Weekend Brunch Menu

2 courses £28 pp / 3 courses £35 pp

Unlimited bubbles £20 pp
(available within your 2 hours return time)

NIBBLES

Bread basket £2,50
butter, quark

Nocellara olives £4,50

Smoked salmon blinis £9,00
horseradish cream

Sausage trio £12,80
Curry wurst, Schinkenknacker, Nürnberger

Vegetable crisps £3,50

Cold cut platter £9,50
Black Forest ham, Bierbeisser, Gruyère cheese, pickles

Jalapeño cheese balls £9,50
truffle mayonnaise

Crispy coconut Prawns £11,50
avocado mango salsa, saffron aioli

OYSTERS

Colchester Rocks
½ dozen £16,50 / dozen £29,50

CAVIAR

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

Appetisers & Soup & Eggs

GG Benedict
Black Forest ham, poached egg,
Hollandaise, potato Rösti

GG Arlington
smoked salmon, poached egg,
Hollandaise & potato Rösti

Leberknödelsuppe
calf liver dumplings, beef broth, root vegetables

Butternut squash soup (VG)
pumpkin seed oil & seeds

Black Forest ham
celeriac salad, celeriac truffle aioli, cornichon purée

Lentil humus & baby heritage carrots (VG)
watercress, shallot vinaigrette, saffron cracker, ras el hanout

Crushed avocado & crispy jalapeño cream *cheese ball* (VG)
beetroot, coriander, chilli, lime, potato Rösti

Confit duck & duck liver terrine
pear & apple chutney, lingonberries, brioche

Smoked salmon tartare
radish, lemon gel, crispy shallots, micro greens

Mains

Pea & mint ravioli (VG)
parsnip, spinach, peas, broad beans, toasted hazelnuts

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

Dukkah chicken schnitzel
tenderstem broccoli, sweet potato fries, lemon &chili aioli

GG burger & chips
prime beef, dry cured crispy bacon,
Cheddar, romaine lettuce, crispy onions, house sauce, bun

GG fish & chips
haddock, peas, malt vinegar, tartare sauce

Grilled seabass
samphire, spinach, green beans, cherry tomatoes,
olive oil coulis

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

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

SWEET BERLIN £11,50
cinnamon pancakes, fig compote, salted caramel,
caramelized hazelnuts, chantilly cream

Sides

Cucumber salad, sour cream, dill £4,50

Mixed leaf salad, honey mustard dressing £4,50

Wilted spinach £4,50

Broccoli, almond, chilli £4,50

Sauerkraut £4,50

Rosemary Schupfnudeln £4,50

Spätzle £4,50

Spiced sweet potato fries, lemon & chilli aioli £4,80

Triple cooked chips £4,80

Lobster Spätz `n` cheese £8,50

(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

Desserts & Cakes

Apple strudel
vanilla sauce

Fresh fruit salad

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

Berry & coconut chia parfait (GF/DF/VG)
berry chia pudding, coconut chia pudding,
coconut almond crunch

Tart or cake of the day

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

Selection of sorbets & ice cream (choice of 3)
strawberry, pear, fig, apricot sorbet;
vanilla, chocolate, cheesecake, beer & chocolate ice cream

A GLASS OF RED WINE IS EQUIVALENT TO AN HOUR AT THE GYM!

SPARKLING & CHAMPAGNE

This wine list has been developed to introduce some of the most fantastic and talented winemakers,
some of whom are producing interesting;
lesser-known styles of wine and world class Riesling and Pinot Noir.

We have worked closely with the Head Chef of German Gymnasium in order to provide
the best quality wine to complement the menu.

The Sommelier Team

SEKT & NON VINTAGE CHAMPAGNE

			Bottle
2015	Schloss Vaux 'Cuvée Vaux' Brut, Rheingau	Germany	£39,00
NV	Moët & Chandon 'Brut Impérial', Champagne (VG)	France	£65,00
NV	Le Mesnil 'Grand Cru', Blanc de Blancs, Brut, Champagne	France	£75,00
NV	Besserat de Bellefon 'Cuvée des Moines', Brut, Champagne	France	£85,00
NV	Veuve Clicquot, Brut, Champagne (VG)	France	£85,00
NV	Laurent Perrier 'La Cuvée', Brut, Champagne	France	£85,00
NV	Philipponnat Royale Reserve Non Dosé, Champagne	France	£85,00
NV	Perrier Jouët 'Grand Brut', Champagne	France	£95,00
NV	Moët & Chandon Ice, Champagne (VG)	France	£95,00
NV	Ruinart 'Blanc de Blancs', Brut, Champagne	France	£115,00
NV	Krug, Grande Cuvée, Edition 166, Champagne	France	£240,00

VINTAGE & PRESTIGE CUVÊE

2011	Perrier-Jouët 'Belle Êpoque', Brut, Champagne	France	£190,00
2008	Moët & Chandon 'Dom Pérignon', Brut, Champagne (VG)	France	£210,00
2008	Pol Roger Cuvee Winston Churchill	France	£290,00
2009	Louis Roederer, Cuvée Cristal, Brut	France	£320,00

THE PINK TOUCH!

NV	Mayerling, Crémant d'Alsace, Alsace (V)	France	£42,00
NV	Besserat de Bellefon 'Cuvée des Moines', Brut, Champagne	France	£79,00
NV	Laurent-Perrier 'Cuvée rosé brut', Champagne	France	£95,00
NV	Möet & Chandon 'Rosé Impérial', Brut, Champagne (VG)	France	£95,00
NV	Perrier-Jouët 'Blason Rosé', Brut, Champagne	France	£105,00
NV	Moët & Chandon Ice Rose, Champagne (VG)	France	£110,00
NV	Ruinart, Brut, Champagne	France	£130,00
2009	Moët & Chandon Vintage Rose, Champagne (VG)	France	£170,00

*Available for up to 10 guests.