

# COOK HAUS

BREAKFAST BY ALBERT'S SCHLOSS

8AM TO 11.30AM MONDAY TO FRIDAY | 9.30AM TO 11.30AM SATURDAY & SUNDAY

## BREAKFAST

### THE BAKERY

**CRUFFINS & KRONUTS 4**  
haus speciality: ask about today's specials

**MORNING BUN 3.5**  
croissant dough, cinnamon sugar,  
hot chocolate sauce

**TOASTED PAIN DE MIE 3**  
haus made strawberry jam or marmalade

### DAILY BREAD

**HAUS LOAVES 4**  
– SOURDOUGH/HAUS RYE  
– SCHLOAF (morbier cheese, Pilsner  
Urquell & bacon lardons)

**DAILY ARTISAN BREAD 4**  
mon CLASSIC BAGUETTE  
tue PILSNER TIGER BREAD  
wed CHORIZO & PARMESAN  
thu BEETROOT & GOATS  
CHEESE  
fri CHALLAH  
sat KALAMATA OLIVE  
& THYME FOUASSE  
sun ROASTED FIG  
& HAZELNUT (N)

**WE BAKE ALL OUR BREADS AND PASTRIES IN  
OUR VERY OWN BAKERY AND ALL OUR FRESH  
GOODS ARE AVAILABLE TO TAKEAWAY**

**COCONUT PORRIDGE (VE)(N) 6**  
jumbo oats, spiced apple, golden raisins, chia seeds,  
sour cherries, toasted coconut, walnuts

**ROAST PEACHES (V)(N) 7**  
quark yoghurt, sour cherry, pistachio granola,  
honey, lime

**ROYAL BREAKFAST 14**  
kaiserwurst, treacle cured bacon, sunnyside eggs,  
portobello mushrooms, beans, grilled tomato,  
potato rösti, sourdough toast

**VEGGIE ROYAL  
BREAKFAST (V) 12**  
veggie black pudding, sunnyside eggs, portobello  
mushrooms, beans, grilled halloumi, smashed  
avocado, grilled tomato, potato rösti, sourdough toast

**COOK HAUS BREAKFAST 11**  
mini kaiserwurst, treacle cured bacon, sunnyside  
egg, portobello mushroom, beans, grilled tomato,  
potato rösti, sourdough toast

**CRAYFISH  
EGGS BENEDICT 10**  
poached eggs, crayfish, spinach, toasted muffin,  
tarragon hollandaise

**AVOCADO TOAST (V) 8.5**  
smashed avocado, poached eggs, toasted  
sourdough, red chilli jam

**STEAK & EGGS 11**  
flat iron steak, poached eggs, potato rosti,  
spinach, hollandaise

**BACON & EGGS 8.5**  
treacle cured bacon, sunnyside eggs, sourdough

**BREAKFAST BAGEL 8.5**  
bratwurst patty, sunnyside egg, treacle  
cured bacon, cheddar, red chilli jam

**BRIOCHE FRENCH TOAST (V) 9**  
choose from:  
— caramelised banana, maple syrup,  
vanilla ice cream, candied pecans (N)  
— forest berries, honey, vanilla ice cream

