

# COOK HAUS

LUNCH & DINNER BY ALBERT'S SCHENKE

12 NOON — 10PM

## BIER FOOD

<b>HAUS PRETZEL (V)</b> 2.95 pretzel, sweet mustard, pickles
<b>PRETZEL &amp; CHEESE (V)</b> 3.95 pretzel, gouda cheese, sweet mustard, pickles
<b>PRETZEL TRAY</b> 8.5 2 pretzels, gouda, meat sticks, bier cheese, sweet mustard, pickles
<b>VEG PRETZEL TRAY (V)</b> 7.5 2 pretzels, gouda, charred artichoke, roasted peppers, bier cheese, sweet mustard, pickles
<b>HAUS PRETZEL CHIPS (V)</b> 2.95 pretzel chips, blue cheese dip
<b>PORK CRACKLING</b> 2.95
<b>MEAT STICK</b> 1.95
<b>HAUS NUTS (V)(N)</b> 2.95
<b>OLIVES (V)</b> 2.95

## CROQUETTES

<b>BERLINER SPICED LAMB</b> 6 slow cooked lamb shoulder, bier chilli mayo
<b>ALPINE CHEESE &amp; HAM</b> 5.5 pancetta, gruyère, yoghurt aioli
<b>PEA &amp; MINT (V)</b> 5 garden pea, alpine cheese, fresh mint, lemon aioli
<b>CROQUETTE FEST</b> 14 3 of each of the above to share

## SANDWICHES

12 NOON — 5PM

SERVED WITH FRIES  
or HAUS SALAD

<b>PORCHETTA</b> 7.95 slow roasted pork belly, fennel, rosemary, salsa verde, apple sauce, brioche
<b>GRILLED ROYAL CHICKEN</b> 7.95 charred & curried chicken breast, mango, spinach, melting cheese, coriander
<b>ALPINE CHEESE (V)</b> 7.95 swiss cheese, tomato & onion relish, pickled shallot, baby gem, watercress, sun-blushed tomato mayo, white bloomer

## TO START

<b>BURRATA</b> 7.95 fresh tomato, basil & sunflower seed pesto	<b>HUMMUS &amp; FLATBREAD (VE)</b> 5.5 harissa, pomegranate, spiced chickpeas, charred flatbread
<b>PEA &amp; HAM SOUP</b> 4.95 crisp black forest ham, crème fraîche, white bloomer, whipped butter	<b>SMOKED SALMON</b> 7.5 smoked salmon, rosti, horseradish crème fraîche, watercress, honey, mustard & dill dressing, pickles
<b>SPICED CAULIFLOWER (VE)</b> 4.95 crispy battered cauliflower, vegan spiced yoghurt aioli	

## COOK HAUS PLATES

<b>BOHEMIAN SAUSAGE PLATE</b> 12.95 pork & cheddar sausage, smoked bratwurst, spicy chorizo sausage, pan roasted potatoes, bier onions, gravy	<b>FISH &amp; CHIPS</b> 12.95 bier battered haddock, triple cooked chips, tartare sauce, mushy peas, charred lemon
<b>PAN FRIED SEA BASS</b> 13.5 summer vegetables, orzo, gruyère	<b>BLACK FOREST SALAD</b> 9.95 crisp black forest ham, chèvre, fig, baby gem, pretzel chips, green herb dressing — with grilled chicken breast +2 (V)/(VE) OPTION AVAILABLE
<b>HAM, EGG &amp; CHIPS</b> 11.95 black forest spiced bacon chop, dark bier onions, fried egg, triple cooked chips	<b>MUSHROOM SPÄTZLE (V)</b> 10.95 bavarian pasta, wild mushroom & gran moravia cheese
<b>CHICKEN SCHNITZEL</b> 12.5 pan-fried chicken breast, parmesan mayo, salsa verde, fries	

## PAN-FRIED STEAK

<b>28 DAY DRY AGED STEAK SERVED WITH TARRAGON GARLIC BUTTER &amp; TRIPLE COOKED CHIPS</b>	
<b>8 OZ RUMP STEAK FRITES</b> 13.95	<b>8 OZ FILLET</b> 24.95
<b>10 OZ SIRLOIN</b> 19.95	<b>PEPPERCORN SAUCE 2.5</b> <b>MUSHROOM MADEIRA SAUCE 2.5</b> <b>BÉARNAISE SAUCE 2.5</b>

