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*

Smoky butternut squash salad £8,50 / £9,50 (VG)
*mix leaf, barley, pomegranate, chili, mint*

Winter leaf salad £8,50 / £9,50 (VE)
*pickled grapes, goat cheese, almonds, orange vinaigrette*

Herring "Hausfrauenart" £11,80
*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

## WINTER SPECIALS

200g oven roasted chestnuts £7,50

Winter kale salad £8,50 / £9,50 (VE)
*carrots, pickled pears, toasted spiced walnuts, dried cranberries, root vegetable crisp, lemon-pecorino vinaigrette*

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

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

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

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

## MAINS

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

Grilled chicken breast £17,80
*potato Rösti, green beans, red wine sauce*

Chicken Schnitzel £17,50
*rocket, beans, sundried tomato, olives sweet potato fries, red wine jus*

Vienna Schnitzel £25,50
*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
*celeriac puree, Brussel sprouts, orange*

Seared sea bass £23,50
*fennel, leeks, samphire, sauce vierge*

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 £22,50

300g Native breed grass fed beef rib eye £29,00

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*

Willinger Marzipan Stollen £5,00

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