



RINGSAAL

German. Noun. {ring-zaal}

Ring Room

The Ringsaal Menu is Chef Alex's exploration of seasonal, regional German cuisine. Available exclusively on the first floor in our "ring room".

FOR THE TABLE

Bread Basket (V) 485 kcal	5.50
Herbed Quark	
Lachs Tartar mit Pumpernickel 143 kcal	9.00
Salmon Tartare, Dark German Rye Bread	
Nocarella Olives 179 kcal	6.00

STARTERS

Butternuss Kürbis Suppe (VG) 169 kcal	8.50
Butternut Squash Soup, Chestnut, Pumpkin Seed Oil	
Flädlesuppe 144 kcal	8.50
Clear Beef Broth, Seeds, Thinly Sliced Crepe	
Schweizer Wurstsalat 523 kcal	12.50
Emmentaler Cheese, Fleischwurst Sausage, Gherkin, Potato Salad, Cucumber Salad, Carrot, Mouli	
Gravlax 367 kcal	14.00
House Cured Salmon, Beetroot Cream, Caperberries, Pumpernickel Croutons	
Ententerrine 303 kcal	12.00
Duck terrine, Pistachios, Tomato Chutney, Lambs Lettuce	
Hirsch Tartar 197 kcal	15.00
Venison Tartar, Quince Chutney, Potato Rösti, Juniper Salt	
Büsumer Salat 205 kcal	16.00
Marinated Brown Shrimps, Cucumber Lemon, Dill	
Nüsslissalat (V) 500 kcal	12.50
Lambs Lettuce, Pear, Beetroot, Grand Noir Blue Cheese, Balsamic Dressing	

FESTIVE SPECIALS

Das Beste von der Gans 4471 kcal	39.00
Breast & Leg of Goose, Braised Red Cabbage, German-Style Kale, Bread Dumpling, Goose Jus, Lingonberries	
Ganze Gans 17928 kcal	250.00
Whole Roast Goose, Braised Red Cabbage, German-Style Kale, Bread Dumpling, Goose Jus, Lingonberries	Four to Six People To Share

Pre-Order 48 hours

Goose will be back on 11th November 2025

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.
Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.
Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.
(VG) -suitable for vegan requirements / (V)- suitable for vegetarian requirements.
Adults need around 2000 kcal a day. A discretionary 13.5% service charge will be added to your bill. All prices include VAT.
We are now a cashless venue, we do apologise for any inconvenience.

REGIONAL SPECIALITIES

Elsass	892 kcal		28.00
Pfälzer Würstchen, Smoked and Brined Pork Loin, Frankfurter Würstchen, Pork Belly, Sauerkraut, New Potatoes, Mustard			
Maishähnchenbrust	619 kcal		25.00
Free Range Corn Fed Chicken Breast, Salsify, Young Spinach, Pommes Duchess, Jus			
Geschmorte Ochsenbacke	477 kcal		29.00
Slow Braised Ox Cheek, Parsnip Puree, Girolles, Hispi Cabbage			
Tafelspitz	1433 kcal		28.50
Slow Simmered Beef, Apple Horseradish Cream, Creamy Spinach, Root Vegetables, Beef Broth			
Wiener Schnitzel	836 kcal		34.00
Two Breaded Veal Sirloin, Warm Potato Salad, Cucumber Salad, Lingonberry Compote			
Kabeljau	599 kcal		27.00
Pan Fried Cod, Braised Green Lentilles, Pfefferbeisser Sausage, Dilloil			
Kalbsbratwurst	668 kcal		24.00
Grilled Veal and Pork Sausage, Sauerkraut, Mash Potato, Onion Jus			
Rinderfilet	475 kcal		33.00
Beef Fillet, Lambs Lettuce, Blue Cheese Sauce			
Gebackener Blumenkohl	321 kcal		21.00
Baked Spiced Cauliflower, Butternut Squash Puree, Gremolata			
Hirschrücken	475 kcal		32.00
Venison Loin, Savoy Cabbage, Spätzle, Poached Pear, Lingonberries			
Berliner Buletten & Rahm Kohlrabi	408 kcal		19.00
Pan Fried Veal Dumplings, Creamy Kohlrabi, Savoy Cabbage, Parsley			
Entenbraten	1137 kcal		36.00
Braised Half Duck, Bread Dumplings, Red Cabbage, Lingonberries, Duck Jus			

SIDES

Spätzle	575 kcal	6.00	Cucumber salad	90 kcal	6.00
Potato Rösti	1071 kcal	6.00	Warm potato salad	97 kcal	6.00
Broccoli	92 kcal	6.00	Bratkartoffeln	446 kcal	6.00
Mushroom Sauce	154 kcal	6.00	Potatoes, Shallots, Bacon, Parsley		
			Green Beans	83 kcal	6.00

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