### MORNING GLORY

**ORANGE JUICE 3.5**  
freshly squeezed

**MIMOSA 5.5**

**BLOODY MARY 7**

**FRENCH 75 7**

**PUSH FOR PROSECCO 20**  
(by the bottle)

### SHAKES & BREWS

**SHAKES 5**  
choose from:  
— the mighty malt / strawberry /  
schokolade / oreo

**HAUS HOT  
SCHOKOLADE 4**

**ARTISAN BREWTEAS 3**  
ask about today's flavours

**FLAT WHITE 3**

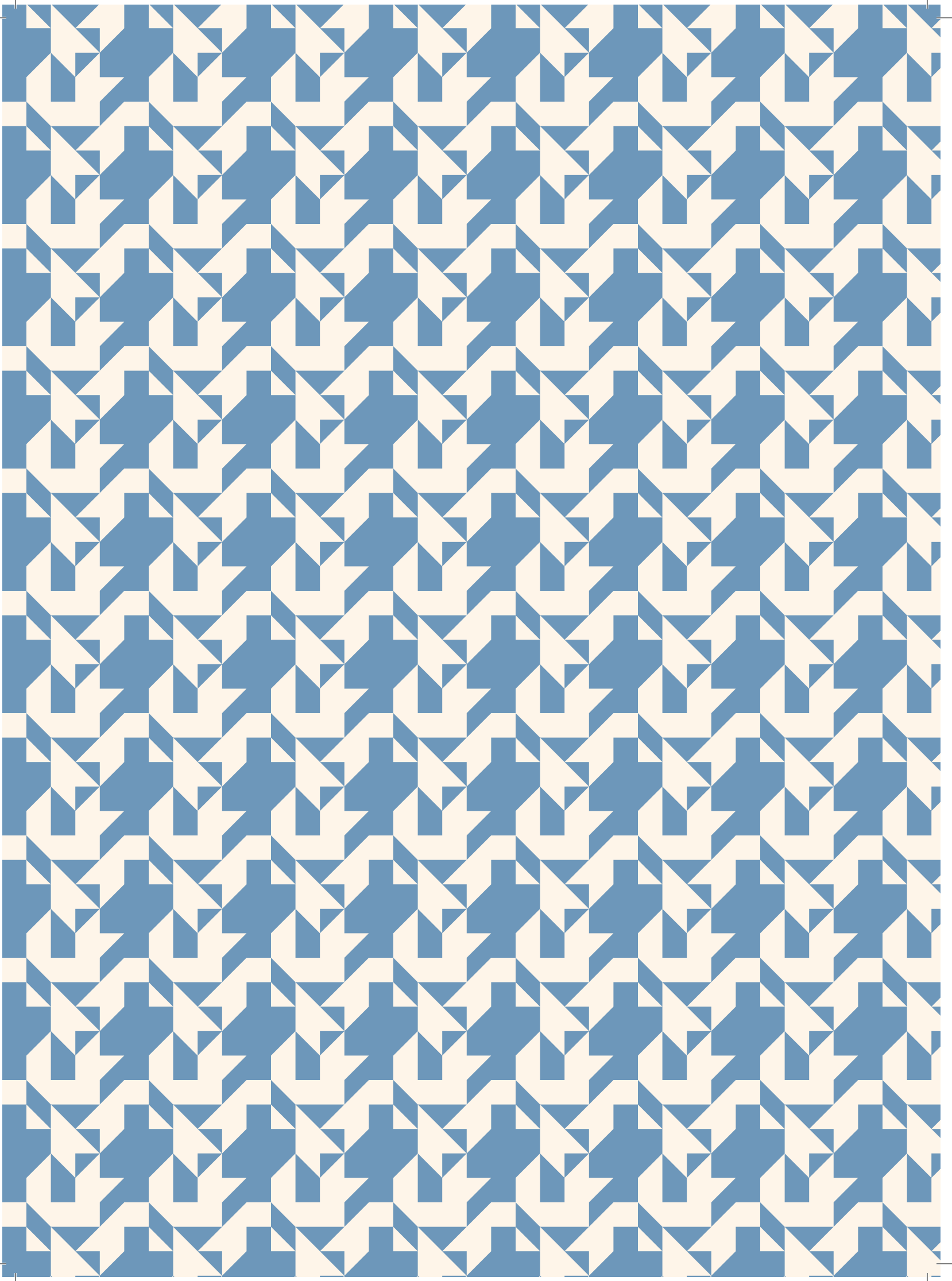
**CAPPUCCINO 3**

**LATTE 3**

**MOCHA 3**

**AMERICANO 2.5**

**ESPRESSO 2**



# COOK HAUS

DINNER BY ALBERT'S SCHLOSS

## LIVENERS

ESPRESSO MARTINI 9 // WATERMELON & PEACH G&T 8.5 // ELDERFLOWER & WILD RASPBERRY SPRITZ 9

## HAUS PLATES

### THE BAKERY

- SCHLOSS BREAD TIN** 4  
sourdough, schloaf, rye, bakers daily loaf, whipped salted butter
- HAUS PRETZEL (V)** 3.5  
sweet mustard, pickles  
— with aged gouda or bier cheese sauce (V) 5.5
- ALPINE PRETZEL BOARD (TO SHARE)** 9  
pretzel, aged gouda, bier cheese, chicken liver paté
- SCHLOSS PRETZEL CHIPS (V)** 2.5  
blue cheese dip
- NOCELLARA OLIVES (V)** 3

**SCHWEINSHAXE** 17.5

crispy Bavarian pork knuckle, red cabbage, apple & horseradish, gravy

**SCHNITZEL** 13

chicken breast, parmesan mayo, salsa verde, charred lemon

**SCHNITZEL ROYALE** 16.5

chicken breast, black forest ham, melting comte cheese, mushroom & marsala sauce

**BLACK FOREST SALAD** 13

crisp black forest ham, chevre, fig, baby gem, pretzel chips, green herb dressing  
— with grilled chicken 16

**SUPERFOOD SALAD (VE)(N)** 11

mung beans, lentils, quinoa, tenderstem broccoli, pickled carrot, sunblush tomato, tahini dressing, pecan nuts, pomegranate, sour cherries  
— with grilled chicken breast or halloumi 14

**HONEY ROAST DUCK** 17

pan roasted duck breast (served pink), honey glaze, herb gnocchi, roasted apples, watercress

**MUSHROOM SPÄTZLE (V)** 13

Bavarian pasta, wild mushroom & parmesan, truffle oil

**CHARRED MACKEREL** 12

whole grilled mackerel on the bone, charred tenderstem broccoli, warm tartare potatoes, lemon, green herb crumb

**PAN ROASTED SALMON** 16

roasted salmon fillet, asparagus, garlic & lemon courgette, new potatoes, vine cherry tomato, fine beans, sunflower seed pesto

**FISH FRITES** 14.5

bier battered hake goujons, tartare sauce, charred lemon, fries

### ALPINE PIZZA

- BURRATA (V)** 11  
spinach, blush tomato, red chilli
- PROSCIUTTO** 11  
mushroom, taleggio, truffle oil
- ROQUEFORT (V)(N)** 10  
charred tenderstem broccoli, crumbled roquefort, toasted walnuts, sunflower seed pesto, mozzarella
- NDUJA** 11  
chorizo, flamed red pepper
- ZUCCHINI & ASPARAGUS (VE)(N)** 10  
lemon & garlic zucchini, crispy kale, roasted asparagus, pine nuts, lemon oil

### TO START

- CONFIT DUCK LEG** 9  
pickled orange, fennel, pomegranate glaze
- BURRATA** 8.5  
tomatoes, basil pesto
- SCALLOPS** 12  
lemon, herb & parmesan crumb
- MEATBALLS** 7  
tomato mother sauce, cambozola
- CHICKEN LIVER PATÉ** 8  
sour cherry chutney, sourdough toast
- HUMMUS & FLATBREAD (VE)** 5.5  
haus hummus, harissa, crispy chickpeas, shallots, coriander, pomegranate, charred flatbread
- BERLINER SPICED LAMB CROQUETTES** 7.5  
slow roasted lamb shoulder, beer chilli mayo
- HAM & ALPINE CHEESE CROQUETTES** 7  
pancetta, gruyere, yoghurt aioli

