

COOK HAUS

BREAKFAST BY ALBERT'S SCHLOSS

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

BREAKFAST

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	

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 FOUGASSE sun ROASTED FIG & HAZELNUT (N)	

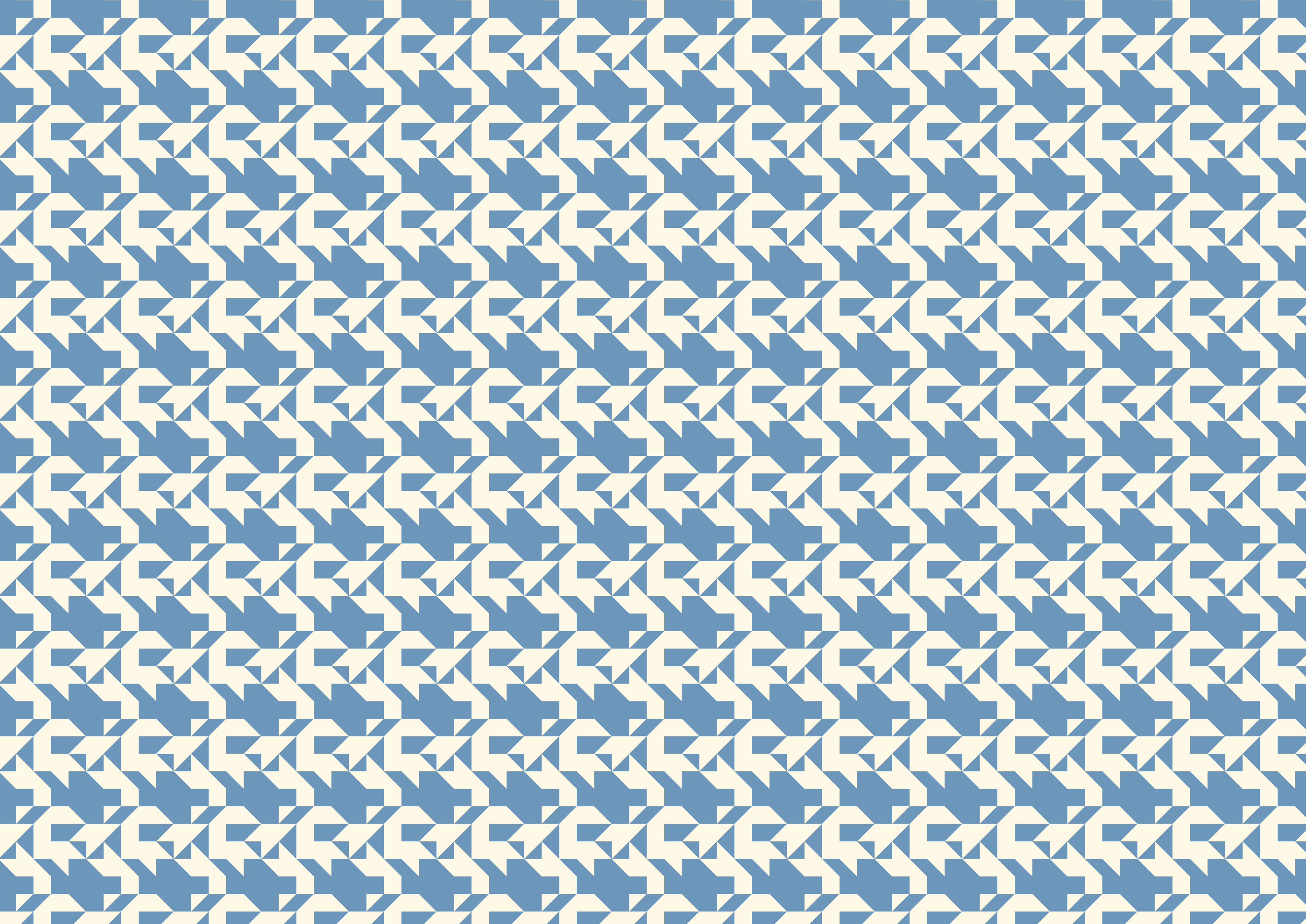
WE BAKE ALL OUR BREADS AND PASTRIES IN OUR VERY OWN BAKERY AND ALL OUR FRESH GOODS ARE AVAILABLE TO TAKEAWAY

