

## DRINKS MENU

### - SUMMER COCKTAILS -

#### Meister Old Fashioned £13

Bulleit Bourbon blended with Amaro Montenegro, Cola, Peychaud and Plum bitters. Served old fashioned style.

#### Hugo Spritz £11

Pinot Grigio white wine blended together with elderflower cordial, lemon juice, mint and sparkling water. Served tall.

#### Raspberry and Lemon £11

Raspberry purée & Limoncello layered, topped up with Spumante

#### Tropical Retreat £13

Blend of Rums, Sloe gin, Cacao liquor, coconut, spices, lime and cranberry juice. Served tall.

#### Schwarzwald Summer £11,50

Monkey 47 Gin, elderflower, mint, cucumber, lemon, tonic

#### Sugarplum Sake £12

Yunaan tea cordial, Plum Sake, Pepper, Lemon juice, Ginger and Tonic. Fresh on the palette. Served long.

#### GermanGym & Tonic £11,50

Tanqueray gin, tonic & elderflower cordial, clear apple juice and Chardonnay. Served bottled with a side glass. with a twist of grapefruit and fresh coriander

#### Elderflower & Peach £11

Elderflower liqueur & fresh peach purée layered, topped up Spumante with Spumante

#### Berry Blast £6,50

Fresh berries, elderflower cordial, cranberry juice. Alco-Free.

#### Fresco Ginger £6,50

Cucumber, lemongrass & ginger cordial, lime and apple juice. Alco-Free.

### -BEERS AND OTHER DRINKS-

#### Gin

Tanqueray £8.50  
Hendricks £9.00

#### Vodka

Ketel One £8.50  
Belvedere £9.00

#### Tequila

Olmecca Blanco £8.50  
Olmecca Reposado £8.50

#### Whiskey

JW Black £8.50  
Bulleit £8.50

#### Rum

Havana Club 3y.o. £8.50  
Havana Club Especial £8.50

#### Black Forest Schnapps

Marder Haselnuss £10,00  
Marder Williams Pear £10,00  
Marder Kirsch £10,00

#### Mixers

Fever-Tree £2.50  
Coca Cola £3.50  
Together with spirit £1.50

#### Draught Pint

Oechsner Lager ( 4% ) £5,50  
Oechsner Schwarz Bier ( 5.1% ) £6,50  
Rothaus Pilsner ( 5.1% ) £6,00  
Rothaus Hefeweizen ( 5.4% ) £6,75

#### Maßkrug (Double Pint)

Oechsner Lager ( 4% ) £11  
Oechsner Schwarz Bier ( 5.1% ) £13,00  
Rothaus Pilsner ( 5.1% ) £12,00  
Rothaus Hefeweizen ( 5.4% ) £13,50

#### Bottled 330ml

Rothaus Pilsner Bier £5,00  
Rothaus Weiss Bier £5,00  
Rothaus Eis Bier £5,00  
Rothaus Alcohol Free £3,50  
Bembel Gold (Cider) £6,50  
Bembel Kirsche (Cider) £6,50  
Noam £6,00

#### Bottled 500ml

Schlenkerla Smoked Bier £5,50  
Oechsner Schwarz Bier £5,50  
Früh Kölsch £5,50  
Augustiner Helles £6,00

#### Tea & Coffee

Cappuccino £2,75  
Latte £2,90  
Espresso £2,00 / £2,50  
Americano £2,50  
GG hot chocolate £3,75  
English breakfast, Earl Grey,  
Chamomile, Fresh mint,  
Green tea, Peppermint £2,75

### SEKT & CHAMPAGNE

		125ml	Bottle
2015	Schloss Vaux 'Cuvée Vaux', Brut, Rheingau, Germany	7,50	39,00
NV	Mayerling Rosé, Crémant d'Alsace, Alsace, France (V)	8,00	42,00
NV	Taittinger Brut Reserve, Champagne, France	12,50	65,00
NV	Veuve Clicquot 'Brut', Champagne, France (VG)		85,00
NV	Laurent Perrier 'La Cuvée', Brut, Champagne, France		85,00
NV	Perrier Jouet Grand Brut, Champagne, France		95,00
NV	Moët & Chandon 'Rosé Impérial', Champagne, France (VG)	17,00	95,00
NV	Ruinart 'Blanc de Blancs', Brut, France		115,00
NV	Ruinart Rosé, Brut, Champagne, France		130,00
NV	Moët&Chandon 'Ice Rose Impérial', Champagne, France (VG)		145,00
2012	Perrier Jouët 'Belle Époque', Champagne, France		190,00
2008	Dom Pérignon, Moët & Chandon, Brut, Champagne, France		210,00
2007	Comtes de Champagne, Taittinger, Brut, Champagne, France		220,00

