Bread basket £2,50
butter, quark

Nocellara olives £4,50

HEALTHY CORNER

Summer berry & coconut chia parfait £4,50 (GF/DF/VG)
berry chia pudding, coconut chia pudding, coconut almond crunch

Banoffee chia parfait £4,50 (GF/DF/VG)
coconut chia pudding, banana chia pudding, coconut caramel, coconut almond crunch

Granola topped with yoghurt £4,50
oats, honey, chia, sunflower seed, hazelnuts, coconut, apricot & raisins

Banana & cream cheese cake £4,50
brown butter cream cheese frosting, salted caramelised hazelnuts

Strawberry bircher muesli £5,50

Fresh fruit salad £5,50

SANDWICHES

Brötchen, classic German roll filled with:

Avocado & goat cheese £9,50 (V)

Smoked salmon tartare £9,50
cream cheese, cucumber, dill, rocket

GG Chicken Club £11,50
chicken schnitzel, fried egg, Cheddar, dry cured crispy bacon, lettuce, tomato, house sauce

HOT DOG & 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

BRUNCH

Available Saturday & Sunday & bank holidays from 10:00-16:00

The GG Breakfast £12,80
two eggs (fried / scrambled), grilled Nürnberger sausages, dry cured crispy bacon, tomato, potato Rösti

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

Bacon &Egg Brezsant £8,50
dry cured crispy bacon & fried egg, coleslaw, lye roll

Puszta Pan £8,50
paprika, tomato, courgette, egg, goat cheese

German Power Breakfast £11,50
Bavarian meat loaf, Rösti, Sauerkraut, fried egg, cheddar cheese, soft roll

Sweet Berlin £11,50
cinnamon pancakes, strawberry compote, caramelized banana, elderflower syrup, Chantilly cream

SOUP

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

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

SAUSAGES

KX Currywurst £12,80
curry infused pork sausage, curried tomato sauce, triple cooked chips, house sauce

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

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

VIENNOISERIE

Muffins £2,50
sea salt caramel crunch, crumble topping

Croissant £2,50

Gianduja croissant £2,80

APPETISERS & SALADS

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

Roasted chickpeas & carrot bowl £9,50 / £11,50 (V)
rocket, herbed yogurt

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

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

OKTOBERFEST 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

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

Knödel & Schwammerl £14,50 (V)
potato dumpling & mushroom sauce

Oktoberfest burger £14,50
prime beef, pulled pork, Obatzda, Cheddar, Sauerkraut, Brezel bun, house sauce

Bayrische Schweinshaxe £20,50
cured & grilled giant pork knuckle, Sauerkraut, potato dumplings, beer jus

1 meter Bratwurstschnecke £19,90
marjoram spiced pork sausage, giant Brezel, mustard

MAINS

Chickpea & lentil burger £14,50 (VG)
vegan Cheddar, romaine lettuce, crispy onions, house sauce, Brezel bun

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

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

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

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

GG fish & chips £18,50
haddock, mushy peas, triple cooked chips, tartar sauce

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

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

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

Triple cooked chips £4,80

Sweet potato fries £4,50

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 sponge, 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

Beer & chocolate coupe £7,50

beer & chocolate ice cream, mango salsa, candied peanuts, salted caramelised popcorn, ginger shortbread, chantilly cream

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

Fig cheesecake coupe £7,50

cheesecake ice cream, fig sorbet, fig compote, crumble, honeycomb, olive oil sponge, chantilly cream

@TheGermanGym

(VG) -suitable for vegan requirements / (V)- suitable for vegetarian requirements
For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen maybe present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese 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. 微信扫码，享中文菜单，看美食图片