILS

6.5

GERMANY, 4.8%

Germany's most popular bier, known for its crisp, clean, and well-balanced flavour



ALBERT'S SOMMERFEST MANDARIN + LIME LAGER

6.5

ENGLAND, 4.2%

Refreshing bier brewed with kaffir, lime and mandarina hops in collaboration with Freedom Brewery

PAULANER MÜNCHEN

6.5

GERMANY, 4.9%

Paulaner brews 400 million pints of this perfect all rounder each year

FREEDOM VIENNA LAGER

6.5

ENGLAND, 4.5%

Classic Austrian style brewed with lightly toasted malt. Hints of caramel and a clean, dry finish

MAGIC ROCK MAGIC HAZE

6.5

ENGLAND, 4.4%

Fruity, juicy and tropical. New England style hazy pale ale. Super drinkable

THATCHERS GOLD CIDER

6.2

ENGLAND, 4.8%

Crafted from West Country apples by the Thatchers family for seven generations

BALTIC PALE ALE

6.1

ENGLAND, 4.2%

Produced locally, this delicious pale ale has plenty of fresh citrus flavour with hints of pine and passionfruit

FRUITAGE (SCHOONER)

5.7

BELGIUM, 3.4%

Packed with luscious cherry flavours, a beautifully balanced bier from the famous Rodenbach brewery in Belgium



TAP BIER

PRAVHA

6.3

ENGLAND, 4%

A refreshing Bohemian-style pilsner, light and perfectly balanced with a clean + crisp finish. From the makers of Staropramen

PILSNER URQUELL

6.5

CZECH REPUBLIC, 4.4%

The Pilsner bier-making process is now world-famous and involves heating and caramelising some of the bier to give warm depth, and a rich biscuity flavour

JUBEL PEACH LAGER

6.5

ENGLAND, 4%

An ultra refreshing session bier that packs a fruity punch

STIEGL GOLDBRAU

6.7

AUSTRIA, 5%

Made with pure water, sourced from their own mountain spring

ERDINGER WEISSBRAU

6.9

GERMANY, 5.3%

An unfiltered, naturally cloudy and double fermented wheat bier

APRÈS-WORK BIER KLUB

— LIGHTER TASTING PILSNER —

PRAVHA®

ABV 4%

Ist das sommer of après-work biers. JA!
Check in for a light tasting
crisp Bohemian pilsner.

6.3

DO NOT DISTURB

THE GRAND ALBERT HOTEL