- PEA & MINT CROQUETTES (V)** 6.5  
garden pea, alpine cheese, fresh mint, lemon aioli

- CROQUETTE FEST (TO SHARE)** 15  
three of each of the above to share

## PAN-FRIED STEAK

10 OZ SIRLOIN 22 8 OZ FILLET 29

SERVED WITH BÉARNAISE, PEPPERCORN SAUCE or MUSHROOM & MARSALA SAUCE

### KEBAB HAUS

SERVED ON CHARRED HAUS FLATBREAD

**KREUZBERG CHICKEN (N)** 13

spiced & yoghurt marinated chicken breast, pomegranate, pickled fennel, hummus, cucumber, fresh mint, lemon yoghurt aioli, coriander, bier chilli sauce, toasted almonds, pickled chillies

**BERLINER SPICED LAMB (N)** 14

pulled lamb, pomegranate, pickled fennel, hummus, cucumber, fresh mint, lemon yoghurt aioli, coriander, bier chilli sauce, toasted almonds, apricot

**CHARRED CAULIFLOWER (VE)(N)** 13

blackened spiced cauliflower, pomegranate, pickled fennel, hummus, cucumber, fresh mint, lemon soy yoghurt aioli, coriander, bier chilli sauce, toasted almonds, golden raisins

### THE WURST

CHOOSE YOUR SAUSAGE

**BRATWURST** 14

smoked pork, beef, mustard

**KAISERWURST** 14

pork, cheddar, mustard

**CURRYWURST** 14

lamb, pork, cumin, curried ketchup

**PAPRIKAWURST** 14

pork, smoked bacon, paprika, mustard

CHOOSE YOUR STYLE

WIENER DOG (bun & fries) or

BIER HALLE (potato salad, mustard, no bread)

**SAUSAGE FEST** 25

any three of our haus wurst bier halle style

### SIDES

- SFORMATO (V) (TO SHARE)** 7.5  
baked truffle mash, melting alpine cheese, gratinated
- FRIES (V)**  
— haus fries 3  
— truffle + parmesan 5  
— sweet potato 4
- GERMAN POTATO SALAD (V)** 4  
paprika crumb, shallots, parsley, crème fraîche
- CHARRED BROCCOLI** 5  
lemon, shallots, herbs, anchovy aioli
- HAUS SALAD (VE)** 4  
watercress, rocket, shaved radish, peas, mint, honey & lemon dressing
- SUMMER SALAD (VE)** 4  
asparagus, garlic & lemon courgette, new potatoes, vine cherry tomatoes, fine beans

## BURGER ROYALES

ALL SERVED WITH FRIES. ADD TREACLE CURED BACON 1

**RACLETTE BURGER** 15

28 day aged Cheshire beef, melting raclette cheese, chicken liver paté, rocket, truffle oil, red onion marmalade, brioche

**HALLOUMI SCHNITZEL BURGER (V)** 13.5

halloumi, griddled zucchini, beetroot slaw, watercress, lemon mayo, focaccia

**CHICKEN SCHNITZEL BURGER** 14

chicken breast, melting raclette cheese, dry cured ham, blue cheese mayo, red pepper hot sauce, baby gem lettuce, brioche

**CHEESE BURGER** 13

28 day aged Cheshire beef, mature cheddar, Russian dressing, pickles, brioche

**DINNER SERVED  
5PM — 10PM  
MONDAY TO SATURDAY**

# ALPINE WINE

## WHITE

175ml/250ml/75cl

**ANCORA** 5.2/7.5/22  
**GARGANEGA** 12%  
 venezie, italy | softly floral, apple & pear, lemony finish

**CHENIN BLANC,** 6/7.8/23  
**LA LISSE SOIE D'IVORE** 12%  
 languedoc, france | bright, dense fruit & smooth as silk

**PINOT GRIGIO,** 6/8/24  
**MASTRI VERNACOLI** 12.5%  
 trentino, italy | delicate, green apple, lemon zest

**BOUTINOT** 6/8/24  
**'LA FLEUR SOLITAIRE',**  
**CÔTES DU RHÔNE BLANC** 13%  
 rhône, france | elegant, soft, amoretic dry white

**SAUVIGNON BLANC,** 6.2/9/26  
**DOMAINE DUPRÉ**  
**BARON** 13%  
 touraine, france | gooseberry, fresh, floral

**GRÜNER VELTLINER,** 27  
**CLASSIC STYLE ORGANIC** 12.5%  
 Austria | pear, kiwi, apricot

**RIESLING,** 7/10/28  
**FRITZ WILLI** 11.5%  
 mosel, germany | zesty lemon sherbet, ripe apricot & peach

**L'AURORE MÂCON** 29  
**VILLAGES** 12.5%  
 burgundy, france | dry, crisp, minerality

**SOAVE,** 32  
**PRA OTTO** 12%  
 veneto, italy | floral, crisp & fresh with hints of almond

**PINOT BLANC,** 34  
**TRIMBACH** 12.5%  
 alsace, france | lemon, baked apple, great minerality

**SANCERRE,** 36  
**DOMAINE DU PRÉ**  
**SEMELÉ** 12.5%  
 loire, france | ripe gooseberry, full, rich

**EXTRAIT CHÂTEAUNEUF** 60  
**— DU — PAPE 2013** 14%  
 southern rhône, france | rare white châteauneuf,  
 peaches & cream, spiced oak core

