

COOK HAUS

BREAKFAST BY ALBERT'S SCHLOSS

8AM TO 11.30AM MONDAY TO FRIDAY | 9AM 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 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

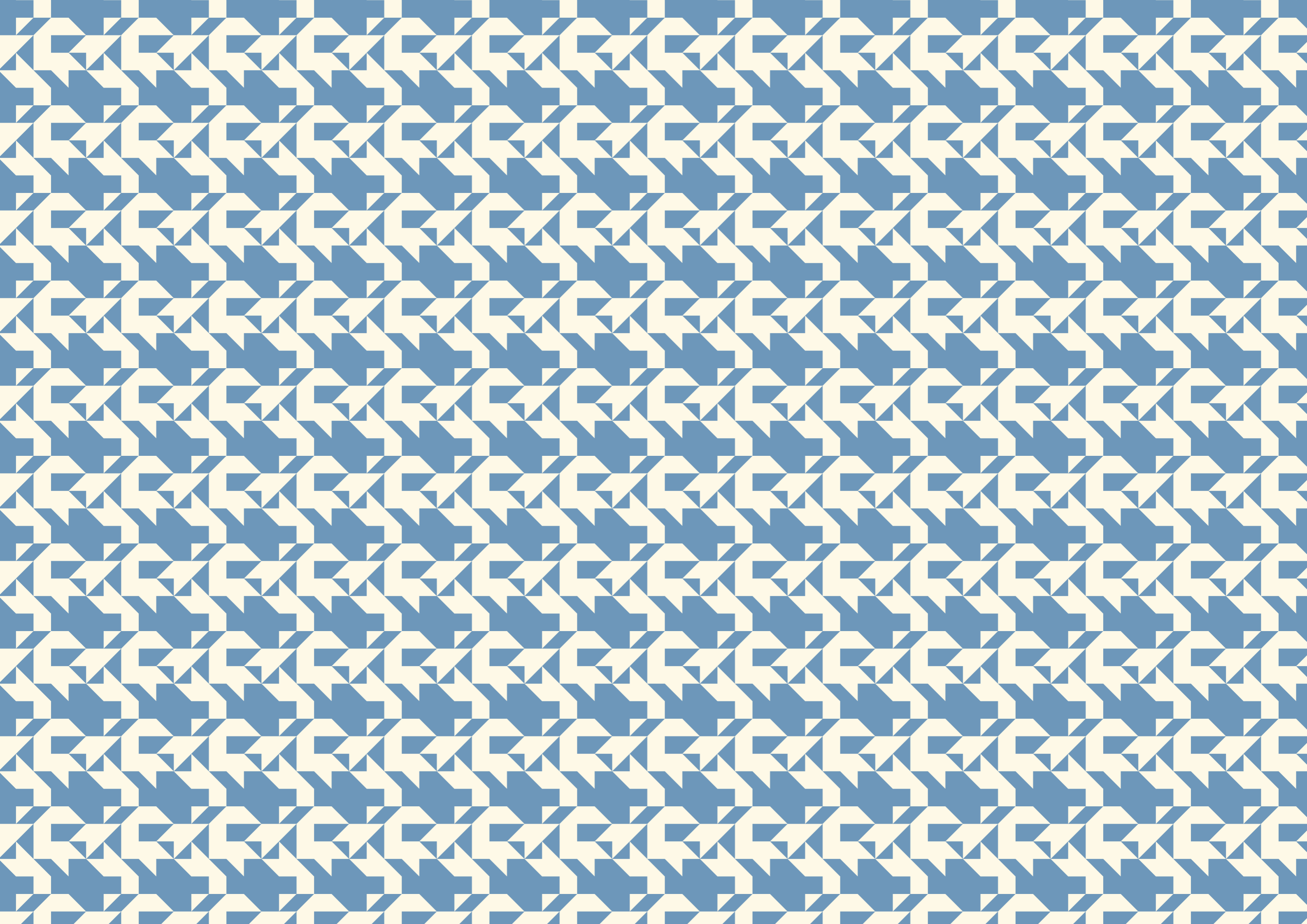
COCONUT PORRIDGE (VE)(N)	6
jumbo oats, spiced apple, golden raisins, chia seeds, sour cherries, toasted coconut, walnuts	
ROAST PEACHES (V)(N)	7
quark yoghurt, sour cherry, pistachio granola, honey, lime	
ROYAL BREAKFAST	14
kaiserwurst, treacle cured bacon, sunnyside eggs, portobello mushrooms, beans, 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)	