MORNING GLORY

ORANGE JUICE	3.5
freshly squeezed	
MIMOSA	5.5
BLOODY MARY	7
FRENCH 75	7
PUSH FOR PROSECCO	20
(by the bottle)	

BREWS

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

LUNCH BY ALBERT'S SCHLOSS

LIVENERS

GREEN HAUS 9.5 // WATERMELON & PEACH G&T 8.5 // ELDERFLOWER & WILD RASPBERRY SPRITZ 9

COOK 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

- BURRATA** 8.5
tomatoes, sunflower seed pesto
- 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

PAN ROASTED SALMON 16
roasted salmon fillet, asparagus, garlic & lemon zucchini, new potatoes, vine cherry tomato, fine beans, sunflower seed pesto

BLACK FOREST SALAD 11
crisp black forest ham, chevre, fig, baby gem, pretzel chips, green herb dressing
— with grilled chicken 14

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

STEAK FRITES 17
10oz top rump, fries, tarragon garlic butter

CHARRED MACKEREL 12
whole grilled mackerel on the bone, charred tenderstem broccoli, warm tartare potatoes, lemon, green herb crumb

SCHNITZEL 13
chicken breast, parmesan mayo, salsa verde, charred lemon

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 14
chicken breast, salsa verde, russian dressing, aged gouda, brioche

LUNCHEON KLUB

ALL SERVED WITH FRIES OR SALAD FOR JUST TEN ENGLISH POUNDS

SANDWICHES/BURGERS

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 (N)
charred tenderstem broccoli, crumbled roquefort, toasted walnuts, sunflower seed pesto, mozzarella

NDUJA
chorizo, flamed red pepper, mozzarella

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

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 (V) 4
watercress, rocket, shaved radish, peas, mint, honey & lemon dressing

SUMMER SALAD (VE) 5
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, dressed leaves, 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

DA VERO BIOLOGICO WHITE 12%	5.4/7.7/23
sicilia, italy bright, citrus, stoned fruits	
BOUTINOT 'LA FLEUR SOLITAIRE' CÔTES DU RHÔNE 12.5%	6/8.4/25
rhône, france soft, aromatic, elegant, dry	
MASTRI VERNACOLI PINOT GRIGIO 12.5%	6.2/8.9/26
trentino, italy delicate, green apple, lemon zest	
DOMAINE DU PRÉ BARON SAUVIGNON BLANC 13.5%	6.7/9.5/28
loire, france gooseberry, fresh, floral	
KARDOS DRY FURMINT 13%	7/10/29
tokaj, hungary crisp, pear, lime, elegant minerality	
FRITZ WILLI RIESLING 11%	7.2/10.4/30
mosel, germany zesty lemon sherbet, ripe apricot & peach	
PRA SOAVE OTTO 12%	32
veneto, italy subtle peach & citrus	
TURKENHEIM GEWURZTRAMINER 'SABLES ET GALETS' 13%	34
alsace, france rich, structured, sweet spice, exotic fruits	
DOMAINE DU PRÉ SEMELÉ SANCERRE 13%	38
loire, france ripe gooseberry, full, rich	
2017 PULP FICTION, GRUNER VELTINER REISLING (ORGANIC) 11.5%	40
wachau, austria aromatic, delicate, white pepper	
VALLET FRERES MEURSAULT 13%	60
burgundy, france savoury, nutty, creamy	

