

**Weekend Brunch Menu**  
**2 courses £25 pp / 3 courses £30 pp**  
**Unlimited bubbles £25 pp**  
**(available within your 2 hours return time)**

**Nibbles**

Bread basket £2,50  
*butter, quark*

Nocellara olives £4,50

Sausage trio £12,80  
*Curry wurst, Schinkenknacker,  
Nurnberger*

**Caviar**

30 grs Oscietra caviar £95  
*Blinis, sour cream*

**Oysters**

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

**Appetisers, Soup & Eggs**

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

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

Goulash soup  
*beef, onion, potato, bell  
pepper, sour cream*

Smoked salmon  
*potato Rösti, horseradish cream*

Grilled artichoke salad [VG]  
*mixed leaf, chickpeas, broad beans,  
semi dried tomatoes, minted pea dressing*

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

Endive salad £8,50 / £9,50 (V)  
*Roquefort, pear, walnuts, crème fraiche dressing*

Burrata (V)  
*roasted butternut, hazelnut, winter leaf, basil pesto, balsamic*

**Mains**

Spiced grilled aubergine [VG]  
*almond puree, pearl cous cous, harissa, coriander*

Chicken Schnitzel  
*braised red cabbage, Bratkartoffel,  
red wine jus*

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

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

Seared sea bass  
*parsnip puree, kale, roasted beet root*

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*

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

**Desserts & Cakes**

Apple strudel  
*vanilla sauce*

Twice-baked cheesecake  
*wild blueberry compote*

Black Forest gâteau

Sachertorte

Hazelnut praline [GF]

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

Hazelnut chocolate mousse (VG & GF)  
*mandarin crème, hazelnut crunch, cocoa nibs*

Pear, white chocolate & honey tart  
*caramelised pears, honey sponge,  
white chocolate mousse, caramelised almonds*

**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

Triple cooked chips £4,80

[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.