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 5.4/7.7/23
WHITE, IGT TERRE
SICILIANE (ORGANIC) 12%
sicilia, italy | bright, citrus, stoned fruits

BOUTINOT 6/8.4/25
'LA FLEUR SOLITAIRE'
CÔTES DU RHÔNE
BLANC 12.5%
rhône, france | soft, aromatic, elegant, dry

MASTRI VERNACOLI 6.2/8.9/26
PINOT GRIGIO 12.5%
trentino, italy | delicate, green apple, lemon zest

DOMAINE DU PRÉ BARON 6.7/9.5/28
SAUVIGNON BLANC 13.5%
loire, france | gooseberry, fresh, floral

KARDOS DRY 7/10/29
FURMINT 13%
tokaj, hungary | crisp, pear, lime, elegant minerality

FRITZ WILLI 7.2/10.4/30
RIESLING 11%
mosel, germany | zesty lemon sherbet, ripe apricot & peach

PRA SOAVE OTTO 12% 32
veneto, italy | subtle peach & citrus

TURCKHEIM 34
GEWURZTRAMINER
'SABLES ET GALETS' 13%
alsace, france | rich, structured, sweet spice, exotic fruits

DOMAINE DU PRÉ SEMELÉ SANCERRE 13% 38
loire, france | ripe gooseberry, full, rich

2017 PULP FICTION, 40
GRÜNER VELTLINER,
RIESLING (ORGANIC) 11.5%
wachau, austria | aromatic, delicate, white pepper

VALLET FRERES 60
MEURSAULT 13%
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 6/8.5/25
BAHOURAT MERLOT 14%
gard, france | smooth, prune, black pepper

UVA NON GRATA 7.1/9.3/28
GAMAY, VIN DE
FRANCE 12.5%
beaujolais, france | fruit forward, soft red berry, playful

UGGIANO CHIANTI 7.7/10.8/32
RISERVA 13.5%
tuscany, italy | complex, fresh cherries, spice

CHÂTEAU PINERAIE 30
MALBEC 13.5%
cahors, france | full-bodied, inky blackberry & plum

VALLET FRÈRES BOURGOGNE 33
PINOT NOIR 12.5%
burgundy, france | pepper, strawberry, mouth-watering freshness

PRÀ MORANDINA 35
VALPOLICELLA (ORGANIC) 13.5%
veneto, italy | raspberry, cherry, herbaceous, fresh

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

CLOS DE LA CURE, 50
SAINT-EMILION GRAND CRU 14%
bordeaux, france | balanced, bramble fruit, herbaceous

BARBARESCO RONCAGLIE 14% 65
piemonte, italy | sweet, ripe berry, rose

DOMAINE DU MONTEILLET, 80
CÔTE RÔTIE 'FORTIS' 12.5%
northern rhône, france | powerful, stylish, smoky oak, berries

ROSÉ

175ml/250ml/75cl

PALAZZI 5.4/7.7/23
MONTFERRATO
CHIARETTO 12.5%
piemonte, italy | dry & crisp cherry, redcurrant & rose

LES CERISIERS CÔTES 5.5/9/26
DU RHÔNE ROSÉ 12.5%
rhône, france | rose hip, berry blossom, cherries

RIMAURESQ CRU CLASSÉ 31
ROSÉ 13%
provence, france | clean, bright, high minerality

LES CERISIERS CÔTES Magnum 60
DU RHÔNE ROSÉ 12.5%
rhône, france | rose hip, berry blossom, cherries

PROSECCO

175ml/75cl

LE DOLCI COLLINE 7/34
PROSECCO
SPUMANTE BRUT NV 11%
veneto, italy

LE DOLCI COLLINE ROSÉ 7/34
SPUMANTE BRUT NV 11%
veneto, italy

FERGHETTINA 48
FRANCIACORTA
ROSÉ BRUT 12.5%
lombardia, italy

FERGHETTINA 42
FRANCIACORTA BRUT 12.5%
lombardia, italy

DOMENICO DE Magnum 60
BERTIOL PROSECCO 12.5%
veneto, italy

CHAMPAGNE

175ml/75cl

MUMM CORDON ROUGE 12% 55
champagne, france

BILLECART SALMON 65
BRUT RESERVE 12%
champagne, france

BOLLINGER SPECIAL 70
CUVÉE 12%
champagne, france

LAURENT PERRIER 90
BRUT ROSÉ 12%
champagne, france

BILLECART SALMON 100
BRUT ROSÉ 12%
champagne, france

PERRIER JOUËT 160
BELLE EPOQUE 12%
champagne, france

LOUIS ROEDERER 200
CRISTAL 12%
champagne, france

BOLLINGER Magnum 140
SPECIAL CUVÉE 12%
champagne, france

LAURENT PERRIER Magnum 175
ROSÉ 12%
champagne, france

COOK HAUS

DINNER BY ALBERT'S SCHLOSS

L I V E N E R S

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
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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, dressed leaves, no bread)	
SAUSAGE FEST	25
any three of our haus wurst bier halle style	

