

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

CAVIAR

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*

WINTER SPECIALS

Winter kale salad £8,50 / £9,50 (V)
*carrots, pickled pears, toasted spiced walnuts, dried
cranberries, root vegetable crisps,
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*

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

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

Winter leaf salad £8,50 / £9,50 (V)
pickled grapes, goat's cheese, almonds, orange vinaigrette

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

Jäger Schnitzel £24,50
veal, mushroom sauce

Holstein Schnitzel £24,50
*veal, fried egg, gherkins,
capers & anchovies*

Vienna Schnitzel £25,50
*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

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

Grilled chicken breast £17,80
cavolo nero, carrots, leeks, tahini sauce

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

Roasted salmon £19,50
celeriac purée, Brussels sprouts, orange

Seared sea bass £23,50
king cabbage, crispy butternut squash raviolo

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 £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

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*

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

Hazelnut praline £6,50

*caramelised hazelnuts, hazelnut chocolate mousse,
toffee sauce, Chantilly cream*

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

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

ICE COUPES

Coffee & salted caramel £7,50
*coffee ice cream, coffee macaron,
salted caramel ice cream, chocolate tuile
cherry compote, Chantilly cream*

Pear Belle Helene £7,50
*Vanilla ice cream, chocolate pastry cream,
poached pear, chocolate sauce, sesame tuile,
Chantilly cream*

Chocolate & orange £7,50
*Chocolate & orange ice cream,
caramelised oranges, brandy sauce,
brandy snap, Chantilly cream*

WINTER SPECIALS

Winter kale salad £8,50 / £9,50 (VE)
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Bayrische Schweinshaxe £20,50
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Bread basket £2,50
butter, quark

Nocellara olives £4,50

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