## KEBAB HAUS

SERVED ON CHARRED FLATBREAD

<b>KREUZBERG CHICKEN (N)</b> 11.95 spiced & yoghurt marinated chicken breast, pomegranate, pickled fennel, hummus, cucumber, fresh mint, lemon yoghurt aioli, coriander, bier chilli sauce, toasted almonds, pickled chillies	<b>BERLINER SPICED LAMB (N)</b> 12.95 pulled lamb, apricot, pomegranate, pickled fennel, hummus, cucumber, fresh mint, lemon yoghurt aioli, coriander, bier chilli sauce, toasted almonds	<b>CHARRED CAULIFLOWER (VE)(N)</b> 9.95 blackened spiced cauliflower, pomegranate, pickled fennel, hummus, cucumber, fresh mint, lemon soy yoghurt aioli, coriander, bier chilli sauce, toasted almonds, golden raisins — with halloumi +2
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## BURGERS

ALL SERVED WITH FRIES

<b>DOUBLE CHEESEBURGER</b> 11.95 28-day dry aged cheshire beef, mature cheddar, Russian dressing, pickles, brioche	<b>RACLETTE BURGER</b> 13.95 28-day dry aged cheshire beef, chicken liver pâté, raclette cheese, sweet bier onions, truffle aioli, brioche	<b>HALLOUMI SCHNITZEL (V)</b> 10.95 halloumi, griddled zucchini, beetroot slaw, watercress, lemon mayo, brioche	<b>CHICKEN SCHNITZEL BURGER</b> 11.95 chicken breast, salsa verde, Russian dressing, gouda, brioche
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## SIDES

<b>SFORMATO (V) (TO SHARE)</b> 5.95 baked truffle mash, melting alpine cheese	<b>FRIES (V)</b> — haus fries 2.95 — sweet potato 3.5 — truffle + parmesan 4.5	<b>TRIPLE COOKED CHIPS (V)</b> 3.95	<b>HAUS PICKLES (V)</b> 1.95	<b>CHARRED BROCCOLI</b> 3.95 tenderstem broccoli, lemon, shallots, herbs, anchovy aioli	<b>HAUS SALAD (VE)</b> 2.95 dressed leaves, pea, radish, fennel, green beans, fresh herbs
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## DAILY PLATES

<b>MON SCOUSE</b> 9.95 labskaus beef stew, potatoes, haus pickles, white bloomer	<b>TUE MEATBALLS &amp; WILD MUSHROOM SPÄTZLE</b> 10.95 veal & bacon meatballs, pasta, wild mushroom sauce, soured cream	<b>WED BLACK FOREST BACON RIBS</b> 11.95 franziskaner bier barbeque glaze, pan roasted potatoes, bier onions	<b>THU SCHNITZEL ROYALE</b> 14.95 chicken breast, black forest ham, melting comté cheese, mushroom & marsala sauce, pan roasted potatoes	<b>FRI PAN ROASTED SALMON</b> 15.5 roasted salmon fillet, asparagus, garlic & lemon courgette, new potatoes, vine cherry tomato, fine beans, sunflower seed pesto	<b>SAT SCHWEINSHAXE</b> 15.95 slow roasted pork knuckle, red cabbage, red wine gravy, pan roasted potatoes, apple sauce	<b>SUN SUNDAY ROAST</b> 12.95 roast topside, porchetta, chicken breast or strudel – root veg mash, roast potatoes, yorkshire pudding, seasonal vegetables, proper gravy
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# ALPINE WINE

