

# GRAND CAFÉ BREAKFAST

£

## HEALTHY CORNER

Strawberry chia parfait	4.50
strawberry chia pudding, strawberries, vanilla yogurt, coconut almond crunch	
Exotic chia parfait	4.50
coconut, passionfruit/mango chia pudding, passionfruit, mango, banana, coconut almond crunch	
Homemade muesli bar	4.00
oats, chia, goji berries, coconut, almonds, pumpkin seeds, puffed rice, Manjari chocolate	
Granola topped with yoghurt	4.50
oats, honey, chia, sunflower seed, hazelnuts, coconut, apricot & raisins	
Carrot & chia cake	3.50
cream cheese frosting	
Swiss bircher muesli	4.80
Fresh fruit salad	5.50

## VIENNOISERIE

Croissant	2.50
Muffins crunchy sea salt caramel & almond	2.50
Gianduja croissant	2.80
Toast & jam	4.50
Cake from the counter	4.50 - 7.50

## ROYAL & BELLINI SUITE

Elderflower & peach	8.50
elderflower liqueur and fresh peach puree layered, topped up with prosecco	
Raspberry & lemon	8.50
raspberry puree & limoncello layered, topped up with prosecco	
Strawberry & goji berry	8.50
strawberry & goji berry liqueur blended together, topped up with prosecco	
Passion & vanilla	8.50
passion fruit puree & vanilla liqueur layered, topped up with prosecco	

## EGGS

all our egg dishes are made from Burford Brown hen eggs

The GG Breakfast	12.80
two eggs (fried or scrambled), grilled Nurnberger sausages, dry cured crispy bacon, tomato, potato Rosti	

GG Benedict	11.50
black forest ham, poached egg, Hollandaise, potato Rosti	
GG Arlington	11.50
smoked salmon, poached egg, Hollandaise potato Rosti	
Avocado & poached egg	8.50
coriander & lime, sunflower seed bread	
Potato Rosti & two fried eggs	5.50
Smoked salmon & scrambled eggs	12.00
Add toast, white, multi seed, whole meal	2.00

## GG SPECIALS

Puszta pan	8.50
paprika, tomato, courgette, egg, goat cheese	
Bacon & egg brezsant	8.50
dry cured crispy bacon & fried egg, lye oil	
Black forest bake	10.50
cheddar cheese potato mash, sauerkraut, black forest ham, egg	
Bavarian morning	11.50
a pair of poached pork & veal sausage with parsley, sweet mustard, brezel	
German power breakfast	11.50
bavarian meal loaf, rosti, sauerkraut, fried egg, cheddar cheese, soft roll	

## SMOOTHIES

The antioxidant spinach, kiwi, grapes, apple juice	4.50
The betakerotene fresh orange juice, ginger, fresh carrot juice, mango puree	4.50
Beetberry beetroof, raspberry puree, ginger, cranberry juice	4.50

## FRESHLY SQUEEZED

Grapefruit	3.50
Orange	3.50
Carrot	3.50
Pineapple	3.50

## COFFEE & CHOCOLATE

with whipped cream	
Espresso	1.90 / 2.20
Cappucino	2.50
Latte	2.90
Americano	2.20
GG hot chocolate	3.75

## TEA

English breakfast	2.50
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Earl grey	2.50
Darjeeling,	2.50
Chamomile,	2.50
Fresh mint	2.50
Green tea	2.50
Sencha	2.50

## BRUNCH

	£
Bread basket	2.50
butter, quark	
Nocellara olives	4.50

## HEALTHY CORNER

Strawberry chia parfait	4.50
strawberry chia pudding, strawberries, vanilla yogurt,	
coconut almond crunch	
Exotic chia parfait	4.50
coconut, passionfruit/mango chia pudding, passionfruit,	
mango, banana, coconut almond crunch	
Homemade muesli bar	4.00
oats, chia, goji berries, coconut, almonds, pumpkin seeds,	
puffed rice, Manjari chocolate	
Granola topped with yoghurt	4.50
oats, honey, chia, sunflower seed, hazelnuts, coconut,	
apricot & raisins	
Carrot & chia cake	3.50
cream cheese frosting	
Swiss bircher muesli	4.80

