

AVAILABLE FOR TAKEAWAY



AVAILABLE TO SIT IN

HOT DRINKS & SMOOTHIES

COFFEE

	<i>single / double</i>
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

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BREAKFAST

Breakfast is served until 11:30am

Poached Eggs on Sourdough (v) (217)	7.50
Greek Yoghurt Pot, Granola & Fruit Compote (v) (471)	7.50
Classic Porridge (v) (274)	7.75
Breakfast Sandwich (330). bacon or sausage	7.95
Birchermüsli (v) (564)	8.50
Pancakes (v) (645) with maple syrup	9.50
Baked Eggs (v) (621) san marzano tomato sauce	10.50
Wild Mushrooms on Sourdough (v) (541)	13.50
Avocado on Toast with Poached Eggs (v) (544).	14.50
Smoked Salmon & Scrambled Eggs (1033)	17.50

(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.

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ALL DAY

Minted Pea Soup (v) (170)	9.00
with lemon oil	
Chicken Soup with Spätzle (125)	9.50
Soused Matjes Herrings (606)	12.50
new potato salad, pickled red onions	
Superfood Salad (vg) (875)	13.00
Spring Leek, Broad Bean & Ricotta Tart (v) (510)	13.50
Chickpea & Summer Vegetable Salad (vg) (374)	13.50
with an oregano dressing	
Rosti with Fried Egg & Black Summer Truffle (v) (718)	15.00
Salade Niçoise (541)	15.50
Soufflé Suisse (v) (786)	15.75
Aubergine Schnitzel (vg) (1081)	16.75
Montbéliard Sausages (743)	18.50
sauerkraut and potato salad	
Pork Schnitzel (781)	19.00
with a lemon & caper beurre noisette	

SIDES

baby gem salad (268) 4.95

pommes frites (364) 5.75

potato salad (367) 4.95



SPECIALITIES

SHARING BOARDS

Charcuterie board (654) 24.90
salted pretzel and cornichons

Cheese board (894) 26.75
rustic baguette and caramelised walnuts

Mixed Charcuterie & Cheese board (714)

FONDUE

For two to share

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

Käse und Gemüse (v) (853)..... 32.00

Klassisch (1332) 36.00



TARTES FLAMBÉES

Classique d'Alsace (598) 12.50
smoked bacon and shallots

Paris Mushroom & Thyme (v) (766)..... 12.50

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SANDWICHES

11.30am to 9.00pm

Emmental Cheese (1040)	9.50
rocket, cornichons & mustard relish on ciabatta	
Croque Provençal (v) (890)	10.00
Croque Monsieur (943)	10.50
Mackerel and Crème Fraîche (917)	12.00
capers and pickled cucumber on paillassou bread	
Roast Chicken Breast (987)	12.50
lettuce and avocado on a rye seeded roll	
Viennese Hot Dog (469)	12.75
caramelised onions, mustard	
Grilled Portobello Mushroom & Red Peppers (v) (1009)	13.50
with shallot & gherkin mayo on focaccia	
Severn & Wye Oak Smoked Salmon Bagel (532)	14.00
cream cheese and cucumber	
Viennese Roast Beef Pretzel(997)	14.50
pickled red onions, horseradish cream and truffle oil	
Chicken Schnitzel Sandwich (998)	16.25
lettuce, tomato, marie rose sauce	

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KONITOREI & DESSERTS

all are vegetarian

Biscuits (160)	2.00
Raspberry & Coconut Slice (vg) (364)	7.50
Carrot Cake (717)	7.95
Sachertorte (637)	7.95
Black Forest Gâteau (703)	7.95
Baked Vanilla Cheesecake (617)	8.25
Classic Apple Strudel (434)	8.95
with whipped cream	
Bavarian Chocolate Mousse (573)	9.50
with coffee cream	



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

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CHAMPAGNE & SPARKLING

125ml / 750ml

Crémant de Loire Brut NV.....	12.75 / 44.00
Pommery Brut Royal NV, Champagne	14.25 / 70.00
Bründlmayer Rose Brut, Kamptal, Austria	14.50 / 72.00
Ayala Rosé Majeur NV, Champagne	17.00 / 79.00