## RED

175ml/250ml/75cl

**BARBERA DA VINE** 12.5% 5.2/7.5/22  
 piemonte, italy | black cherry & milk chocolate

**MERLOT, DOMAINE** 5.5/8/23  
**MAS BAHOURAT** 14%  
 gard, france | smooth, rich plum & cracked pepper

**ST. CHINIAN,** 6/8.5/25  
**DOMAINE DU BARRES** 12.5%  
 languedoc, france | soft tannins, spice, well balanced

**ST. AMOUR BEAUJOLAIS,** 7/9/27  
**CHÂTEAU DE BELLEVERNE** 13%  
 mâconnais, france | wild strawberry, floral, herbaceous

**CLOS BAGATELLE** 6.2/8.7/26  
**'A L'ORIGINE' SAINT**  
**CHINIAN ROUGE** 13.5%  
 languedoc, france | this natural wine is smooth and rich  
 with perfectly balanced tannins

**CAHORS MALBEC,** 30  
**CHÂTEAU PINERAIE** 13%  
 cahors, france | full bodied, inky blackberry & plum

**PINOT NOIR,** 32  
**VALLET FRÈRES**  
**BOURGOGNE** 12.5%  
 burgundy, france | pepper, strawberry, mouth watering  
 freshness

**VALPOLICELLA,** 35  
**PRÀ MORANDINA**  
**(ORGANIC)** 13%  
 veneto, italy | raspberry, cherry, herbaceous, fresh

**MONTRESOR AMARONE** 45  
**CLASSICO** 15%  
 veneto, italy | full, rich italian stallion, red berries,  
 coffee & chocolate

**MARGAUX,** 70  
**CHÂTEAU TAYAC 2011** 13.5%  
 margaux, france | deep dark fruit core, refined oak  
 & firm tannins

## ROSÉ

175ml/250ml/75cl

**CHIARETTO,** 5.2/7.5/22  
**PALAZZI MONTFERRATO** 12.5%  
 piemonte, italy | dry & crisp cherry, redcurrant & rose

**LES CERISIERS ROSÉ** 12.5% 5.5/9/26  
 côtes du rhône, france | full body, fresh spice

**RIMAURESQ CRU** 31  
**CLASSÉ ROSÉ** 13%  
 provence, france | clean & elegant, great texture  
 & minerality

## PROSECCO

175ml/75cl

**LE DOLCI COLLINE** 7/34  
**PROSECCO**  
**SPUMANTE BRUT** 11%  
 venezie, italy

**LE DOLCI COLLINE** 7/34  
**SPUMANTE BRUT ROSÉ** 11%  
 venezie, italy

**NUA PROSECCO** 38  
**SPUMANTE** 11.5%  
 veneto, italy

**FERGHETTINA** 48  
**FRANCIACORTA**  
**ROSÉ BRUT** 12.5%  
 lombardia, italy

**DOMENICO DE** Magnum 66  
**BERTIOL PROSECCO** 12.5%  
 veneto, italy

## CHAMPAGNE

175ml/75cl

**MUMM CORDON ROUGE** 12% 55

**BILLECART SALMON** 65  
**BRUT RESERVE** 12%

**BOLLINGER SPECIAL** 70  
**CUVÉE** 12%

**LAURENT PERRIER** 90  
**BRUT ROSÉ** 12%

**BILLECART SALMON** 100  
**BRUT ROSÉ** 12%

**PERRIER JOUËT** 160  
**BELLE EPOQUE** 12%

**LOUIS ROEDERER** 200  
**CRISTAL CHAMPAGNE** 12%

**BOLLINGER** Magnum 140  
**SPECIAL CUVÉE** 12%

**LAURENT PERRIER** Magnum 175  
**ROSÉ** 12%

# COOK HAUS

LUNCHEON BY ALBERT'S SCHLOSS

## LIVENERS

ESPRESSO MARTINI 9 // WATERMELON & PEACH G&T 8.5 // ELDERFLOWER & WILD RASPBERRY SPRITZ 9

## HAUS PLATES

### THE BAKERY

- SCHLOSS BREAD TIN** 4  
sourdough, schloaf, rye, bakers daily loaf, whipped salted butter
- HAUS PRETZEL (V)** 3.5  
sweet mustard, pickles  
— with aged gouda or bier cheese sauce (V) 5.5
- ALPINE PRETZEL BOARD (TO SHARE)** 9  
pretzel, aged gouda, bier cheese, chicken liver paté
- SCHLOSS PRETZEL CHIPS (V)** 2.5  
blue cheese dip
- NOCELLARA OLIVES (V)** 3

### TO START

- CONFIT DUCK LEG** 9  
pickled orange, fennel, pomegranate glaze
- BURRATA** 8.5  
tomatoes, basil pesto
- SCALLOPS** 12  
lemon, herb & parmesan crumb
- MEATBALLS** 7  
tomato mother sauce, cambozola
- CHICKEN LIVER PATÉ** 8  
sour cherry chutney, sourdough toast
- HUMMUS & FLATBREAD (VE)** 5.5  
haus hummus, harissa, crispy chickpeas, shallots, coriander, pomegranate, charred flatbread
- BERLINER SPICED LAMB CROQUETTES** 7.5  
slow roasted lamb shoulder, beer chilli mayo
- HAM & ALPINE CHEESE CROQUETTES** 7  
pancetta, gruyere, yoghurt aioli
- PEA & MINT CROQUETTES (V)** 6.5  
garden pea, alpine cheese, fresh mint, lemon aioli
- CROQUETTE FEST (TO SHARE)** 15  
three of each of the above to share

