

APPETISERS & SALADS

Bread basket £2,50
butter, quark

Nocellara olives £4,50

OYSTERS & CAVIAR

Colchester rocks
½ dozen £14,50 | dozen £26,50

100g Wild salmon caviar £26,50
potato Rösti, sour cream

30g Siberian caviar £65,00
toast, sour cream

SOUPS

Goulash soup £9,75
*beef, onion, potato, bell pepper,
sour cream*

Chopped kale & pumpkin seeds salad £8,50 / £9,50 (V)
peppers, pomegranate, pear, balsamic dressing

GG Caesar salad £8,50 / £9,50
add chicken £4,50 or prawns £6,50

Bayrischer Wurstsalat £9,50
*smoked pork sausage, gherkins, red onions,
cheddar, chives, mustard dressing*

Herring "Hausfrauenart" £10,50
*onion, apple, sour cream,
malted rye sunflower bread*

Atlantic shrimps cocktail £11,50
cucumber, melon, Marie Rose

Black Forest ham & Obatzda £12,50
white & red radish salad

Smoked salmon £12,50
potato Rösti, horseradish cream

Chopped steak tartare, sourdough melba £12,50
main course - triple cooked chips & leaf salad £23,00

SPRING SPECIALS

Leberknödelsuppe £8,50
calf liver dumplings, beef broth, root vegetables

Mix leaf & roasted sweet potato £8,50/ £9,50 (V)
*lentils, pomegranate, crisp capers, pumpkin seeds, feta,
lemon olive oil*

Spring lettuce £8,50 / £9,50 (V)
*broad beans, fiddlehead ferns, cherry tomatoes,
toasted almonds, honey mustard dressing*

Schupfnudeln £18,50 (V)
*hand rolled potato noodle, basil pesto,
cherry tomatoes, beans, green asparagus*

Grilled chicken breast £17,50
wild garlic puree, wild mushrooms

Seared sea bass £23,00
*quinoa, spelt, celery, dill,
aubergine caviar, sunflower seeds*

500g Native bred English beef sirloin chop £29,50
béarnaise, peppercorn or red wine jus

BURGERS & HOT DOGS

GG Hot Dog £9,80
*marjoram spiced pork sausage,
coleslaw, house sauce, crisp onions, brioche roll*

Giant Chilli Beef Dog £12,80
*pulled pork, curried tomato sauce, coleslaw,
crisp onions, brioche roll*

Buttermilk Chicken Burger £10,50
*cheddar, romaine lettuce, crispy onions,
house sauce, Brezel bun*

GG Burger £12,50
*Prime beef, dry cured crispy bacon,
cheddar, romaine lettuce,
crisp onions, house sauce, bun*

SAUSAGES

KX Currywurst £11,80
*curry infused pork sausage,
curried tomato sauce,
triple cooked chips, house sauce*

Münchener Weißwurst £11,80
*poached pork & veal sausage with parsley,
sweet mustard, Brezel*

Smoked Schinkenknacker £14,50
*smoked & grilled pork sausage,
Sauerkraut, potato purée*

Käsekrainer £14,50
*smoked & grilled cheese pork sausage,
Sauerkraut, truffled potato purée, crispy onions*

SCHNITZELS

Chicken Jäger Schnitzel £18,50
Lyonnais potatoes, mushroom sauce

Jäger Schnitzel £24,00
veal, mushroom sauce

Holstein Schnitzel £24,50
veal, fried egg, gherkins, capers & anchovies

Vienna Schnitzel £26,00
veal, warm potato salad, lingonberry compote

MAINS

Calves liver Berlin style £19,50
caramelised onions, apple, potato purée

220g Angus cross beef rib cap steak Stroganoff £23,50
Spätzle, paprika, gherkins, champignons, sour cream

300g 42 day aged Scotch beef rib eye £29,00
béarnaise, peppercorn or red wine jus

250g Hereford beef fillet steak £32,00
béarnaise, peppercorn or red wine jus

Linsen Eintopf & Mettwurst £16,50
*lentil stew, smoked poached pork sausage
root vegetables, bacon, potatoes*

Codling goujons £17,50
triple cooked chips, tartare sauce

Citrus marinated poached salmon £19,50
fennel, Chinese cabbage

Coconut crusted prawns £24,00
kale, mango avocado salsa, saffron aioli

SIDES

New potatoes £3,50

Cucumber salad £4,50
sour cream & dill

Leaf salad £4,50

Spinach £4,50

Triple cooked chips £4,50

Broccoli, almonds £4,50

Lobster Spätz `n` cheese £8,00

DESSERTS & CAKES

Tropical Törtchen £6,50
*banana sponge, passionfruit & mango jelly,
banana cream, coconut & white chocolate mousse*

Berliner Luft & Rote Grütze £6,50
berry compote, light lemon pudding, brandy snap

Hazelnut praline £6,50
*caramelised hazelnuts, hazelnut chocolate mousse,
toffee sauce, Chantilly cream*

Twice-baked cheesecake £6,50
blueberry compote

Warm rhubarb & almond crumble £6,50
white chocolate ice cream

Raspberry & pistachio slice £7,00
*pistachio sponge, raspberry cream,
pistachio mousse, raspberries*

Sachertorte £7,00

Black Forest gâteau £7,00

Warm apple strudel £7,00
vanilla sauce

Gluten & dairy free chocolate cake £7,50

Farmhouse cheeses £11,50
*selection of pasteurized and unpasteurized cheeses,
apple chutney*

ICE COUPES

Coconut coupe £7,50
*coconut ice cream, chocolate ice cream,
chocolate sauce, macarons,
coconut chocolate bites, Chantilly cream*

Blood orange coupe £7,50
*blood orange sorbet, orange meringues,
orange almond croquant, orange tuile,
Chantilly cream*

Triple chocolate & toffee coupe £7,50
*chocolate ice cream, caramel sauce,
chocolate crumble, caramelised popcorn,
Chantilly cream*

