

GERMAN GYMNASIUM

DEUTSCHE BIERE (German Beer)

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

KLEINER IMBISS (Small Bites)

Bread Basket with Herbed Quark (V)	6.00
Nocellara olives (VG)	6.00
Brezel with Butter (V)	5.00
Alsace Flammekuchen	15.50
Flatbread, crème fraiche, bacon, chives	
Vegetarian Flammekuchen (V)	15.50
Flatbread, crème fraiche, feta cheese, green peppers	

VORSPEISEN (Starters)

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 AVAILABLE1503 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 SAISON (White Asparagus Season)

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 Two to Share*

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 (Sausages)

Nürnberger Rostbratwürste	18.50
Mini pork sausages, sauerkraut, mash potatoes, sweet mustard, crispy onions	
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 (Classics)

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	
Entenbraten	25.50
Quarter duck, braised red cabbage, brezel dumpling, duck jus	
Ribeye Steak.....	42.00
Ribeye Steak 300g, served medium, with mushroom sauce	

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	

KAFFEE UND KUCHEN ZEIT

GET A CAKE AND ANY COFFEE OR TEA
FOR £9.50 EVERYDAY UNTIL 5PM

SCHNITZEL

Frühlings Schnitzel24.50
Chicken schnitzel, caesar salad, anchovies, parmesan

Schnitzel Holstein24.50
Pork escalope, fried egg, cornichons, capers & anchovies

Jäger Schnitzel26.00
Pork escalope, mushroom sauce

Wiener Schnitzel32.00
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) 17.50
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

BEILAGEN (Sides)

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 allergens present in our dishes as intentional ingredients and 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 a cashless venue and apologise for any inconvenience.