- SCHWEINSHAXE** 17.5  
crispy Bavarian pork knuckle, red cabbage, apple & horseradish, gravy
- SCHNITZEL** 13  
chicken breast, parmesan mayo, salsa verde, charred lemon
- BLACK FOREST SALAD** 13  
crisp black forest ham, chevre, fig, baby gem, pretzel chips, green herb dressing  
— with grilled chicken 16
- SUPERFOOD SALAD (VE)(N)** 11  
mung beans, lentils, quinoa, tenderstem broccoli, pickled carrot, sunblush tomato, tahini dressing, pecan nuts, pomegranate, sour cherries  
— with grilled chicken breast or halloumi 14

- MUSHROOM SPÄTZLE (V)** 13  
Bavarian pasta, wild mushroom & parmesan, truffle oil
- CHARRED MACKEREL** 12  
whole grilled mackerel on the bone, charred tenderstem broccoli, warm tartare potatoes, lemon, green herb crumb
- PAN ROASTED SALMON** 16  
roasted salmon fillet, asparagus, garlic & lemon courgette, new potatoes, vine cherry tomato, fine beans, sunflower seed pesto
- FISH FRITES** 14.5  
bier battered hake goujons, tartare sauce, charred lemon, fries

### BURGER ROYALES

ALL SERVED WITH FRIES.  
ADD TREACLE CURED BACON 1

- RACLETTE BURGER** 15  
28 day aged Cheshire beef, melting raclette cheese, chicken liver paté, rocket, truffle oil, red onion marmalade, brioche
- CHICKEN SCHNITZEL BURGER** 10  
chicken breast, melting raclette cheese, dry cured ham, blue cheese mayo, red pepper hot sauce, baby gem lettuce, brioche

## LUNCHEON KLUB

ANY LUNCH DISH SERVED WITH FRIES OR SALAD FOR JUST TEN ENGLISH POUNDS

### SANDWICHES / BURGER

- SANDWICH OF THE DAY**  
— ask your server about today's special
- CHEESE BURGER**  
28 day aged Cheshire beef, mature cheddar, russian dressing, pickles, brioche
- HALLOUMI SCHNITZEL BURGER (V)**  
halloumi, griddled zucchini, beetroot slaw, watercress, lemon mayo, focaccia
- CHICKEN & AVOCADO**  
lemon & tarragon, buttermilk dressing, rye bread
- CLASSIC REUBEN**  
shaved pastrami, pickles, sauerkraut, russian dressing, emmental, grilled rye

### ALPINE PIZZA

- BURRATA (V)**  
spinach, blush tomato, red chilli
- PROSCIUTTO**  
mushroom, taleggio, truffle oil
- ROQUEFORT (V)(N)**  
charred tenderstem broccoli, crumbled roquefort, toasted walnuts, sunflower seed pesto, mozzarella
- NDUJA**  
chorizo, flamed red pepper
- ZUCCHINI & ASPARAGUS (VE)(N)**  
lemon & garlic zucchini, crispy kale, roasted asparagus, pine nuts, lemon oil

### SIDES

- SFORMATO (V) (TO SHARE)** 7.5  
baked truffle mash, melting alpine cheese, gratinated
- FRIES (V)**  
— haus fries 3  
— truffle + parmesan 5  
— sweet potato 4
- GERMAN POTATO SALAD (V)** 4  
paprika crumb, shallots, parsley, crème fraîche
- CHARRED BROCCOLI** 5  
lemon, shallots, herbs, anchovy aioli
- HAUS SALAD (VE)** 4  
watercress, rocket, shaved radish, peas, mint, honey & lemon dressing
- SUMMER SALAD (VE)** 4  
asparagus, garlic & lemon courgette, new potatoes, vine cherry tomatoes, fine beans

## KEBAB HAUS

SERVED ON CHARRED HAUS FLATBREAD

- KREUZBERG CHICKEN (N)** 13  
spiced & yoghurt marinated chicken breast, pomegranate, pickled fennel, hummus, cucumber, fresh mint, lemon yoghurt aioli, coriander, bier chilli sauce, toasted almonds, pickled chillies
- BERLINER SPICED LAMB (N)** 14  
pulled lamb, pomegranate, pickled fennel, hummus, cucumber, fresh mint, lemon yoghurt aioli, coriander, bier chilli sauce, toasted almonds, apricot
- CHARRED CAULIFLOWER (VE)(N)** 13  
blackened spiced cauliflower, pomegranate, pickled fennel, hummus, cucumber, fresh mint, lemon soy yoghurt aioli, coriander, bier chilli sauce, toasted almonds, golden raisins

## THE WURST

CHOOSE YOUR SAUSAGE

- BRATWURST** 14  
smoked pork, beef, mustard
- KAISERWURST** 14  
pork, cheddar, mustard
- CURRYWURST** 14  
lamb, pork, cumin, curried ketchup
- PAPRIKAWURST** 14  
pork, smoked bacon, paprika, mustard

CHOOSE YOUR STYLE

- WIENER DOG** (bun & fries) or  
**BIER HALLE** (potato salad, mustard, no bread)
- SAUSAGE FEST** 25  
any three of our haus wurst bier halle style

LUNCHEON SERVED  
12PM — 5PM  
MONDAY TO SATURDAY

# ALPINE WINE

## WHITE

175ml/250ml/75cl

**ANCORA GARGANEGA** 12% **5.2/7.5/22**  
 venezie, italy | softly floral, apple & pear, lemony finish

**CHENIN BLANC, LA LISSE SOIE D'IVORE** 12% **6/7.8/23**  
 languedoc, france | bright, dense fruit & smooth as silk

**PINOT GRIGIO, MASTRI VERNACOLI** 12.5% **6/8/24**  
 trentino, italy | delicate, green apple, lemon zest

**BOUTINOT 'LA FLEUR SOLITAIRE', CÔTES DU RHÔNE BLANC** 13% **6/8/24**  
 rhône, france | elegant, soft, amoretic dry white

