

GRAND CAFÉ MENUS

- YOU WILL BE INVITED TO ENJOY THE BELOW MENUS ON THE GROUND FLOOR -
AVAILABLE FOR UP TO 10 GUESTS

Grand Café Lunch Menu

Monday - Friday 12:00-17:30

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

SOUPS

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

EGGS

GG Benedict £8,50 / £11,50
Black Forest ham, poached egg,
Hollandaise, potato Rösti
GG Arlington £8,50 / £11,50
smoked salmon, poached egg,
Hollandaise, potato Rösti

SUMMER SPECIALS

Chilled melon & almond soup £8,50 (VG)
toasted almonds, mint
Summer lettuce £9,50 / £11,50 (V)
roasted peach, feta cheese, sunflower seeds
Pineapple carpaccio & coconut prawns £12,50
passion fruit, pomegranate, pine nuts
Courgette & barley fritters £17,50 (VG)
vegetable spaghetti, yoghurt, mustard,
lemon, herbs, capers
Roasted salmon £19,50
fennel & citrus salad, chimichurri
Seared sea bass £23,50
kale, garlic, chili, spiced butternut squash

APPETISERS & SALADS

GG Caesar salad £8,50 / £9,50
add chicken £4,50 / add prawns £6,50
Bayrischer Wurstsalat £9,50
smoked pork sausage, gherkins, red onions,
Cheddar, chives, mustard dressing
Crushed avocado & crispy jalapeño cream
cheese ball £10,50 (VG)
beetroot, coriander, chilli, lime,
potato Rösti
Mixed lettuce & squid £10,50 / £12,50
broad beans, beans, peas, peppers,
pumpkin seeds, lemon olive oil
Atlantic shrimps cocktail £11,50
cucumber, melon, Marie Rose
Herring "Hausfrauenart" £11,80
onion, apple, sour cream,
malted rye sunflower bread
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

HOT DOGS & BURGERS

GG Hot Dog £10,50
marjoram spiced pork sausage,
coleslaw, house sauce, crisp onions, brioche roll
Giant Chilli Beef Dog £12,80
pulled pork, curried tomato sauce, coleslaw,
crispy 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 £12,80
curry infused pork sausage, curried tomato sauce,
triple cooked chips, house sauce
Münchener Weißwurst £12,50
poached pork & veal sausage with parsley,
sweet mustard, Brezel
Smoked Schinkenknacker £15,00
smoked & grilled pork sausage,
Sauerkraut, potato purée, crispy onions
Käsekrainer £15,00
smoked & grilled cheese pork sausage,
Sauerkraut, truffled potato purée, crispy onions

MAINS

Schupfnudeln & young vegetables £19,50 (V)
hand rolled potato noodles, celeriac purée,
wild mushroom, butter sauce, fresh black truffles
Tiger Prawns in curry leaf & coconut milk £22,50
pilau rice, cucumber & tomato salad, ginger, coriander, lime
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

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

Twice-baked cheesecake £6,50
wild blueberry compote
Sachertorte £7,00
Warm apple strudel £7,00
vanilla sauce
Black Forest gâteau £7,00
Lemon & blueberry gâteau £7,00
lemon & basil cream, blueberry mousse,
cream cheese mousse
Wild strawberry & mango £7,00
mango & mint compote, hazelnut dacquoise, hazelnut
crunch, wild strawberry mousse
Coconut & kaffir lime tapioca pudding £7,00 (GF)
mango curd, caramelised pineapple,
coconut macaron
Plum & dulce de leche tartelette £7,00
sable Breton, plum jelly,
dulce de leche ganache, plums
Raspberry, blood peach & chocolate £7,50 (GF/DF)
raspberry & black tea compote, chocolate brownie,
blood peach mousse
Farmhouse cheeses £11,50
selection of pasteurized and unpasteurized cheeses,
apple chutney

ICE COUPES

Mojito coupe £7,50
mojito sorbet, mint cremeux, rum cake,
lime streusel, chantilly cream
Apricot coupe £7,50
apricot sorbet, raspberry coulis,
mascarpone ganache, sweet wine and
fennel poached apricots, almond bark,
pistachio sponge, chantilly cream
Strawberry cheesecake coupe £7,50
strawberry cheesecake ice cream, white
chocolate crunch, strawberry compote,
strawberry macaron, chantilly cream

SUMMER SPECIALS

Chilled melon & almond soup £8,50 (VG)
toasted almonds, mint

Summer lettuce £9,50 / £11,50 (V)
roasted peach, feta cheese, sunflower seeds

Pineapple carpaccio & coconut prawns £12,50
passion fruit, pomegranate, pine nuts

Courgette & barley fritters £17,50 (VG)
vegetable spaghetti, yoghurt, mustard,
lemon, herbs, capers

Roasted salmon £19,50
fennel & citrus salad, chimichurri

Seared sea bass £23,50
kale, garlic, chili, spiced butternut squash

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

SOUPS

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

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

Crushed avocado & crispy jalapeño cream
cheese ball £10,50 (VE)
beetroot, coriander, chilli, lime, potato Rösti

Mixed lettuce & squid £10,50 / £12,50
broad beans, beans, peas, peppers,
pumpkin seeds, lemon olive oil

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

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

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

HOT DOGS & BURGERS

GG Hot Dog £10,50
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 £12,80
curry infused pork sausage, curried tomato sauce,
triple cooked chips, house sauce

Münchener Weißwurst £12,50
poached pork & veal sausage with parsley,
sweet mustard, Brezel

Smoked Schinkenknacker £15,00
smoked & grilled pork sausage,
Sauerkraut, potato purée, crispy onions

Käsekrainer £15,00
smoked & grilled cheese pork sausage,
Sauerkraut, truffled potato purée, crispy onions

MAINS

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

Tiger Prawns in curry leaf & coconut milk £22,50
pilau rice, cucumber & tomato salad, ginger, coriander, lime

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

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

Twice-baked cheesecake £6,50
wild blueberry compote

Sachertorte £7,00

Warm apple strudel £7,00
vanilla sauce

Black Forest gâteau £7,00

Lemon & blueberry gateau £7,00
lemon & basil cream, blueberry mousse,
cream cheese mousse

Wild strawberry & mango £7,00
mango & mint compote, hazelnut dacquoise, hazelnut
crunch, wild strawberry mousse

Coconut & kaffir lime tapioca pudding £7,00 (GF)
mango curd, caramelised pineapple,
coconut macaron

Plum & dulce de leche tartelette £7,00
sable Breton, plum jelly,
dulce de leche ganache, plums

Raspberry, blood peach & chocolate £7,50 (GF/DF)
raspberry & black tea compote, chocolate brownie,
blood peach mousse

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

ICE COUPES

Mojito coupe £7,50
mojito sorbet, mint cremeux, rum cake, lime
streusel, chantilly cream

Apricot coupe £7,50
apricot sorbet, raspberry coulis, mascarpone
ganache, sweet wine and fennel poached apricots,
almond bark, pistachio sponge, chantilly cream

Strawberry cheesecake coupe £7,50
strawberry cheesecake ice cream, white chocolate
crunch, strawberry compote, strawberry macaron,
chantilly cream