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	

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 5.4/7.7/23
WHITE, IGT TERRE
SICILIANE (ORGANIC) 12%
sicilia, italy | bright, citrus, stoned fruits

BOUTINOT 6/8.4/25
'LA FLEUR SOLITAIRE'
CÔTES DU RHÔNE
BLANC 12.5%
rhône, france | soft, aromatic, elegant, dry

MASTRI VERNACOLI 6.2/8.9/26
PINOT GRIGIO 12.5%
trentino, italy | delicate, green apple, lemon zest

DOMAINE DU 6.7/9.5/28
PRÉ BARON
SAUVIGNON BLANC 13.5%
loire, france | gooseberry, fresh, floral

KARDOS DRY 7/10/29
FURMINT 13%
tokaj, hungary | crisp, pear, lime, elegant minerality

FRITZ WILLI 7.2/10.4/30
RIESLING 11%
mosel, germany | zesty lemon sherbet, ripe apricot & peach

PRA SOAVE OTTO 12% 32
veneto, italy | subtle peach & citrus

TURCKHEIM 34
GEWURZTRAMINER
'SABLES ET GALETS' 13%
alsace, france | rich, structured, sweet spice, exotic fruits

DOMAINE DU PRÉ 38
SEMELÉ SANCERRE 13%
loire, france | ripe gooseberry, full, rich

2017 PULP FICTION, 40
GRÜNER VELTLINER,
RIESLING (ORGANIC) 11.5%
wachau, austria | aromatic, delicate, white pepper

VALLET FRERES 60
MEURSAULT 13%
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 6/8.5/25
BAHOURAT MERLOT 14%
gard, france | smooth, prune, black pepper

UVA NON GRATA 7.1/9.3/28
GAMAY, VIN DE
FRANCE 12.5%
beaujolais, france | fruit forward, soft red berry, playful

UGGIANO CHIANTI 7.7/10.8/32
RISERVA 13.5%
tuscany, italy | complex, fresh cherries, spice

CHÂTEAU PINERAIE 30
MALBEC 13.5%
cahors, france | full-bodied, inky blackberry & plum

VALLET FRÈRES BOURGOGNE 33
PINOT NOIR 12.5%
burgundy, france | pepper, strawberry, mouth-watering freshness

PRÀ MORANDINA 35
VALPOLICELLA (ORGANIC) 13.5%
veneto, italy | raspberry, cherry, herbaceous, fresh

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

CLOS DE LA CURE, 50
SAINT-EMILION GRAND CRU 14%
bordeaux, france | balanced, bramble fruit, herbaceous

BARBARESCO RONCAGLIE 14% 65
piemonte, italy | sweet, ripe berry, rose

DOMAINE DU MONTEILLET, 80
CÔTE RÔTIE 'FORTIS' 12.5%
northern rhône, france | powerful, stylish, smoky oak, berries

ROSÉ

175ml/250ml/75cl

PALAZZI 5.4/7.7/23
MONTFERRATO
CHIARETTO 12.5%
piemonte, italy | dry & crisp cherry, redcurrant & rose

LES CERISIERS CÔTES 5.5/9/26
DU RHÔNE ROSÉ 12.5%
rhône, france | rose hip, berry blossom, cherries

RIMAURESQ CRU CLASSÉ 31
ROSÉ 13%
provence, france | clean, bright, high minerality

LES CERISIERS CÔTES Magnum 60
DU RHÔNE ROSÉ 12.5%
rhône, france | rose hip, berry blossom, cherries

