

AVAILABLE FOR TAKEAWAY



AVAILABLE TO SIT IN

BREAKFAST

Breakfast is served until 11:30am

Poached Eggs on Sourdough (225) (v)	7.50
Greek Yoghurt Pot, Granola & Fruit Compote (627) (v)	7.50
Classic Porridge (538) (v)	7.50
Breakfast Sandwich (617)	7.50
bacon or sausage	
Pancakes (650) (v)	9.50
with maple syrup	
Baked Eggs (312) (v)	10.50
san marzano tomato sauce	
Wild Mushrooms on Sourdough (490) (v)	13.50
Avocado on Toast with Poached Eggs (605) (v)	14.50
Smoked Salmon & Scrambled Eggs (688)	16.50
with poached eggs	

(v) vegetarian (vg) vegan

Please inform your server if you have any food allergies or special dietary needs. A discretionary 15% service charge will be added to your bill. Prices include V.A.T.

AVAILABLE FOR TAKEAWAY

AVAILABLE TO SIT IN

ALL DAY

Chicken soup with Spätzle (261).....	8.50
Watercress Velouté (380) (v).....	9.75
with horseradish cream	
Goat's Curd & Spring Leek Tart (609) (v)	12.75
Soused Matjes Herrings (426).....	12.50
new potato salad, marinated red onions	
Superfood Salad (590) (vg)	12.50
with shaved fennel	
Beetroot, Honey & Goat's Curd Salad (530) (v)	14.55
Rösti with Fried Egg & Black Summer Truffle (555) (v)	15.00
Salad Niçoise (490).....	15.50
Soufflé Suisse (674) (v)	15.75
Aubergine Schnitzel (505) (vg)	16.75
Montbéliard Sausage (429).....	18.50
potato salad, celeriac remoulade	
Pork Schnitzel (985)	19.00
lemon, capers and parsley butter	

SIDES

baby gem salad (90) 4.95

pommes frites (594) 5.75

potato salad (190) 4.95

SPECIALITIES

SHARING BOARDS

Charcuterie board (266) 24.90
salted pretzel and cornichons

Cheese board (571) 26.75
rustic baguette and caramelised walnuts

FONDUE

For two to share

made with melted comté and l'etivaz cheese, confit garlic and riesling wine,
served with a selection of meats or vegetables, new potatoes and rustic baguette

Käse und Gemüse (660) (v)..... 32.00

Klassich (691)..... 36.00



TARTES FLAMBÉES

Classique d'Alsace (696)..... 12.50
smoked bacon and shallots

Paris Mushroom & Thyme (598) (v)

12.50

AVAILABLE FOR TAKEAWAY



AVAILABLE TO SIT IN

KONITOREI & DESSERTS

Coffee & Prune Cake (318) (vg)	6.00
Carrot Cake (631) (v)	7.95
Sachertorte (544) (v)	7.95
Raspberry, Pistachio & Chocolate Roulade (424)	7.95
Black Forest Gâteau (675) (v)	7.95
Baked Vanilla Cheesecake (587) (v)	7.95
Bavarian Chocolate Mousse (632) with a florentine tuile	8.75
Classic Apple Strudel (370) (v)	8.95
Biscuits (160) (v)	2.00



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

(v) vegetarian (vg) vegan

Please inform your server if you have any food allergies or special dietary needs. A discretionary 15% service charge will be added to your bill. Prices include V.A.T.

