

### WINTER SPECIALS

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

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

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

Vegan chickpea & lentil burger £14,50  
*vegan Cheddar, romaine lettuce, crispy onions, Brezel bun, vegan house sauce*

Vegan polenta cake £17,50  
*chestnut purée, Brussels sprouts, popcorn*

Linsen Eintopf & Mettwurst £17,50  
*lentil stew, smoked poached pork sausage, root vegetables, bacon, potatoes*

Bayrische Schweinshaxe £19,50  
*cured & grilled giant pork knuckle, Sauerkraut, potato dumplings, beer jus*

Bread basket £2,50  
*butter, quark*

Nocellara olives £4,50

### OYSTERS & CAVIAR

Colchester rocks  
½ dozen £16,50  
dozen £29,50

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

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

### SOUP

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

### APPETISERS & SALADS

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

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

Bulgur & mixed leaf salad £8,50 / £9,50 (V)  
*beetroot, apple, sultanas, pine nuts, yoghurt dressing*

Herring "Hausfrauenart" £11,80  
*onion, apple, sour cream, malted rye sunflower bread*

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

Smoked salmon £12,50  
*potato Rösti, horseradish cream*

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

### HOT DOGS & BURGERS

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, crispy onions, house sauce, bun*

### SCHNITZELS

Chicken Schnitzel £18,50  
*rocket, beans, sundried tomato, sweet potato fries, red wine jus*

Jäger Schnitzel £24,80  
*veal, mushroom sauce*

Holstein Schnitzel £24,80  
*veal, fried egg, gherkins, capers & anchovies*

Vienna Schnitzel £26,50  
*veal, warm potato salad, lingonberry compote*

### 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, crispy onions*

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

### MAINS

Schupfnudeln & young vegetables £19,50 (V)  
*hand rolled potato noodles, celeriac purée, spinach, wild mushroom, butter sauce, fresh black truffles*

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

220g Native breed grass fed beef rib fillet steak £24,50

300g Native breed grass fed beef rib eye £29,50

250g Native breed grass fed beef fillet steak £32,50  
*Sauces: béarnaise, peppercorn or red wine jus*

Grilled chicken breast £18,50  
*green beans, potato Rösti, red wine jus*

Codling goujons £18,50  
*triple cooked chips, tartare sauce*

Roasted salmon £19,50  
*apricot, chilli, quinoa, chia*

Seared sea bass £23,00  
*leeks, samphire, cherry tomatoes*

Grilled garlic & chilli prawns £24,00  
*spiced butternut squash, kale*

### SIDES

New potatoes £4,00

Cucumber salad £4,50  
*sour cream & dill*

Leaf salad £4,50

Spinach £4,50

Broccoli, almonds £4,50

Sweet potato fries £4,50

Triple cooked chips £4,80

Lobster Spätz 'n' cheese £8,50

### DESSERTS & CAKES

Windbeutel £6,50  
*choux bun, cherry compote, cinnamon ice cream, Chantilly cream*

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

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

Twice-baked cheesecake £6,50  
*blueberry compote*

Mont Blanc £7,00  
*plum compote, mascarpone ganache, red berry crèmeux, chestnut cream*

Sachertorte £7,00

Black Forest gâteau £7,00

Warm apple strudel £7,00  
*vanilla sauce*

Nougatine and salted caramel gâteau £7,00

Strawberry & chocolate dome £7,50  
*gluten free & dairy free*

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

### FESTIVE SPECIALS

Traditional Marzipan Christmas Stollen £6,50

Warm mulled wine berries & plum compote £7,50  
*spiced crumble, vanilla ice cream*

### ICE COUPES

Chocolate & beer coupe £7,50  
*chocolate & beer ice cream, mango, salted candied peanuts, pretzels, Chantilly cream*

Blueberry cheesecake coupe £7,50  
*rippled blueberry cheesecake ice cream, lemon curd, crumble, blueberries, confit lemon, Chantilly cream*

Pear Belle Helene coupe £7,50  
*vanilla ice cream, chocolate pastry cream, poached pears, chocolate sauce, sesame tuile, Chantilly cream*