PROSECCO

175ml/75cl

LE DOLCI COLLINE 7/34
PROSECCO
SPUMANTE BRUT NV 11%
veneto, italy

LE DOLCI COLLINE ROSÉ 7/34
SPUMANTE BRUT NV 11%
veneto, italy

FERGHETTINA 48
FRANCIACORTA
ROSÉ BRUT 12.5%
lombardia, italy

FERGHETTINA 42
FRANCIACORTA BRUT 12.5%
lombardia, italy

DOMENICO DE Magnum 60
BERTIOL PROSECCO 12.5%
veneto, italy

CHAMPAGNE

175ml/75cl

MUMM CORDON ROUGE 12% 55
champagne, france

BILLECART SALMON 65
BRUT RESERVE 12%
champagne, france

BOLLINGER SPECIAL 70
CUVÉE 12%
champagne, france

LAURENT PERRIER 90
BRUT ROSÉ 12%
champagne, france

BILLECART SALMON 100
BRUT ROSÉ 12%
champagne, france

PERRIER JOUËT 160
BELLE EPOQUE 12%
champagne, france

LOUIS ROEDERER 200
CRISTAL 12%
champagne, france

BOLLINGER Magnum 140
SPECIAL CUVÉE 12%
champagne, france

LAURENT PERRIER Magnum 175
ROSÉ 12%
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 5.4/7.7/23
WHITE, IGT TERRE
SICILIANE (ORGANIC) 12%
 sicilia, italy | bright, citrus, stoned fruits

BOUTINOT 6/8.4/25
'LA FLEUR SOLITAIRE'
CÔTES DU RHÔNE
BLANC 12.5%
 rhône, france | soft, aromatic, elegant, dry

MASTRI VERNACOLI 6.2/8.9/26
PINOT GRIGIO 12.5%
 trentino, italy | delicate, green apple, lemon zest

DOMAINE DU 6.7/9.5/28
PRÉ BARON
SAUVIGNON BLANC 13.5%
 loire, france | gooseberry, fresh, floral

KARDOS DRY 7/10/29
FURMINT 13%
 tokaj, hungary | crisp, pear, lime, elegant minerality

FRITZ WILLI 7.2/10.4/30
RIESLING 11%
 mosel, germany | zesty lemon sherbet, ripe apricot & peach

PRA SOAVE OTTO 12% 32
 veneto, italy | subtle peach & citrus

TURCKHEIM 34
GEWURZTRAMINER
'SABLES ET GALETS' 13%
 alsace, france | rich, structured, sweet spice, exotic fruits

DOMAINE DU PRÉ 38
SEMELÉ SANCERRE 13%
 loire, france | ripe gooseberry, full, rich

2017 PULP FICTION, 40
GRÜNER VELTLINER,
RIESLING (ORGANIC) 11.5%
 wachau, austria | aromatic, delicate, white pepper

VALLET FRERES 60
MEURSAULT 13%
 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 6/8.5/25
BAHOURAT MERLOT 14%
 gard, france | smooth, prune, black pepper

UVA NON GRATA 7.1/9.3/28
GAMAY, VIN DE
FRANCE 12.5%
 beaujolais, france | fruit forward, soft red berry, playful

UGGIANO CHIANTI 7.7/10.8/32
RISERVA 13.5%
 tuscan, italy | complex, fresh cherries, spice

CHÂTEAU PINERAIE 30
MALBEC 13.5%
 cahors, france | full-bodied, inky blackberry & plum

VALLET FRÈRES BOURGOGNE 33
PINOT NOIR 12.5%
 burgundy, france | pepper, strawberry, mouth-watering freshness

PRÀ MORANDINA 35
VALPOLICELLA (ORGANIC) 13.5%
 veneto, italy | raspberry, cherry, herbaceous, fresh

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

CLOS DE LA CURE, 50
SAINT-EMILION GRAND CRU 14%
 bordeaux, france | balanced, bramble fruit, herbaceous

BARBARESCO RONCAGLIE 14% 65
 piemonte, italy | sweet, ripe berry, rose

DOMAINE DU MONTEILLET, 80
CÔTE RÔTIE 'FORTIS' 12.5%
 northern rhône, france | powerful, stylish, smoky oak, berries

ROSÉ

175ml/250ml/75cl

PALAZZI 5.4/7.7/23
MONTFERRATO
CHIARETTO 12.5%
 piemonte, italy | dry & crisp cherry, redcurrant & rose

LES CERISIERS CÔTES 5.5/9/26
DU RHÔNE ROSÉ 12.5%
 rhône, france | rose hip, berry blossom, cherries

RIMAURESQ CRU CLASSÉ 31
ROSÉ 13%
 provence, france | clean, bright, high minerality

LES CERISIERS CÔTES Magnum 60
DU RHÔNE ROSÉ 12.5%
 rhône, france | rose hip, berry blossom, cherries