AVAILABLE FOR TAKEAWAY



AVAILABLE TO SIT IN

HOT DRINKS & SMOOTHIES

	single / double
Espresso	2.95 / 3.75
Macchiato	2.95 / 3.75
Americano	3.75
Cappuccino	3.75
Milchkaffee	3.75
Flat white	3.95
Mocha	4.50
Wiener kaffee	4.25
Hot chocolate	5.50
Teas	from 3.75
Smoothies	from 6.75



CHAMPAGNE & SPARKLING

125ml / 750ml

Crémant de Loire Brut NV	12.50 / 43.00
ORGA Pitt Nat Sparkling Rosé 2021, Pittnauer, Burgenland	13.00 / 65.00
Pommery Brut Royal NV, Champagne	13.75 / 68.00
Ayala Rosé Majeur NV, Champagne	16.00 / 74.00

WHITE

175ml / 750ml

Caleo 2021, Inzolia, Sicily	8.50 / 29.00
Grüner Veltliner Lössterrassen 2022, Josef & Philipp Bründlmayer	12.00 / 44.00
Riesling 2022 'Maximin', Mosel	13.25 / 49.50
Rotgipfler 2018, Somm In The Must, Thermenregion	13.75 / 52.00
Gemischter Satz 2021, Weingut Wess, Kremstal	14.50 / 54.00
Sauvignon Blanc 2022, Sattlerhof	15.50 / 57.00
Neuburger, Reisenthal 2021, Weingut Felsner, Kremstal	16.00 / 58.00
Weißburgunder 2019, Josef & Philipp Bründlmayer, Kremstal	16.50 / 60.00

ROSÉ

175ml / 750ml

Blauer Zweigelt Rosé 2022, Josef & Philipp Bründlmayer, Kremstal	11.25 / 39.00
Sancerre Rosé 2022, Domaine Dezat, Loire	14.50 / 54.00



ORANGE

175ml / 750ml

Salamandre' Orange 2022, St. Cyrgues	12.00 / 44.00
Cataratto 2022, Baglio Antico Bianco, Sicilia	13.25 / 49.50

RED

175ml / 750ml

C' Corvina 2023, Alpha Zeta, Veneto	8.50 / 29.00
Pinot Noir 2022, Moulin de Gassac	9.25 / 32.75
Beaujolais Villages 2021, Domaine Plaigne	10.00 / 35.00
Zweigelt 2021, Zantho, Burgenland	11.00 / 42.00
St Laurent 2019, Josef Umathum, Burgenland	13.25 / 49.50
Pittnauer Velvet, NV, Burgenland	13.75 / 52.00
ORGA Blaufränkisch Amphora Best Friend 2021, Weingut Pittnauer, Burgenland	16.50 / 60.00

DESSERT

100ml / 375ml

Chardonnay Beerenauslese 2020, Helmut Lang, Burgenland	15.50 / 54.00
--	---------------



COCKTAILS

Classic cocktails are available on request

Almdudler Punch	11.25
calvados, cointreau, almdudler, lime juice	
Boulevardier	11.25
bulleit bourbon, campari, sweet vermouth	
Charlie Chaplin	11.25
plymouth sloe gin, apricot, lime	
Dark & Stormy	12.00
dark rum, fever-tree ginger beer, lime juice	
Raspberry Sour	12.25
tanqueray gin, raspberry, lime juice, egg white	
Tradewinds	12.25
two drifters spiced rum, coconut, pineapple, lime, angostura bitters	



DRAUGHT BEERS

gross 1pt / stein 2pt

Stiegl Goldbräu, 5%	7.00 / 12.50
Stiegl Weisse, 5.1%	7.00 / 12.50
Session IPA, 4%	7.00 / 12.50

BOTTLED BEERS

Schremser Bio-Roggen, 330ml, 5.2%	7.50
Schremser Doppelmalz, 500ml, 4.6%	8.00
Hirter Privat Pils, 500ml, 5.2%	8.00
Stiegl Gluten Frei, Gluten Free, 4.9%	6.50
Andechs Weisse, Non Alcoholic, 0.5%	6.25
Blak Stoc Cider, 330ml, 4.5%	7.50
Sassy Small Batch Cider, 5.2%	330ml 6.25 / 750ml 12.50

Full wines & drinks list available on request

THE WOLSELEY HOSPITALITY GROUP

The Wolseley, The Wolseley City, Zédel, Colbert, Fischer's, Soutine, Bellanger, Manzi's
www.thewolseleyhospitalitygroup.com