WHITE

175ml / 750ml

Caleo, Inzolia, Sicily, Italy 2023.....	8.75 / 29.50
Grüner Veltliner Lössterrassen, Josef & Philipp Bründlmayer, Kremstal, Austria 2023	12.00 / 44.00
Riesling ‘Maximin’, Mosel, Germany 2023.....	14.00 / 52.50
Sauvignon Blanc ‘Südsteiermark’, Sattlerhof, Austria 2023	15.50 / 57.00
Weißburgunder, Josef & Philipp Bründlmayer, Kremstal, Austria 2020	16.50 / 60.00

ROSÉ

175ml / 750ml

Blauer Zweigelt Rosé, Josef & Philipp Bründlmayer, Kremstal, Austria 2023	11.75 / 41.00
Sancerre Rosé, Domaine Dezat, Loire, France 2023	14.50 / 54.00



RED

	175ml / 750ml
C' Corvina , Alpha Zeta, Veneto, Italy 2023	8.50 / 29.00
Pinot Noir La Foule , IGP Pays d'Oc, Languedoc-Roussillon, France 2023...	9.50 / 34.00
Beaujolais Villages, Domaine Plaigne, France 2022	10.75 / 38.00
Zweigelt, Zantho Burgenland, Austria 2022	11.50 / 44.00
Pittnauer, Velvet, Burgenland, Austria NV	13.25 / 50.00
Blaufrankisch 'Riede Kulm', Heidi Schrock, Burgenland, Austria 2022	14.25 / 54.00

DESSERT

	100ml / 375ml
Grüner Veltliner Beerenauslese, Weingut Umathum, 2021	15.50 / 54.00

A smaller glass size of 125ml is available for all wines sold by the glass.

THE WOLSELEY HOSPITALITY GROUP

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



COCKTAILS

Almdudler Punch	12.75
calvados, amontillado sherry, lime juice, angostura bitters, almdudler	
Lemon Popsicle	12.75
tanqueray flor de sevilla, limoncello, lemon juice, vanilla, orange bitters, lemon tonic	
Pomegranate Margarita	12.75
ocho blanco tequila, pomegranate, lime, agave	
Peach Old Fashioned	12.25
bulleit bourbon, elderflower, peach, green tea, jasmine mist	
Mango & Aperol Sour	12.75
aperol, ketel one vodka, mango, lime juice, egg white	
Rose Spritz	12.75
brionnet grapefruit liqueur, zweigelt rose wine, crémant de loire	
Frequent Flyer 0%	9.00
everleaf marine, lime juice, grapefruit soda, mint	
Mixed Berry Mule 0%	9.00
everleaf mountain, lime, mixed berries, ginger beer	



DRAUGHT BEERS

gross 1pt / stein 2pt

Stiegl, Hell 4.5%	7.00 / 12.50
Stiegl, Weisse 5.1%	7.00 / 12.50
London Brewing Co. Swizzle, Light Ale 3.0%	7.00 / 12.50

BOTTLED BEERS

Andechs Weisse Non Alcoholic 500ml 0.5%	6.25
<i>Brewed by the monks of the Andechs Abbey, who have been brewing since 1455, this is vibrant and fruity with notes of orange zest, vanilla, cloves and a little spice.</i>	
Showerings Triple Vintage Cider 375ml 6.8%	6.25
<i>Showerings is an elegantly dry, gently carbonated and deeply cultured cider blended from three vintages.</i>	
Schremser Bio-Roggen 330ml 5.2%	7.50
<i>This vegan organic 60% Rye malt beer impresses with its intense full body. Slightly fruity in the beginning, robust in the long finish.</i>	
Hirter Privat Pils 500ml 5.2%	8.00
<i>Hailing from Austria's oldest brewery, this Pils has some sweet bread notes with light floral aromatics which develops to mild honey on the palate.</i>	
Paljas, IPA, 750ml 6.0%	13.50
<i>Designed to share, it's a delightfully light and fruity beer with notes of apricot. A well hopped zingy IPA that gives sweet and sour notes with every sip.</i>	