### WHITE

		125ml	375ml	Bottle
2019	Pinot Grigio, Calusari, Viile Timisului, Romania (VG)	4,50	10,75	21,50
2018	Sauvignon Blanc, Umbrele, Viile Timisului, Romania	5,00	12,00	24,00
2018	Pinot Bianco 'Beli Pinot', Quercus, Goriška Brda, Slovenia (VG)	6,50	16,00	32,00
2019	Sauvignon Blanc, Bergerac sec, Château Laulerie, South-W, France			34,00
2018	Riesling Trocken 'Gönnheimer', Weingut Eymann, Pfalz, Germany			36,00
2019	Grüner Veltliner, Sepp Moser, Neusiedlersee, Austria (VG)	7,00	18,00	36,00
2018	Riesling 'Réserve', Turckheim, Alsace, France (VG)	7,50	19,00	38,00
2018	Pinot Gris, Weingut Peth Wetz, Rheinhessen, Germany	7,50	19,00	38,00
2016	Riesling off-dry, Bischöfliche Dom, J. Becker, Mosel Germany	7,50	19,00	38,00
2018	Gewurztraminer 'Tradition', Turckheim, Alsace, France (VG)	8,00	20,00	40,00
2019	Sauvignon blanc 'Aotea', Nelson, New Zealand (VG)			44,00
2019	Mâcon Village, Domaine Fichet, Burgundy, France	9,50	24,50	49,00
2018	Riesling Trocken 'Melaphyr', Jakob Schneider, Nahe, Germany			51,00
2018	Montagny 1er Cru, Domaine Feuillat Juillot, Burgundy, France			69,00
2019	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand			72,00
2016	Puligny-Montrachet, Alain Chavy, Burgundy, France			125,00

### ROSE

		125ml	375ml	Bottle
2019	Pinot Grigio Rosé, Calusari, Viile Timisului, Romania	5,00	12,00	24,00
2019	M de Minuty, Côtes de Provence, France	9,50	24,50	49,00
2019	Château d'Esclans Whispering Angel, Côtes de Provence Rosé			59,00

### RED

		125ml	375ml	Bottle
2019	Pinot Noir, Calusari, Viile Timisului, Romania (VG)	4,50	10,75	21,50
2018	Merlot, Umbrele, Viile Timisului, Romania (VG)	5,00	12,50	25,00
2017	Nero d'Avola, Terre Siciliane Il Meridione, Sicily, Italy (VG)	5,50	13,25	26,50
2018	Cabernet/Merlot, Quercus, Goriška Brda, Slovenia (VG)	6,00	16,00	32,00
2018	Zweigelt, Sepp Moser, Neusiedlersee, Austria (VG)	6,00	16,00	32,00
2018	Pinot Noir, Turckheim, Alsace, France (VG)	8,50	22,00	44,00
2018	Lagrein, Weingut Niklas, Sudtiroler, Alto-Adige, Italy	9,00	23,00	46,00
2016	Merlot, Cabernet Sauvignon & St Laurent, Vom Kalk, Austria			46,00
2018	Malbec 'Pasarisa', Catena, Mendoza, Argentina			47,00
2018	Pinot Noir, Weingut Peth Wetz, Rheinhessen, Germany	9,50	25,00	51,00
2015	Merlot Blend 'Enira', Bessa Valley, Bulgaria (VG)	10,00	26,50	53,00
2012	Rioja Reserva, Valenciso, Rioja, Spain (VG)			58,00
2016	Crôzes-Hermitage, Etienne Guigal, Rhône Valley, France (VG)			61,00
2014	Cabernet Sauvignon Hand of Time, Stag's Leap, Napa Valley, USA			89,00
1995	Clos du Marquis, Saint Julien, Bordeaux, France			190,00

### SWEET WINES

		75ml	Bottle
2017	Domaine de Grange Neuve, Monbazillac, France (375ml) (VG)	5,50	30,00
2016	Sauternes, Château Lafon, Bordeaux, France (750ml)	8,50	68,00
2013	Tokaji-Aszú 5 Puttonyos, Royal Tokaji, Hungary (500ml)	13,50	90,00

### PORT

		75ml	Bottle
NV	Graham's 'Six Grapes', Port reserve, Douro, Portugal, 750ml	7,00	60,00