**SAUVIGNON BLANC, DOMAINE DUPRÉ BARON** 13% **6.2/9/26**  
 touraine, france | gooseberry, fresh, floral

**GRÜNER VELTLINER, CLASSIC STYLE ORGANIC** 12.5% **27**  
 Austria | pear, kiwi, apricot

**RIESLING, FRITZ WILLI** 11.5% **7/10/28**  
 mosel, germany | zesty lemon sherbet, ripe apricot & peach

**L'AUREORE MÂCON VILLAGES** 12.5% **29**  
 burgundy, france | dry, crisp, minerality

**SOAVE, PRA OTTO** 12% **32**  
 veneto, italy | floral, crisp & fresh with hints of almond

**PINOT BLANC, TRIMBACH** 12.5% **34**  
 alsace, france | lemon, baked apple, great minerality

**SANCERRE, DOMAINE DU PRÉ SEMELÉ** 12.5% **36**  
 loire, france | ripe gooseberry, full, rich

**EXTRAIT CHÂTEAUNEUF – DU – PAPE 2013** 14% **60**  
 southern rhône, france | rare white châteauneuf, peaches & cream, spiced oak core

## RED

175ml/250ml/75cl

**BARBERA DA VINE** 12.5% **5.2/7.5/22**  
 piemonte, italy | black cherry & milk chocolate

**MERLOT, DOMAINE MAS BAHOURAT** 14% **5.5/8/23**  
 gard, france | smooth, rich plum & cracked pepper

**ST. CHINIAN, DOMAINE DU BARRES** 12.5% **6/8.5/25**  
 languedoc, france | soft tannins, spice, well balanced

**ST. AMOUR BEAUJOLAIS, CHÂTEAU DE BELLEVERNE** 13% **7/9/27**  
 mâconnais, france | wild strawberry, floral, herbaceous

**CLOS BAGATELLE 'A L'ORIGINE' SAINT CHINIAN ROUGE** 13.5% **6.2/8.7/26**  
 languedoc, france | this natural wine is smooth and rich with perfectly balanced tannins

**CAHORS MALBEC, CHÂTEAU PINERAIE** 13% **30**  
 cahors, france | full bodied, inky blackberry & plum

**PINOT NOIR, VALLET FRÈRES BOURGOGNE** 12.5% **32**  
 burgundy, france | pepper, strawberry, mouth watering freshness

**VALPOLICELLA, PRÀ MORANDINA (ORGANIC)** 13% **35**  
 veneto, italy | raspberry, cherry, herbaceous, fresh

**MONTRESOR AMARONE CLASSICO** 15% **45**  
 veneto, italy | full, rich italian stallion, red berries, coffee & chocolate

**MARGAUX, CHÂTEAU TAYAC 2011** 13.5% **70**  
 margaux, france | deep dark fruit core, refined oak & firm tannins

## ROSÉ

175ml/250ml/75cl

**CHIARETTO, PALAZZI MONTFERRATO** 12.5% **5.2/7.5/22**  
 piemonte, italy | dry & crisp cherry, redcurrant & rose

**LES CERISIERS ROSÉ** 12.5% **5.5/9/26**  
 côtes du rhône, france | full body, fresh spice

**RIMAURESQ CRU CLASSÉ ROSÉ** 13% **31**  
 provence, france | clean & elegant, great texture & minerality

## PROSECCO

175ml/75cl

**LE DOLCI COLLINE PROSECCO SPUMANTE BRUT** 11% **7/34**  
 venezie, italy

**LE DOLCI COLLINE SPUMANTE BRUT ROSÉ** 11% **7/34**  
 venezie, italy

**NUA PROSECCO SPUMANTE** 11.5% **38**  
 veneto, italy

**FERGHETTINA FRANCIACORTA ROSÉ BRUT** 12.5% **48**  
 lombardia, italy

**DOMENICO DE BERTIOL PROSECCO** 12.5% **Magnum 66**  
 veneto, italy

## CHAMPAGNE

175ml/75cl

**MUMM CORDON ROUGE** 12% **55**

**BILLECART SALMON BRUT RESERVE** 12% **65**

**BOLLINGER SPECIAL CUVÉE** 12% **70**

**LAURENT PERRIER BRUT ROSÉ** 12% **90**

**BILLECART SALMON BRUT ROSÉ** 12% **100**

**PERRIER JOUËT BELLE EPOQUE** 12% **160**

**LOUIS ROEDERER CRISTAL CHAMPAGNE** 12% **200**

**BOLLINGER SPECIAL CUVÉE** 12% **Magnum 140**

**LAURENT PERRIER ROSÉ** 12% **Magnum 175**

# COOK HAUS

SUNDAY SERVICE BY ALBERT'S SCHLOSS

## LIVENERS

ESPRESSO MARTINI 9 // WATERMELON & PEACH G&T 8.5 // ELDERFLOWER & WILD RASPBERRY SPRITZ 9

## SUNDAY HAUS ROASTS

THE BAKERY	
SCHLOSS BREAD TIN	4
sourdough, schloaf, rye, bakers daily loaf, whipped salted butter	
HAUS PRETZEL (V)	3.5
sweet mustard, pickles	
— with aged gouda or bier cheese sauce (V)	5.5
ALPINE PRETZEL BOARD (TO SHARE)	9
pretzel, aged gouda, bier cheese, chicken liver paté	
SCHLOSS PRETZEL CHIPS (V)	2.5
blue cheese dip	
NOCELLARA OLIVES (V)	3