PROSECCO

175ml/75cl

LE DOLCI COLLINE 7/34
PROSECCO
SPUMANTE BRUT NV 11%
 veneto, italy

LE DOLCI COLLINE ROSÉ 7/34
SPUMANTE BRUT NV 11%
 veneto, italy

FERGHETTINA 48
FRANCIACORTA
ROSÉ BRUT 12.5%
 lombardia, italy

FERGHETTINA 42
FRANCIACORTA BRUT 12.5%
 lombardia, italy

DOMENICO DE Magnum 60
BERTIOL PROSECCO 12.5%
 veneto, italy

CHAMPAGNE

175ml/75cl

MUMM CORDON ROUGE 12% 55
 champagne, france

BILLECART SALMON 65
BRUT RESERVE 12%
 champagne, france

BOLLINGER SPECIAL 70
CUVÉE 12%
 champagne, france

LAURENT PERRIER 90
BRUT ROSÉ 12%
 champagne, france

BILLECART SALMON 100
BRUT ROSÉ 12%
 champagne, france

PERRIER JOUËT 160
BELLE EPOQUE 12%
 champagne, france

LOUIS ROEDERER 200
CRISTAL 12%
 champagne, france

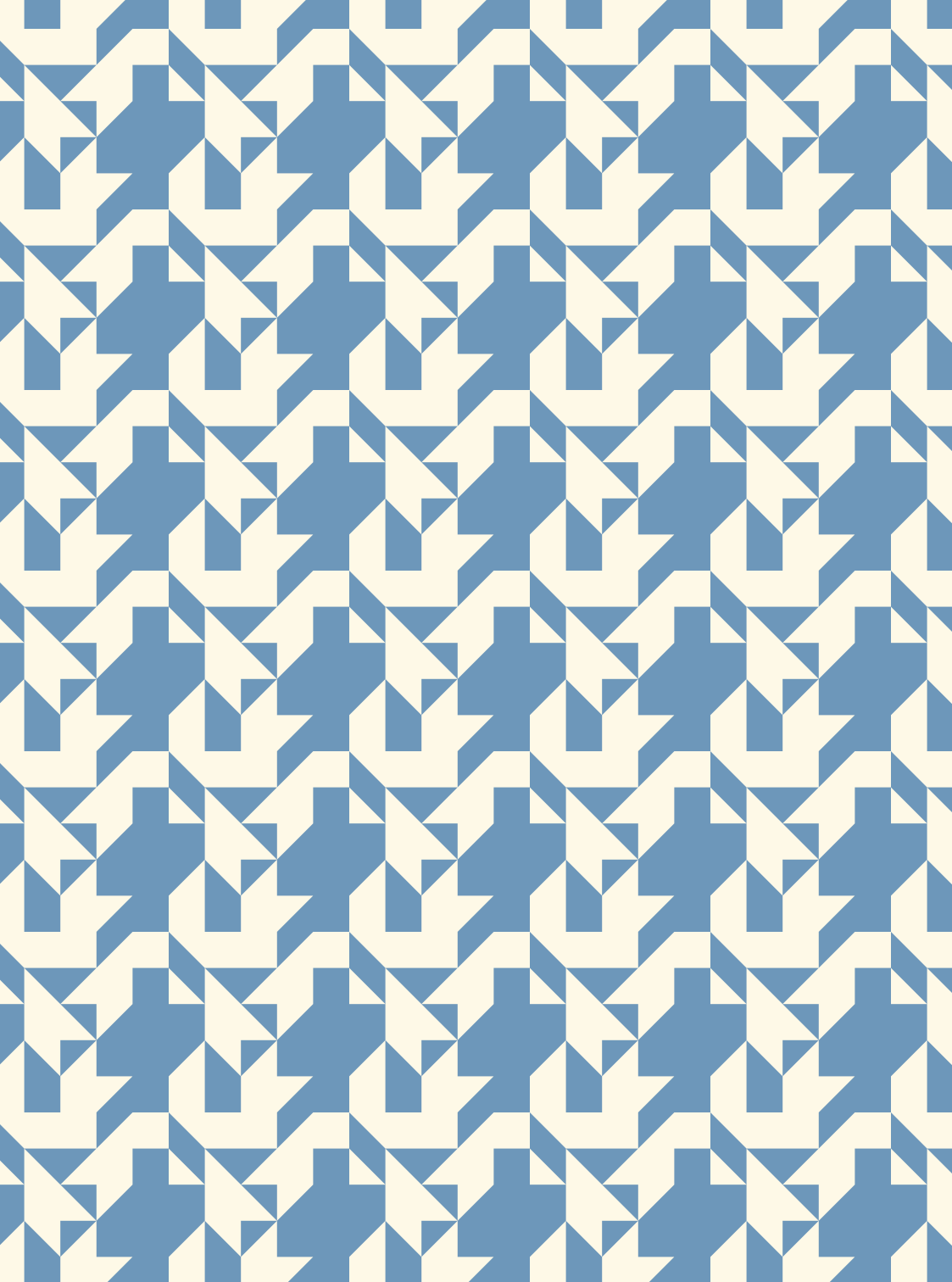
BOLLINGER Magnum 140
SPECIAL CUVÉE 12%
 champagne, france