RED

175ml/250ml/75cl

BARBERA DA VINE 13%	5.4/7.7/23
piemonte, italy black cherry, plumb, bramble	
DOMAINE MAS BAHOURAT MERLOT 14%	6/8.5/25
gard, france smooth, prune, black pepper	
UVA NON GRATA GAMAY, VIN DE FRANCE 12.5%	7.1/9.3/28
beaujolais, france fruit forward, soft red berry, playful	
CHÂTEAU PINERAIE MALBEC 13.5%	7.2/10.4/30
cahors, france full-bodied, inky blackberry & plum	
UGGIANO CHIANTI RISERVA 13.5%	7.7/10.8/32
tuscany, italy complex, fresh cherries, spice	
VALLET FRÈRES BOURGOGNE PINOT NOIR 12.5%	33
burgundy, france pepper, strawberry, mouth-watering freshness	
PRÀ MORANDINA VALPOLICELLA (ORGANIC) 13.5%	35
veneto, italy raspberry, cherry, herbaceous, fresh	
MONTRESOR AMARONE CLASSICO 15%	45
veneto, italy full, rich italian stallion, red berries, coffee & chocolate	
CLOS DE LA CURE, SAINT-EMILION GRAND CRU 14%	50
bordeaux, france balanced, bramble fruit, herbaceous	
BARBARESCO RONCAGLIE 14%	65
piemonte, italy sweet, ripe berry, rose	
DOMAINE DU MONTEILLET 'FORTIS' CÔTE RÔTIE 12.5%	80
northern rhône, france powerful, stylish, smoky oak, berries	

ROSÉ

175ml/250ml/75cl

PALAZZI MONTFERRATO CHIARETTO 12.5%	5.4/7.7/23
piemonte, italy dry & crisp cherry, redcurrant & rose	
LES CERISIERS COTES DU RHONE ROSÉ 12.5%	5.5/9/26
provence, france full body, strawberry, fruit blossom	
RIMAURESQ CRU CLASSÉ ROSÉ 13%	31
provence, france clean, bright, high minerality	
LES CERISIERS, COTES DU RHONE 12.5%	Magnum 60
rhône, france rose hip, berry blossom, cherries	

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	
FERGHETTINA FRANCIACORTA ROSÉ BRUT 12.5%	48
lombardia, italy	
FERGHETTINA FRANCIACORTA BRUT 12.5%	42
lombardia, italy	
DOMENICO DE BERTIOL PROSECCO 12.5%	Magnum 60
veneto, italy	

CHAMPAGNE

175ml/75cl

MUMM CORDON ROUGE 12%	55
champagne, france	
BILLECART SALMON BRUT RESERVE 12%	65
champagne, france	
BOLLINGER SPECIAL CUVÉE 12%	70
champagne, france	
LAURENT PERRIER BRUT ROSÉ 12%	90
champagne, france	
BILLECART SALMON BRUT ROSÉ 12%	100
champagne, france	
PERRIER JOUËT BELLE EPOQUE 12%	160
champagne, france	
LOUIS ROEDERER CRISTAL 12%	200
champagne, france	
BOLLINGER SPECIAL CUVÉE 12%	Magnum 140
champagne, france	
LAURENT PERRIER ROSÉ 12%	Magnum 175
champagne, france	

COOK HAUS

DINNER BY ALBERT'S SCHLOSS

LIVENERS

GREEN HAUS 9.5 // WATERMELON & PEACH G&T 8.5 // ELDERFLOWER & WILD RASPBERRY SPRITZ 9

COOK 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, sunflower seed 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	
SCHNITZEL ROYALE	16.5
chicken breast, black forest ham, melting comte cheese, mushroom & marsala sauce	
BLACK FOREST SALAD	11
crisp black forest ham, chevre, fig, baby gem, pretzel chips, green herb dressing	
— with grilled chicken	14
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

PAN-FRIED STEAK

10OZ SIRLOIN	22	8OZ 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	

BURGER ROYALES

ALL SERVED WITH FRIES. ADD TREACLE CURED BACON 1			
RACLETTE BURGER	15	CHICKEN SCHNITZEL BURGER	14
28 day aged Cheshire beef, melting raclette cheese, chicken liver paté, rocket, truffle oil, red onion marmalade, brioche		chicken breast, salsa verde, russian dressing, aged gouda, brioche	
HALLOUMI SCHNITZEL BURGER (V)	13.5	CHEESE BURGER	13
halloumi, griddled zucchini, beetroot slaw, watercress, lemon mayo, focaccia		28 day aged Cheshire beef, mature cheddar, Russian dressing, pickles, brioche	