TO START	
CONFIT DUCK LEG	9
pickled orange, fennel, pomegranate glaze	
BURRATA	8.5
tomatoes, basil pesto	
SCALLOPS	12
lemon, herb & parmesan crumb	
MEATBALLS	7
tomato mother sauce, cambozola	
CHICKEN LIVER PATÉ	8
sour cherry chutney, sourdough toast	
HUMMUS & FLATBREAD (VE)	5.5
haus hummus, harissa, crispy chickpeas, shallots, coriander, pomegranate, charred flatbread	
BERLINER SPICED LAMB CROQUETTES	7.5
slow roasted lamb shoulder, beer chilli mayo	
HAM & ALPINE CHEESE CROQUETTES	7
pancetta, gruyere, yoghurt aioli	
PEA & MINT CROQUETTES (V)	6.5
garden pea, alpine cheese, fresh mint, lemon aioli	
CROQUETTE FEST (TO SHARE)	15
three of each of the above to share	

CHESHIRE PORK BELLY	16
slow cooked belly pork, crackling, apple sauce	
TOPSIDE OF LANCASHIRE BEEF	16
roasted dry-aged beef, horseradish sauce	
ROAST CHESHIRE CHICKEN	15.5
chicken breast, bacon, stuffing	
ROAST LAMB	17.5
lamb leg, fresh mint sauce	
MUSHROOM & BUTTERNUT STRUDEL (V)	14
tarragon, spinach, alpine cheese, truffle oil	

ALL OUR ROASTS ARE SERVED WITH OUR HAUS TRIMMINGS — ROAST POTATOES, ROOT VEG MASH, YORKSHIRE PUDDING, BROCCOLI, SAVOY CABBAGE, PROPER GRAVY

## ALPINE COOK HAUS

RACLETTE BURGER	15
28 day aged Cheshire beef, melting raclette cheese, chicken liver paté, rocket, truffle oil, red onion marmalade, brioche, fries	
FISH FRITES	14.5
bier battered hake goujons, tartare sauce, charred lemon, fries	
CHICKEN SCHNITZEL BURGER	14
chicken breast, melting raclette cheese, dry cured ham, blue cheese mayo, red pepper hot sauce, baby gem lettuce, brioche, fries	
SUPERFOOD SALAD (VE)(N)	11
mung beans, lentils, quinoa, tenderstem broccoli, pickled carrot, sunblush tomato, tahini dressing, pecan nuts, pomegranate, sour cherries	
— with grilled chicken breast or halloumi	14
BLACK FOREST SALAD	13
crisp black forest ham, chevre, fig, baby gem, pretzel chips, green herb dressing	
— with grilled chicken	16

## THE WURST

CHOOSE YOUR SAUSAGE

BRATWURST	smoked pork, beef, mustard	14
KAISERWURST	pork, cheddar, mustard	14
CURRYWURST	lamb, pork, cumin, curried ketchup	14
PAPRIKAWURST	pork, smoked bacon, paprika, mustard	14

CHOOSE YOUR STYLE

WIENER DOG (bun & fries) or BIER HALLE (potato salad, mustard, no bread)

SAUSAGE FEST	any three of our haus wurst bier halle style	25
--------------	--	----

## ALPINE PIZZA

BURRATA (V)	11
spinach, blush tomato, red chilli	
PROSCIUTTO	11
mushroom, taleggio, truffle oil	
ROQUEFORT (V)(N)	10
charred tenderstem broccoli, crumbled roquefort, toasted walnuts, sunflower seed pesto, mozzarella	
NDUJA	11
chorizo, flamed red pepper	
ZUCCHINI & ASPARAGUS (VE)(N)	10
lemon & garlic zucchini, crispy kale, roasted asparagus, pine nuts, lemon oil	

## SIDES

SFORMATO (V) (TO SHARE)	7.5
baked truffle mash, melting alpine cheese, gratinated	
SCHWEINS IN BLANKETS	5
CAULIFLOWER CHEESE	6
alpine cheese sauce, grilled raclette, herb crumb	
FRIES (V)	
— haus fries	3
— truffle + parmesan	5
— sweet potato	4
GERMAN POTATO SALAD (V)	4
paprika crumb, shallots, parsley, crème fraîche	
CHARRED BROCCOLI	5
lemon, shallots, herbs, anchovy aioli	
HAUS SALAD (VE)	4
watercress, rocket, shaved radish, peas, mint, honey & lemon dressing	
SUMMER SALAD (VE)	4
asparagus, garlic & lemon courgette, new potatoes, vine cherry tomatoes, fine beans	

SUNDAY SERVICE  
12PM — 9PM

# ALPINE WINE

## WHITE

175ml/250ml/75cl

**ANCORA GARGANEGA** 12% **5.2/7.5/22**  
 venezie, italy | softly floral, apple & pear, lemony finish

**CHENIN BLANC, LA LISSE SOIE D'IVORE** 12% **6/7.8/23**  
 languedoc, france | bright, dense fruit & smooth as silk

**PINOT GRIGIO, MASTRI VERNACOLI** 12.5% **6/8/24**  
 trentino, italy | delicate, green apple, lemon zest

**BOUTINOT 'LA FLEUR SOLITAIRE', CÔTES DU RHÔNE BLANC** 13% **6/8/24**  
 rhône, france | elegant, soft, amoretic dry white