## OYSTERS & CAVIAR

Colchester rocks	
	1/2 dozen 14.50
	dozen 26.50
100g wild salmon caviar	26.50
potato rosti, sour cream	
30g siberian caviar	65.00
toast, sour cream	

## HOT DOG & BURGERS

GG Hot Dog	9.80
marjoram spiced pork sausage, colesla, house sauce, crisp	
onions, brioche roll	
Buttermilk chicken burger	10.50
cheddar, romaine lettuce, crispy onions, house sauce,	
brezel bun	

GG Burger	12.50
US beef, dry cured crispy bacon, cheddar, romaine lettuce, crispy onions, house sauce, bun	

## SAUSAGES

KX Currywurst	11.80
curry infused pork sausage, curried tomato sauce, triple cooked chips, house sauce	
Smoked Schinkenknacker	14.50
smoked & grilled pork sausage, sauerkraut, truffled potato puree, crispy onions	
Kasekruiner	14.50
smoked & grilled cheese pork sausage, sauerkraut, truffled potato puree, crispy onions	

## BRUNCH

The GG Breakfast	12.80
two eggs ( fried or scrambled), grilled nurnberger sausages, dry cured crispy bacon, tomato, potato rosti	
GG Benedict	8.50 / 11.50
black forest ham, poached egg, hollandaise, potato rosti	
GG Arlington	8.50 / 11.50
smoked salmon, poached egg, hollandaise, potato rosti	
German Power Breakfast	11.50
bavarian meat loaf, rosti, sauerkraut, fried egg, cheddar cheese, soft roll	
Bacon & egg brezsant	8.50
dry cured crispy bacon & fred egg, coleslaw, lye roll	
Puszta pan	8.50
paprika, tomato, courgette, egg, goat cheese	
Bavarian morning	11.80
a pair of poached pork & veal sausage with parsley, sweet mustard, brezel	

## SOUP

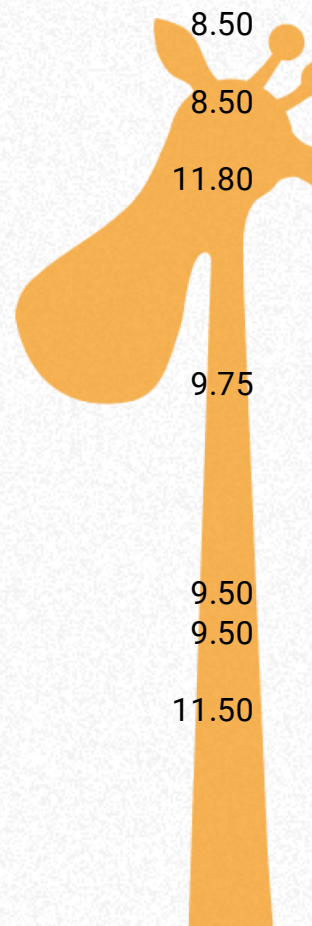
Goulash soup	9.75
beef, onion, potato, bell pepper, sour cream	

## SANDWICHES

Brotchen, classic German roll filled with:

Avocado & goat cheese	9.50
Smoked salmon tartare	9.50
cream cheese, cucumber dill, rocket	
GG Chicken Club	11.50
chicken schnitzel, fried egg, cheddar, dry cured crispy bacon, lettuce, tomato, house sauce	

## APPETISERS & SALADS





Chopped kale & pumpkin seeds salad	8.50 / 10.00
peppers, pomegranate, pear, balsamic dressing	
Chopped steak tartare, sourdough melba	12.50
main course - triple cooked chips & leaf salad	23.00
GG Caesar salad	10.50
add chicken 4.50 or prawns 6.50	
Hering "Hausfrauenart"	9.50
onion, apple, sour cream, malted rye sunflower bread	
Atlantic shrimps cocotail	11.50
cucumber, melon, Marie Rose	
Smoked salmon	12.50
potato Rosti, horseradish cream	