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 zucchini, 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 (N)	10
charred tenderstem broccoli, crumbled roquefort, toasted walnuts, sunflower seed pesto, mozzarella	
NDUJA	11
chorizo, flamed red pepper, mozzarella	
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	
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 (V)	4
watercress, rocket, shaved radish, peas, mint, honey & lemon dressing	
SUMMER SALAD (VE)	5
asparagus, garlic & lemon courgette, new potatoes, vine cherry tomatoes, fine beans	

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

ALPINE WINE

WHITE

175ml/250ml/75cl

DA VERO BIOLOGICO WHITE 12%	5.4/7.7/23
sicilia, italy bright, citrus, stoned fruits	
BOUTINOT 'LA FLEUR SOLITAIRE' CÔTES DU RHÔNE 12.5%	6/8.4/25
rhône, france soft, aromatic, elegant, dry	
MASTRI VERNACOLI PINOT GRIGIO 12.5%	6.2/8.9/26
trentino, italy delicate, green apple, lemon zest	
DOMAINE DU PRÉ BARON SAUVIGNON BLANC 13.5%	6.7/9.5/28
loire, france gooseberry, fresh, floral	
KARDOS DRY FURMINT 13%	7/10/29
tokaj, hungary crisp, pear, lime, elegant minerality	
FRITZ WILLI RIESLING 11%	7.2/10.4/30
mosel, germany zesty lemon sherbet, ripe apricot & peach	
PRA SOAVE OTTO 12%	32
veneto, italy subtle peach & citrus	
TURKENHEIM GEWURZTRAMINER 'SABLES ET GALETS' 13%	34
alsace, france rich, structured, sweet spice, exotic fruits	
DOMAINE DU PRÉ SEMELÉ SANCERRE 13%	38
loire, france ripe gooseberry, full, rich	
2017 PULP FICTION, GRUNER VELTINER REISLING (ORGANIC) 11.5%	40
wachau, austria aromatic, delicate, white pepper	
VALLET FRERES MEURSAULT 13%	60
burgundy, france savoury, nutty, creamy	

RED

175ml/250ml/75cl

BARBERA DA VINE 13%	5.4/7.7/23
piemonte, italy black cherry, plumb, bramble	
DOMAINE MAS BAHOURAT MERLOT 14%	6/8.5/25
gard, france smooth, prune, black pepper	
UVA NON GRATA GAMAY, VIN DE FRANCE 12.5%	7.1/9.3/28
beaujolais, france fruit forward, soft red berry, playful	
CHÂTEAU PINERAIE MALBEC 13.5%	7.2/10.4/30
cahors, france full-bodied, inky blackberry & plum	
UGGIANO CHIANTI RISERVA 13.5%	7.7/10.8/32
tuscany, italy complex, fresh cherries, spice	
VALLET FRÈRES BOURGOGNE PINOT NOIR 12.5%	33
burgundy, france pepper, strawberry, mouth-watering freshness	
PRÀ MORANDINA VALPOLICELLA (ORGANIC) 13.5%	35
veneto, italy raspberry, cherry, herbaceous, fresh	
MONTRESOR AMARONE CLASSICO 15%	45
veneto, italy full, rich italian stallion, red berries, coffee & chocolate	
CLOS DE LA CURE, SAINT-EMILION GRAND CRU 14%	50
bordeaux, france balanced, bramble fruit, herbaceous	
BARBARESCO RONCAGLIE 14%	65
piemonte, italy sweet, ripe berry, rose	
DOMAINE DU MONTEILLET 'FORTIS' CÔTE RÔTIE 12.5%	80
northern rhône, france powerful, stylish, smoky oak, berries	