SCAN ME

Bread basket £2,50  
butter, quark

Croissant £2,50

Gianduja croissant £2,80

Nocellara olives £4,50

### SANDWICHES (AVAILABLE UNTIL 5:00PM)

#### Brötchen, classic German roll filled with:

Avocado & goat's cheese £9,50

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

GG Chicken Club £11,50  
chicken schnitzel, fried egg, Cheddar, lettuce,  
dry cured crispy bacon, tomato, house sauce  
**EGGS (AVAILABLE UNTIL 5:00PM)**

Avocado & poached egg £8,50 / £10,50  
coriander & lime, sunflower seed bread

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

### SOUP

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

### OKTOBERFEST SPECIALS

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 dumplings & mushroom sauce

### HOT DOG & BURGERS

GG Hot Dog £10,50  
marjoram spiced pork sausage,  
coleslaw, house sauce, crisp onions, brioche roll

Buttermilk Chicken Burger £10,50  
cheddar, romaine lettuce, crispy onions,  
house sauce, Brezel bun

Giant Chilli Beef Dog £12,80  
pulled pork, curried tomato sauce, coleslaw,  
crisp onions, brioche roll

GG Burger £12,50  
Prime beef, dry cured crispy bacon, Cheddar,  
romaine lettuce, crispy onions, house sauce, bun

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

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

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

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

Grilled marinated Iberico pork shoulder £19,50  
spiced lentils, watercress, crisp onions, yoghurt dip

2 scoops ice cream of choice, £ 5,00  
Chocolate, vanilla, strawberry, Beer & chocolate ice cream,  
sweet mustard ice cream

Twice-baked cheesecake £6,50  
wild blueberry compote

Hazelnut praline £6,50 (GF)  
caramelised hazelnuts, hazelnut chocolate mousse,  
toffee sauce, Chantilly cream

### APPETISERS & SALADS

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

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

Seared peach salad £8,50 / £9,50 (V)  
quark, quinoa, baby spinach, toasted almonds, pomegranate,  
balsamic dressing

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

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

Grilled artichoke salad £8,50 / £9,50 (VG)  
mixed leaf, chickpeas, broad beans,  
semi dried tomatoes, minted pea dressing

Burrata & heritage tomatoes £12,50 (V)  
basil pesto, balsamic

Smoked salmon £12,50  
potato Rösti, horseradish cream

Chopped steak tartare, sourdough melba £12,50  
main course - triple cooked chips & leaf salad £23,00

### 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

Seared sea bass £23,50  
warm mixed bean & egg salad, capers, sweet mustard vinaigrette

Cornish mackerel £18,50  
fennel & cabbage slaw, Brezel croutons, chipotle sauce

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

### DESSERTS & CAKES

Black Forest gâteau £7,00

Warm apple strudel £7,00  
vanilla sauce

Sachertorte £7,00

Pear, white chocolate & honey tart £7,50  
caramelised pears, honey sponge,  
white chocolate mousse, caramelised almonds

### OYSTERS & CAVIAR

Colchester rocks  
½ dozen £16,50 | dozen £29,50

30 grs Oscietra caviar £95  
Blinis, sour cream

### DAILY LUNCH SPECIAL £15 MONDAY

Berliner Bulette & Bratkartoffel  
veal Hamburger, lyonnaise potatoes,  
red wine sauce

### TUESDAY

Chicken or ½ Veal Schnitzel  
French fries, lingonberry compote, lemon

### WEDNESDAY

Linsen Eintopf & Mettwurst  
lentil stew, smoked poached pork sausage,  
root vegetables, bacon, potatoes

### THURSDAY

Vegetarian Flammekuchen (V)  
bread dough, crème fraiche, feta cheese, green peppers  
or  
Elsässer Flammenkuchen  
bread dough, crème fraiche, bacon, chives, mixed leaf salad

### FRIDAY

GG fish & chips  
catch of the day, mushy peas, tartare sauce, fries

### SATURDAY

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

### SUNDAY LUNCH £25

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

### SCHNITZELS

Chicken Schnitzel £17,50  
braised red cabbage, 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

### 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

Hazelnut chocolate mousse (VG & GF) £7,50  
mandarin crème, hazelnut crunch, cocoa nibs

Oktoberfest Coupe £8,50  
beer chocolate ice cream, sweet mustard ice cream,  
beer caramel, Brezel crumble, mango salsa,  
marshmallow, Chantilly

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