## WHITE

175ml/250ml/btl

**CA' DI PONTI GRILLO** 13.5% 4.3/6.1/18  
sicilia, italy | floral, stone fruit & citrus

**MAISON DE VIGNERON BLANC, CÔTES DE GASCOGNE** 11.5% 4.4/6.4/19  
gascony, france | nectarine, pink grapefruit & lime

**LA LISSEE SOIE D'IVOIRE CHENIN BLANC** 13% 4.9/6.9/20.5  
languedoc, france | brioche, peach & silky

**MASTRI VERNACOLI PINOT GRIGIO** 12% 5.1/7.3/21.5  
trentino, italy | peach, green apple & zesty

**CAMPO FIORITO CHARDONNAY** 13% 5.9/8.4/25  
piemonte, italy | ripe, rich & stone fruit

**DOMAINE DU PRÉ BARON SAUVIGNON BLANC** 13.5% 28  
loire, france | vibrant, tropical fruit & citrus

**TURCKHEIM CAVE TRADITION PINOT GRIS** 13% 29  
alsace, france | floral, spice & honeysuckle

**GYMNASIUM FRITZ WILLI RIESLING** 11% 30  
mosel, germany | apricots, apple & lemon sherbet

**DOMAINE DU PRÉ SEMELE SANCERRE** 13% 36  
loire, france | ripe gooseberry, full, rich

**2017 PULP FICTION, GRUNER VELTINER, REISLING (ORGANIC)** 11.5% 40  
wachau, austria | aromatic, delicate, white pepper

## RED

175ml/250ml/btl

**DOMAINE MAS BAHOURAT MERLOT, PAYS DU GARD** 14% 4.4/6.3/18.5  
gard, france | smooth, ripe red fruit & herbs

**BARBERA DA VINE** 13% 4.6/6.6/19.5  
piemonte, italy | juicy, sour cherry & tangy

**DOMAINE MAS BARRAU CABERNET FRANC, PAYS DU GARD (ORGANIC)** 14% 5.2/7.1/22  
gard, france | juicy, soft & wild woodland

**LA RUCHETTE DORÉE, CÔTES DU RHÔNE VILLAGES** 14% 23.5  
rhone, france | smooth, bramble & warm spice

**MONTE SCHIAVO ALBERTO SERENELLI ROSSO CONERO** 12.5% 6.3/8.9/26.5  
marche, italy | robust, blackberry & earthy

**CHÂTEAU PINERAIE TRADITION, CAHORS** 15% 29  
south west france, france | intense berry, plumb & spice

**LA REINE DE L'ARENITE, FLEURIE** 13% 32  
beaujolais/maconnais, france | pretty, floral & crushed berries

**CLOS DE LA CURE, SAINT-EMILION GRAND CRU** 14% 44  
bordeaux, france | balanced, bramble fruit, herbaceous

## ROSÉ

175ml/250ml/btl

**PALAZZI ROSATO, MONFERRATO CHIARETTO** 12.5% 4.3/6.1/18  
piemonte, italy | dry, crisp & fresh strawberry

**ALASIA BRACHETTO D'ACQUI** 5.5% 4.9/6.9/20.5  
piemonte, italy | rose petals, raspberries & sweet

**'LES CERISIERS' CÔTES DU RHÔNE, ROSÉ** 12.5% 26  
rhône, france | elegant, blossoms & cherries

**'LES CERISIERS' COTES DU RHONE ROSÉ MAGNUM** 12.5% 50  
rhone, france | elegant, blossoms & cherries

## SPARKLING

175ml/btl

**DURELLO SPUMANTE** 11.5% 4/22  
veneto, italy | citrus, gentle floral aromas, zippy palate

**LE DOLCI COLLINE PROSECCO** 11.5% 4.4/26  
venezie, italy | delicate, refreshing finish

**LE DOLCI COLLINE ROSÉ** 11.5% 4.4/26  
vino spumante, italy | delicate pink sparkling rose, strawberry & raspberry aromas

**FERGHETTINA FRANCIACORTA ROSÉ** 12.5% 44  
lombardia, italy | sweet berries & savoury flavours

**DOMENICO BERTIOL PROSECCO MAGNUM** 11% 55  
veneto, italy | classic prosecco, floral nose

## CHAMPAGNE

175ml/btl

**BILLECART BRUT RESERVE CHAMPAGNE** 12% 65  
champagne, france | toasty fruit flavour

**LAURENT PERRIER ROSÉ** 12% 90  
champagne, france | subtle, fresh on the nose

## SCHNAPPS

**HAUS**  
choose from:  
salted caramel / morello cherry / wild strawberry

**SINGLE SHOT** 2.5

**5 SHOT PADDLE** 10

**10 SHOT PADDLE** 20

**20 SHOT SKI** 40

**TRADITIONAL** 3  
choose from: blood orange / pear / apricot