



## STARTERS

Bread basket £4,50 (V)  
*butter, quark*

Nocellara olives £4,50 (VG)

Roasted fresh chestnuts £8,00 (VG)

Bayrischer Wurstsalat £11,50  
*smoked pork sausage, gherkins, red onions, Cheddar, chives, mustard dressing*

Goulash soup £10,90  
*beef, onion, potato, bell pepper, sour cream*

GG Caesar salad £9,50 / £12,50  
*add chicken £5,50 add prawns £7,00*

Black Forest ham & Obatzda £13,80  
*white & red radish salad*

Atlantic shrimps cocktail £12,80  
*cucumber, melon, Marie Rose*

Herring "Hausfrauenart" £13,20  
*onion, apple, sour cream, malted rye sunflower bread*

Smoked salmon £13,50  
*potato Rösti, horseradish cream*

Chopped steak tartare, sourdough melba £13,80  
*main course - triple cooked chips & leaf salad £24,50*

## HOT DOG & BURGERS

GG Hot Dog £13,00  
*marjoram spiced pork sausage, coleslaw, house sauce, crisp onions, brioche roll*

Buttermilk Chicken Burger £12,80  
*cheddar, romaine lettuce, crispy onions, house sauce, Brezel bun*

GG Burger £14,00  
*prime beef, dry cured crispy bacon, Cheddar, romaine lettuce, crispy onions, house sauce, bun*

## TO SHARE

Butcher plate  
*pork knuckle, chicken Schnitzel, Leberkäse, Weisswurst, Sauerkraut, potato dumplings*  
£29,50 per person, serves two

## OYSTERS & CAVIAR

Colchester rocks  
½ dozen £19,50 | dozen £36,00

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

## MEATLESS

Crushed avocado & crispy jalapeño cream cheese ball £12,50 (VG)  
*beetroot, coriander, chilli, lime, potato Rösti*

Winter leaves £9,50 / £12,50 (VG)  
*beetroot, chestnuts, date & apple cider dressing*

Burrata £13,50 (V)  
*roasted butternut squash, autumn leaves, honey & rosemary figs, pomegranate & walnut dressing*

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

Vegan Schnitzel £19,50 (VG)  
*red Cabbage slaw, orange, lime, pine nuts, mint*

## SAUSAGES

Münchener Weißwurst £13,50  
*poached pork & veal sausage with parsley, sweet mustard, Brezel*

KX Currywurst £18,50  
*curry infused pork sausage, curried tomato sauce, triple cooked chips, house sauce*

Smoked Schinkenknacker £18,50  
*smoked & grilled pork sausage, Sauerkraut, potato purée, crispy onions*

Käsekrainer £18,50  
*smoked & grilled cheese pork sausage, Sauerkraut, truffled potato purée, crispy onions*

## SCHNITZELS

Chicken Schnitzel £20,50  
*braised red cabbage, sweet potato fries, red wine sauce*

Jäger Schnitzel £28,50  
*veal, mushroom sauce*

Vienna Schnitzel £29,50  
*veal, warm potato salad, lingonberry compote*

## MAINS

GG fish & chips £22,50  
*haddock, mushy peas, triple cooked chips, tartar sauce*

Grilled chicken breast £19,50  
*creamed Sauerkraut, button mushrooms, pearl onions, bacon & red wine sauce, Bratkartoffeln*

Bayrische Schweinshaxe £25,50  
*cured & grilled giant pork knuckle, Sauerkraut, potato dumpling, beer jus*

Tiger prawns in curry leaf & coconut milk £24,50  
*pilau rice, cucumber & tomato salad, ginger, coriander, lime*

Seared Salmon £27,00  
*kale, tomatoes, dill, mustard sesame sauce*

Grilled Stone bass Finkenwerder £28,50  
*North Sea brown shrimp, bacon, lemon, parsley, spinach*

300g Native breed grass fed beef rib eye £34,00  
*Sauces: béarnaise, peppercorn or red wine jus*

## SIDES

Leaf salad £4,50 (VG)

Broccoli, chili, almonds £4,80 (V)

Triple cooked chips £5,50 (VG)

Spinach £5,50 (VG)

New potatoes £4,00 (VG)

Cucumber salad £4,50 (V)  
*sour cream & dill*

Sweet potato fries £5,00 (VG)

## DESSERTS & CAKES

Willinger Marzipan Stollen £8,00  
*Chantilly*

Mont Blanc tart £7,80 (V)  
*chestnut cream, blackberry compote, vanilla mousse*

Twice-baked cheesecake £7,80 (V)  
*wild blueberry compote*

Hazelnut praline £7,80 (V)  
*caramelised hazelnuts, hazelnut chocolate mousse, toffee sauce, Chantilly cream*

Warm apple strudel £7,80 (V)  
*vanilla sauce*

Dark chocolate & caramel tart £8,00 (V)  
*white chocolate & hazelnut cremeux*

Sachertorte £8,00 (V)

Black Forest gâteau £8,00 (V)

Hazelnut chocolate mousse £8,00 (VG)  
*Strawberry bonbon, chocolate crumble*

Blackberry & apple crumble £7,80 (V)  
*mulled wine infused fruits, vanilla ice cream*

Farmhouse cheeses £12,50 (V)  
*selection of pasteurized and unpasteurized cheeses, apple chutney*

## ICE COUPES

Coffee & Pear Coupe £9,00 (V)  
*coffee & baileys ice cream, Schnaps custard, caramelised pears, popping candy crumble, Chantilly*

Black Forest Coupe £9,00 (VG)  
*Cherry vinegar sorbet, Kirsch cream, chocolate & coconut mousse, chocolate crunch, cherry gel, almond cinnamon biscuit*

2 scoops ice cream choice of, £5,00  
*Chocolate (V), vanilla (V), strawberry (V), cherry vinegar sorbet (VG)*

VG- Vegan/ V - Vegetarian

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT