

GERMAN GYMNASIUM

DEUTSCHE BIERE

Flensubrger Lager (4%)	6.75
Warsteiner Pilsner (4.8%)	7.00
König Ludwig Weissbier (5.5%)	8.00
Warsteiner Alcohol Free (0.0%)	6.75

KLEINER IMBISS

Bread Basket with Herbed Quark (V)	5.50
Nocellara olives (VG)	6.00
Brezel with Butter (V)	4.00
Alsace Flammekuchen	15.50
Flatbread, crème fraiche, bacon, chives	
Vegetarian Flammekuchen (V)	15.50
Flatbread, crème fraiche, feta cheese, green peppers	

VORSPEISEN

Krabben Cocktail	13.00
Atlantic shrimp cocktail, cucumber, melon, Marie Rose	
Falafel (VG)	11.50
Crispy chickpea dumpling, beetroot hummus, yoghurt dressing	
Beefsteak Tatar	14.00
Hand chopped beef tartare, curry mayonnaise, toast melba	
MAIN COURSE AVAILABLE 1503 kcal	
Geräucherter Lachs	16.50
Severn & Wye smoked salmon, potato Rösti, horseradish cream	
Herring Hausfrauenart	14.00
Onion, apple, sour cream, pumpernickel bread	
Ziegenkäse (V)	12.50
Gratinated goat’s cheese, mixed leaves, pomegranate, hazelnut, balsamic dressing	
Westfälische Kartoffel Suppe	8.50
Rustic potato soup, Frankfurter sausage, croûtons, parsley	
VEGAN ON REQUEST	
Cesar Salat	11.50
Caesar salad, romaine lettuce, anchovies, croûtons, Parmesan dressing Add chicken (7.00)	
Bayrischer Wurstsalat	11.50
Smoked pork sausage, gherkins, red onions, radish, chives, mustard dressing	
Burrata (V)	14.50
San Marzano tomatoes, burrata, red onion, basil pesto	

WEISSER SPARGEL

Spargelcremesuppe (V) Asparagus soup, chive	8.50
Spargelsalat (VG) Asparagus, quinoa, golden beets, pomegranate, mixed leaves	15.00

Spargel mit Hollandaise (V) Asparagus with hollandaise sauce and new potatoes	25.00
Spargel mit Hähnchen Schnitzel Asparagus with chicken schnitzel	33.00
Spargel mit Schwarzwälder Schinken Asparagus with Black Forest ham	32.00
Spargel mit gebeiztem Lachs Asparagus with house cured salmon	34.00
Spargel mit kleinem Wiener Schnitzel Asparagus with small Vienna schnitzel	42.00

*All asparagus mains will be served with new potatoes and hollandaise sauce

SCHLACHTEPLATTE BUTCHER’S PLATE FOR SHARING

Cured & grilled pork knuckle, meatloaf, smoked and brined pork, bratwurst, black pudding, potato dumplings, sauerkraut, mild & sweet mustard, beer & red wine jus	35.00
Per Person	

WÜRSTE

Münchener Weißwurst	13.50
Two poached pork & veal sausages with parsley, sweet mustard, brezel	
Nürnberger Rostbratwürste	18.50
Mini pork sausages, sauerkraut, mash potatoes, sweet mustard, crispy onions	
Wiener Rindswürste	19.50
Two large boiled beef sausages, potato salad, mixed leaves	
Hot Dog	14.50
Beef sausage, coleslaw, house sauce, crispy onions, brezel brioche	
Käsekrainer	19.50
Large smoked & grilled cheese pork sausage, sauerkraut, soft herbed mash potato, crispy onions	
Schinkenknacker	19.50
Two smoked & grilled pork sausage, sauerkraut, mash potato, crispy onions	
Currywurst	15.00
Grilled pork sausage, curried tomato sauce, French fries, spring onion & chillies	

KLASSIKER

Bayrische Schweinshaxe	34.50
Cured & grilled giant pork knuckle, sauerkraut, potato dumpling, beer jus	
Lachsfilet	28.00
Seared Salmon fillet, crushed dill potatoes, pickled beets	
Paprikahuhn	21.50
Oven roasted half paprika glazed chicken, tarragon mayonnaise, mixed leaf salad	
Entenbraten	25.50
Quarter duck, braised red cabbage, brezel dumpling, duck jus	
Kasseler	23.00
Smoked and brined pork neck, sauerkraut, mash potato, beer jus	

HAMBURGERS

Leberkäse Burger	16.50
German meatloaf, crispy bacon, fried egg, sauerkraut, mustard	
German Gymnasium Hamburger	21.00
Prime beef, crispy bacon, fried egg, Emmental cheese, lettuce, crispy onions, house sauce, French fries	

SCHNITZEL

Frühlings Schnitzel	23.50
Chicken schnitzel, caesar salad, anchovies, parmesan, lemon	
Schnitzel Holstein	24.50
Pork escalope, fried egg, cornichons, capers & anchovies	
Jäger Schnitzel	26.00
Pork escalope, mushroom sauce	
Wiener Schnitzel	29.50
Veal escalope, warm potato salad, lingonberry compote	

“A good wiener schnitzel must be fluffy, golden and slightly wavy'. The crust may even separate slightly from the meat if it's been fried perfectly. Denser, flatter versions, with the crumbs pressed into the meat, are common outside of Austria and Germany but aren't traditional.”

VEGETARISCH & VEGANER

Vegetarischer Burger (V)	16.50
Chickpea, pea & potato patty, portobello mushroom, crispy onion, house sauce, lettuce, curry sauce, French Fries	
Gebackene Aubergine (VG)	22.00
Maple syrup glazed aubergine, beetroot hummus, cress	
Veganer Currywurst (VG)	18.50
Vegan sausage, curried tomato sauce, French fries, spring onion, chillies	
Gebackener Blumenkohl (VG)	21.00
Baked spiced cauliflower, butternut squash puree, gremolata	
Mash Potato (V)	6.50
Mixed Greens	6.00
Cucumber Salad	6.00
Potato Salat	6.00
French Fries (VG)	6.50
Leaf Salad	6.00
Invisible Chips	1.00
Charity supporting hospitality action	

(VG) - Vegan | (V) -Vegetarian

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes ‘may contain’ an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Adults need around 2000 kcal a day, calorie information is available on request. A discretionary 13.5% service charge will be added to your bill. All prices include VAT. We are now a cashless venue, we do apologise for any inconvenience.