ROSÉ

175ml/250ml/75cl

PALAZZI MONTFERRATO CHIARETTO 12.5%	5.4/7.7/23
piemonte, italy dry & crisp cherry, redcurrant & rose	
LES CERISIERS COTES DU RHONE ROSÉ 12.5%	5.5/9/26
provence, france full body, strawberry, fruit blossom	
RIMAURESQ CRU CLASSÉ ROSÉ 13%	31
provence, france clean, bright, high minerality	
LES CERISIERS, COTES DU RHONE 12.5%	Magnum 60
rhône, france rose hip, berry blossom, cherries	

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	
FERGHETTINA FRANCIACORTA ROSÉ BRUT 12.5%	48
lombardia, italy	
FERGHETTINA FRANCIACORTA BRUT 12.5%	42
lombardia, italy	
DOMENICO DE BERTIOL PROSECCO 12.5%	Magnum 60
veneto, italy	

CHAMPAGNE

175ml/75cl

MUMM CORDON ROUGE 12%	55
champagne, france	
BILLECART SALMON BRUT RESERVE 12%	65
champagne, france	
BOLLINGER SPECIAL CUVÉE 12%	70
champagne, france	
LAURENT PERRIER BRUT ROSÉ 12%	90
champagne, france	
BILLECART SALMON BRUT ROSÉ 12%	100
champagne, france	
PERRIER JOUËT BELLE EPOQUE 12%	160
champagne, france	
LOUIS ROEDERER CRISTAL 12%	200
champagne, france	
BOLLINGER SPECIAL CUVÉE 12%	Magnum 140
champagne, france	
LAURENT PERRIER ROSÉ 12%	Magnum 175
champagne, france	

COOK HAUS

SUNDAY SERVICE BY ALBERT'S SCHLOSS

LIVENERS

GREEN HAUS 9.5 // 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, sunflower seed 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 LANCASHIRE LAMB	17.5
shoulder of lamb, 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

COOK HAUS PLATES

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, salsa verde, russian dressing, aged gouda, 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	11
crisp black forest ham, chevre, fig, baby gem, pretzel chips, green herb dressing	
— with grilled chicken	14

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, dressed leaves, no bread)

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

BURRATA (V)	11
spinach, blush tomato, red chilli	
PROSCIUTTO	11
mushroom, taleggio, truffle oil	
ROQUEFORT (N)	10
charred tenderstem broccoli, crumbled roquefort, toasted walnuts, sunflower seed pesto, mozzarella	
NDUJA	11
chorizo, flamed red pepper, mozzarella	
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	
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 (V)	4
watercress, rocket, shaved radish, peas, mint, honey & lemon dressing	
SUMMER SALAD (VE)	5
asparagus, garlic & lemon courgette, new potatoes, vine cherry tomatoes, fine beans	

SUNDAY SERVICE
12PM — 9PM

ALPINE WINE

WHITE

175ml/250ml/75cl

DA VERO BIOLOGICO WHITE 12%	5.4/7.7/23
sicilia, italy bright, citrus, stoned fruits	
BOUTINOT 'LA FLEUR SOLITAIRE' CÔTES DU RHÔNE 12.5%	6/8.4/25
rhône, france soft, aromatic, elegant, dry	
MASTRI VERNACOLI PINOT GRIGIO 12.5%	6.2/8.9/26
trentino, italy delicate, green apple, lemon zest	
DOMAINE DU PRÉ BARON SAUVIGNON BLANC 13.5%	6.7/9.5/28
loire, france gooseberry, fresh, floral	
KARDOS DRY FURMINT 13%	7/10/29
tokaj, hungary crisp, pear, lime, elegant minerality	
FRITZ WILLI RIESLING 11%	7.2/10.4/30
mosel, germany zesty lemon sherbet, ripe apricot & peach	
PRA SOAVE OTTO 12%	32
veneto, italy subtle peach & citrus	
TURKENHEIM GEWURZTRAMINER 'SABLES ET GALETS' 13%	34
alsace, france rich, structured, sweet spice, exotic fruits	
DOMAINE DU PRÉ SEMELÉ SANCERRE 13%	38
loire, france ripe gooseberry, full, rich	
2017 PULP FICTION, GRUNER VELTINER REISLING (ORGANIC) 11.5%	40
wachau, austria aromatic, delicate, white pepper	
VALLET FRERES MEURSAULT 13%	60
burgundy, france savoury, nutty, creamy	

RED

175ml/250ml/75cl

BARBERA DA VINE 13%	5.4/7.7/23
piemonte, italy black cherry, plumb, bramble	
DOMAINE MAS BAHOURAT MERLOT 14%	6/8.5/25
gard, france smooth, prune, black pepper	
UVA NON GRATA GAMAY, VIN DE FRANCE 12.5%	7.1/9.3/28
beaujolais, france fruit forward, soft red berry, playful	
CHÂTEAU PINERAIE MALBEC 13.5%	7.2/10.4/30
cahors, france full-bodied, inky blackberry & plum	
UGGIANO CHIANTI RISERVA 13.5%	7.7/10.8/32
tuscany, italy complex, fresh cherries, spice	
VALLET FRÈRES BOURGOGNE PINOT NOIR 12.5%	33
burgundy, france pepper, strawberry, mouth-watering freshness	
PRÀ MORANDINA VALPOLICELLA (ORGANIC) 13.5%	35
veneto, italy raspberry, cherry, herbaceous, fresh	
MONTRESOR AMARONE CLASSICO 15%	45
veneto, italy full, rich italian stallion, red berries, coffee & chocolate	
CLOS DE LA CURE, SAINT-EMILION GRAND CRU 14%	50
bordeaux, france balanced, bramble fruit, herbaceous	
BARBARESCO RONCAGLIE 14%	65
piemonte, italy sweet, ripe berry, rose	
DOMAINE DU MONTEILLET 'FORTIS' CÔTE RÔTIE 12.5%	80
northern rhône, france powerful, stylish, smoky oak, berries	

ROSÉ

175ml/250ml/75cl

PALAZZI MONTFERRATO CHIARETTO 12.5%	5.4/7.7/23
piemonte, italy dry & crisp cherry, redcurrant & rose	
LES CERISIERS COTES DU RHONE ROSÉ 12.5%	5.5/9/26
provence, france full body, strawberry, fruit blossom	
RIMAURESQ CRU CLASSÉ ROSÉ 13%	31
provence, france clean, bright, high minerality	
LES CERISIERS, COTES DU RHONE 12.5%	Magnum 60
rhône, france rose hip, berry blossom, cherries	

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	
FERGHETTINA FRANCIACORTA ROSÉ BRUT 12.5%	48
lombardia, italy	
FERGHETTINA FRANCIACORTA BRUT 12.5%	42
lombardia, italy	
DOMENICO DE BERTIOL PROSECCO 12.5%	Magnum 60
veneto, italy	

CHAMPAGNE

175ml/75cl

MUMM CORDON ROUGE 12%	55
champagne, france	
BILLECART SALMON BRUT RESERVE 12%	65
champagne, france	
BOLLINGER SPECIAL CUVÉE 12%	70
champagne, france	
LAURENT PERRIER BRUT ROSÉ 12%	90
champagne, france	
BILLECART SALMON BRUT ROSÉ 12%	100
champagne, france	
PERRIER JOUËT BELLE EPOQUE 12%	160
champagne, france	
LOUIS ROEDERER CRISTAL 12%	200
champagne, france	
BOLLINGER SPECIAL CUVÉE 12%	Magnum 140
champagne, france	
LAURENT PERRIER ROSÉ 12%	Magnum 175
champagne, france	

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 (V)	7.5
strawberry & Aperol sorbet, Italian meringue, sable, strawberry coulis, Aperol syrup	
SOUR CHERRY CRÈME BRÛLÉE (V)	6.5
sour cherry compote, baked vanilla custard, caramel, sable	
RHUBARB & LEMON PAVLOVA (V)(GF)	7
roasted rhubarb, lemon curd, vanilla cream, meringue	
ALPINE CHEESE BOARD	10
aged gouda, brie, roquefort, sourdough, sour cherry chutney	
SUMMER BERRY SEMIFREDDO (V)(GF)	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	