**SAUVIGNON BLANC, DOMAINE DUPRÉ BARON** 13% **6.2/9/26**  
 touraine, france | gooseberry, fresh, floral

**GRÜNER VELTLINER, CLASSIC STYLE ORGANIC** 12.5% **27**  
 Austria | pear, kiwi, apricot

**RIESLING, FRITZ WILLI** 11.5% **7/10/28**  
 mosel, germany | zesty lemon sherbet, ripe apricot & peach

**L'AURORE MÂCON VILLAGES** 12.5% **29**  
 burgundy, france | dry, crisp, minerality

**SOAVE, PRA OTTO** 12% **32**  
 veneto, italy | floral, crisp & fresh with hints of almond

**PINOT BLANC, TRIMBACH** 12.5% **34**  
 alsace, france | lemon, baked apple, great minerality

**SANCERRE, DOMAINE DU PRÉ SEMELÉ** 12.5% **36**  
 loire, france | ripe gooseberry, full, rich

**EXTRAIT CHÂTEAUNEUF – DU – PAPE 2013** 14% **60**  
 southern rhône, france | rare white châteauneuf, peaches & cream, spiced oak core

## RED

175ml/250ml/75cl

**BARBERA DA VINE** 12.5% **5.2/7.5/22**  
 piemonte, italy | black cherry & milk chocolate

**MERLOT, DOMAINE MAS BAHOURAT** 14% **5.5/8/23**  
 gard, france | smooth, rich plum & cracked pepper

**ST. CHINIAN, DOMAINE DU BARRES** 12.5% **6/8.5/25**  
 languedoc, france | soft tannins, spice, well balanced

**ST. AMOUR BEAUJOLAIS, CHÂTEAU DE BELLEVERNE** 13% **7/9/27**  
 mâconnais, france | wild strawberry, floral, herbaceous

**CLOS BAGATELLE 'A L'ORIGINE' SAINT CHINIAN ROUGE** 13.5% **6.2/8.7/26**  
 languedoc, france | this natural wine is smooth and rich with perfectly balanced tannins

**CAHORS MALBEC, CHÂTEAU PINERAIE** 13% **30**  
 cahors, france | full bodied, inky blackberry & plum

**PINOT NOIR, VALLET FRÈRES BOURGOGNE** 12.5% **32**  
 burgundy, france | pepper, strawberry, mouth watering freshness

**VALPOLICELLA, PRÀ MORANDINA (ORGANIC)** 13% **35**  
 veneto, italy | raspberry, cherry, herbaceous, fresh

**MONTRESOR AMARONE CLASSICO** 15% **45**  
 veneto, italy | full, rich italian stallion, red berries, coffee & chocolate

**MARGAUX, CHÂTEAU TAYAC 2011** 13.5% **70**  
 margaux, france | deep dark fruit core, refined oak & firm tannins

## ROSÉ

175ml/250ml/75cl

**CHIARETTO, PALAZZI MONTFERRATO** 12.5% **5.2/7.5/22**  
 piemonte, italy | dry & crisp cherry, redcurrant & rose

**LES CERISIERS ROSÉ** 12.5% **5.5/9/26**  
 côtes du rhône, france | full body, fresh spice

**RIMAURESQ CRU CLASSÉ ROSÉ** 13% **31**  
 provence, france | clean & elegant, great texture & minerality

## PROSECCO

175ml/75cl

**LE DOLCI COLLINE PROSECCO SPUMANTE BRUT** 11% **7/34**  
 venezie, italy

**LE DOLCI COLLINE SPUMANTE BRUT ROSÉ** 11% **7/34**  
 venezie, italy

**NUA PROSECCO SPUMANTE** 11.5% **38**  
 veneto, italy

**FERGHETTINA FRANCIACORTA ROSÉ BRUT** 12.5% **48**  
 lombardia, italy

**DOMENICO DE BERTIOL PROSECCO** 12.5% **Magnum 66**  
 veneto, italy

## CHAMPAGNE

175ml/75cl

**MUMM CORDON ROUGE** 12% **55**

**BILLECART SALMON BRUT RESERVE** 12% **65**

**BOLLINGER SPECIAL CUVÉE** 12% **70**

**LAURENT PERRIER BRUT ROSÉ** 12% **90**

**BILLECART SALMON BRUT ROSÉ** 12% **100**

**PERRIER JOUËT BELLE EPOQUE** 12% **160**

**LOUIS ROEDERER CRISTAL CHAMPAGNE** 12% **200**

**BOLLINGER SPECIAL CUVÉE** 12% **Magnum 140**

**LAURENT PERRIER ROSÉ** 12% **Magnum 175**

# P U D D I N G K L U B

BY ALBERT'S SCHLOSS

**CARAMEL & PECAN CHEESECAKE (N)** 7

vanilla & pretzel cheesecake, caramel sauce, chocolate pecan brittle

**STRAWBERRY & APEROL  
BAKED ALASKA** 7.5

strawberry & Aperol sorbet, Italian meringue, sable, strawberry coulis,  
Aperol syrup

**SOUR CHERRY CRÈME BRULEE** 6.5

sour cherry compote, baked vanilla custard, caramel, sable

**RHUBARB & LEMON PAVLOVA** 7

roasted rhubarb, lemon curd, vanilla cream, meringue

**ALPINE CHEESE BOARD** 10

aged gouda, brie, roquefort, sourdough, onion marmalade

**SUMMER BERRY SEMIFREDDO** 6

fresh berries, meringue, mango cream, blackcurrant coulis

**CHOCOLATE & REDCURRANT  
MOUSSE (VE)** 5.5

vegan dark chocolate mousse, caramelised biscuit crumb,  
redcurrant compote

**ICE CREAMS & SORBETS** 5

choose any 3 flavours:

ice cream — vanilla / strawberry / chocolate / biscoff / salted caramel

sorbet — cherry / blackcurrant / raspberry