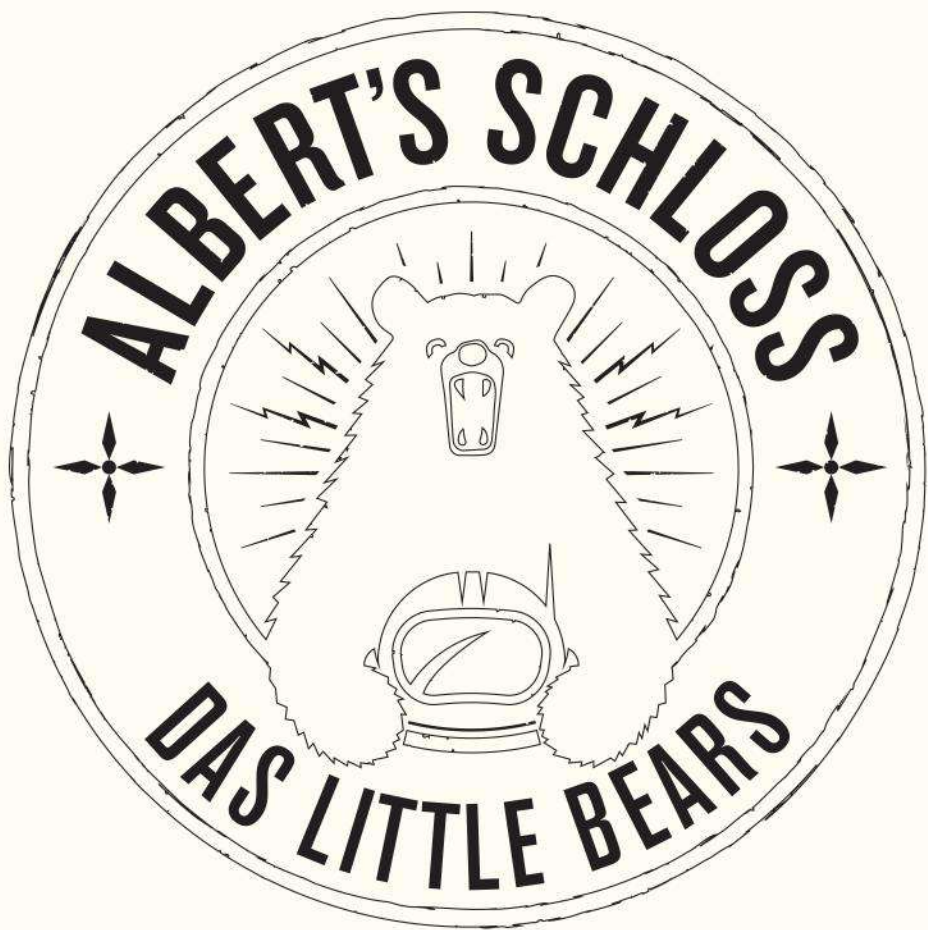
LAURENT PERRIER Magnum 175
ROSÉ 12%
 champagne, france

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	







KINDERMENÜ FOR YOUR LITTLE BEARS

MAIN & KIDS DRINK 6.50

TOMATO & MOZZARELLA PIZZA

Served thin, light & crispy

FISH FRITES

Hake goujons & fries

GRILLED CHICKEN BREAST

Tender stem broccoli, sweet potato

KIDS ROAST

(served only on a Sunday)

Topside of Lancashire beef, served with our Haus trimmings, roast potatoes, Yorkshire pudding, proper gravy, broccoli & cabbage

DESSERT 3

CHOOSE 2 SCOOPS OF ICE CREAM

Chocolate praline, red cherry, strawberry, milk, vanilla bean, salted caramel

MILKSHAKES 4

CHOOSE FROM

Strawberry, malt, chocolate brownie, Oreo cookie