## VIENNOISERIE

Muffins	2.50
crunchy sea salt caramel & almond muffin	
Croissant	2.50
Gianduja croissant	2.80

## AUTUMN SPECIALS

Oven roasted chestnuts	7.50
Leberknodelsuppe	8.50
calf liver dumplings, beef broth, root vegetables	
Venison & pork terrine	10.50
apple chutney & lingonberries	
Chestnut & beetroot salad	8.50 / 10.50
apple, walnut, goat cheese, red wine vinegar dressing	
Knodel & schwammaerl	14.50
potato dumpling & wild mushroom sauce	
Linsen Eintopf & Mettwurst	16.50
lentil stew, root vegetables, bacon, potatoes, smoked	
poached pork sausage	
Grilled chicken breast	17.50
sauerkraut, carrots, bacon, apple	
Scotch beef flat iron steak stroganoff	23.50
spatzle, paprika, gherkins, champignons, sour cream	

## MAINS

Chicken Jager Schnitzel	18.50
lyonnaise potatoes, mushroom sauce	
Schupfnudel, fresh truffles, young vegetables	18.50
hand rolled potato noodle, celeriac puree, wild mushroom,	
butter sauce	
Calves liver Berlin style	19.50
caramelised onions, apple, potato puree	
Vienna Schnitzel	26.00
veal, warm potato salad, lingonberry compote	
Hereford beef fillet steak, 250g	32.00
bearnaise, peppercorn or red wine jus	



Codling goujons	17.50
triple cooked chips, tartare sauce	
Roasted mustard marinated salmon	19.50
celeriac, fennel, leek	
Seared seabadd	23.00
butternut squash & barley risotto	
Spiced whole tiger prawns	24.00
savoy cabbage, chili, orange butter sauce	
42 day aged scotch beef rib eye, 300g	29.00
bearnaise, peppercorn or red wine jus	

## SIDES

New potatoes	3.50
Cucumber salad	4.50
sour cream & dill	
Leaf salad	4.50
Spinach	4.50
Triple cooked chips	4.50
Broccoli, almonds	4.50
Spiced butternut squash puree	4.50

## DESSERTS & CAKES

Warm apricot crumble	6.50
yoghurt ice cream	
Berliner luft & rote grutze	6.50
berry compote, light lemon pudding, brandy snap	
Twice-baked cheesecake	6.50
blueberries	
Hazelnut praline	6.50
caramelised hazelnuts, hazelnut chocolate mousse, toffee	
sauce, chantilly cream	
Mont blanc	7.00
blackbeery vanilla mousse, blackberry compote, chestnut	
cream	
Sachertorte	7.00
chantilly cream	
Black forest gateau	7.00
Warm apple strudel	7.00
vanilla sauce	
Mango dome	7.00
chocolate ganache, kalamansi & mango mousse	
Gluten & dairy free chocolate cake	7.50
Farmhouse cheese	11.50
selection of pasteurized and unpasteurized cheeses, apple	
chutney	

## ICE COUPES



Coconut coupe	7.50
coconut ice cream, chocolate ice cream, chocolate sauce, macarons, coconut chocolate bites, chantilly cream	
Lubecker marzipan coupe	7.50
marzipan ice cream, citrus compote, almond crumble, almond tuille, chantilly cream	
Triple chocolate & toffee coupe	7.50
chocolate ice cream, caramel sauce, chocolate crumble, caramalised popcorn, chantilly cream	

