

## German Gymnasium Restaurant

### WINTER MENU 4 courses £45,00 pp Matching wine £20,00 pp

Black Forest ham & Obatzda  
white & red radish salad

2015 Rivaner 'Clos des Eglantiers', Domaine Bastian, Moselle, Luxembourg 100ml

Truffled potato soup  
croutons

2015 'Cuvée Boogie', Weingut Altenkirch, Rheingau, Germany 100ml

Venison "Baden Baden"  
Brussels sprouts, Spätzle, poached pear,  
lingonberries, juniper jus

2011 'Enira', Bessa Valley, Bulgaria 100ml

Lemon tart & lime ginger sorbet  
ginger crumble, ginger marshmallows

2015 Beerenauslese, Domaine Wachau, Wachau, Austria 50ml

### START

Leaf salad  
shaved vegetables, honey mustard dressing  
£8,50 (V)

Marinated kohlrabi, sweet & sour beets  
rocket, horseradish (V)  
£9,50

Bayrischer Wurstsalat  
smoked pork sausage salad, gherkins, red onions,  
mountain cheese, chives, mustard dressing  
£9,50

Smoked salmon tartar  
crisp shallot rings, yuzu crème fraiche, dill  
£11,50

Goose foie gras & smoked eel  
apple & pear compote, port wine jelly  
£16,50

Seared yellow fin tuna  
saffron pickled vegetable, coriander, lime  
£12,50

Truffled potato soup  
croutons  
£8,50 (V)

Leberknödelsuppe  
calf liver dumplings, beef broth,  
root vegetables  
£9,50

### OYSTERS

Colchester Rocks  
½ dozen £14,50  
dozen £24,50

### CAVIAR

Desietra Siberian caviar 30g £65,00  
blinis, sour cream  
with 200ml of Champagne Moët & Chandon Brut

## MAINS

Schupfnudel, fresh truffles & young vegetables £18,50 (V)  
*hand rolled potato noodle, celeriac purée, young vegetables,  
wild mushroom, butter sauce*

Grilled salmon £19,50  
*Jerusalem artichokes, blood orange hollandaise*

Seared seabass £23,00  
*cauliflower, lemon, capers, fresh truffles*

Grilled halibut £32,50  
*rocket, orange, pomegranate, pistachio, white chocolate beurre Blanc*

Butcher Plate £23,50  
*salted ox tongue, poached smoked pork sausage, braised kale, Speck,  
potato dumpling*

Venison "Baden Baden" £26,50  
*Brussels sprouts, Spätzle, poached pear, lingonberries, juniper jus*

Thick cut veal Schnitzel £29,00  
*veal striploin, carrots, new potatoes, mushroom sauce*

GG beef filet Stroganoff £32,00  
*28 days dry aged Scotch beef filet, paprika, gherkins, champignons, sour cream*

## TO SHARE

Slow roasted Creedy Carver Devon free range duck  
*braised red cabbage, braised kale, Speck,  
potato dumplings, lingonberry,  
spiced orange sauce*

Serves two  
£28,50 p.p.

## SIDES

Cucumber salad, sour cream, dill £3,50

Triple cooked chips £4,50

Leaf salad £3,50

Carrots £3,50

Wilted spinach £4,50

New potatoes £3,50

## DESSERT

### Selection of sorbets & ice cream £5,00

*passion fruit & mango, yoghurt sorbet, orange sorbet,  
ginger-lime sorbet, strawberry, vanilla or chocolate ice cream  
Choice of 3*

### Apple strudel £7,00

*vanilla sauce*

Beerenauslese, Domaine Wachau, Wachau, Austria 2015 (75ml) £10,50

### Beer & Chocolate £8,50

*beer chocolate mousse, caramelised Brezel,  
vanilla beer ice cream, beer caramel, apple jelly*

Tokaji-Aszú 5 Puttonyos, Royal Tokaji, Hungary, 2009 (75ml) £13,50

### Popping salted caramel parfait, chocolate aero £8,50

*popping candies, chocolate gelee, chocolate streusel*

Riesling Icewine, Stratus, Ontario, Canada, 2015 (75ml) £14,00

### Coconut panna cotta, spiced roasted pineapple £8,50\*

*coconut crumble, coconut snow, mango passionfruit sorbet*

Riesling Auslese, St-Urbans-Hof, Mosel, Germany, 2014 (75ml) £11,00

### Farmhouse cheeses £9,50

*selection of pasteurised and unpasteurised cheeses,  
apple chutney*

Graham's 'Six Grapes', Port reserve, Douro, Portugal (75ml) £7,00

*\*Gluten free Dairy Free*

For allergies and dietary requirements, please speak to your waiter before ordering.  
Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.  
A discretionary 12.5% service charge will be added to your bill. All prices include VAT