## LUNCH

	£
Bread basket	2.50
butter, quark	
Nocellara olives	4.50

## WINTER SPECIALS

Oven roasted chestnuts	6.50
Leberknodelsuppe	8.50
calf liver dumplings, beef broth, root vegetables	
Spelt salad	8.50 / 9.50
goji berries, cranberries, brussel sprouts, mixed leafs	
Chestnut & beetroot sald	8.50 / 9.50
apple, walnut, goat cheese, red wine vinegar dressing	
Knodel & schwammerl	14.50
potato dumpling & wild mushroom sauce	
Linsen eintopf & mettwurst	16.50
lentil syew, smoked poached pork sausage, root vegetables bacon, potatoes	
Grilled chicken breast	17.50
sauerkraut, carrots, bacon, apple	
Scotch beef flat iron steak stroganoff	23.50
spatzle, paprika, gherkins, champignons, sour cream	

## APPETISERS & SALADS

Chopped kale & pumpkin seeds salad	8.50 / 9.50
peppers, pomegranate, pear, balsamic dressing	
Chopped steak tartare, sourdough melba	12.50
main course - triple cooked chips & leaf salad 23.00	
GG Caesar salad	10.50
add chicken 4.50 or prawns 6.50	
Bayrischer wurstsalat	9.50
smoked pork sausage, gherkins, red onions, cheddar, chives, mustard dressing	
Black forest ham & obatzda	12.50
white & red radish sald	



Hering "Hausfrauenart"	10.50
onion, apple, sour cream, malted rye sunflower bread	
Atlantic shrimps cocotail	11.50
cucumber, melon, Marie Rose	
Smoked salmon	12.50
potato Rosti, horseradish cream	

## EGGS

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	

## SANDWICHES

Brotchen, classic German roll filled with:

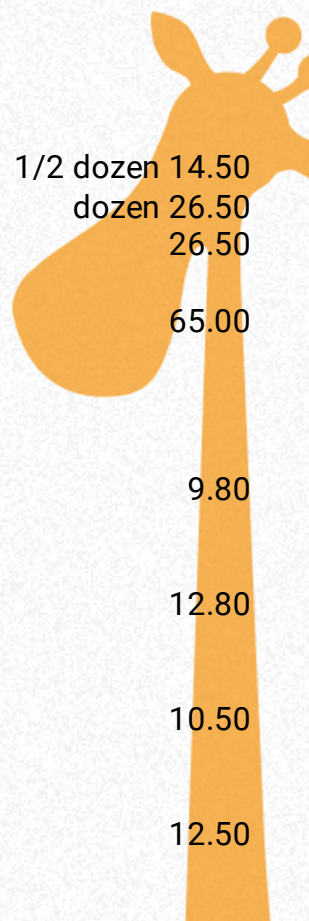
Avocado & goat cheese	9.50
Smoked salmon tartare	9.50
cream cheese, cucumber dill, rocket	
GG Chicken Club	11.50
chicken schnitzel, fried egg, cheddar, dry cured crispy bacon, lettuce, tomato, house sauce	

## OYSTERS & CAVIAR

Colchester rocks	1/2 dozen 14.50 dozen 26.50
100g wild salmon caviar	26.50
potato rosti, sour cream	
30g siberian caviar	65.00
toast, sour cream	

## BURGERS & HOT DOGS

GG Hot Dog	9.80
marjoram spiced pork sausage, colesla, house sauce, crisp onions, brioche roll	
Giant Curry Dog	12.80
curry infused smoked pork sausage, coleslaw, curried tomato sauce, crisp onions, brioche roll	
Buttermilk chicken burger	10.50
cheddar, romaine lettuce, crispy onions, house sauce, brezel bun	
GG Burger	12.50
US beef, dry cured crispy bacon, cheddar, romaine lettuce, crispy onions, house sauce, bun	





## SAUSAGES

KX Currywurst	11.80
curry infused pork sausage, curried tomato sauce, triple cooked chips, house sauce	
Münchener Weißwurst	11.80
poached pork & veal sausage with parsley, sweet mustard, Brezel	
Smoked Schinkenknacker	14.50
smoked & grilled pork sausage, sauerkraut, truffled potato puree, crispy onions	
Kasekrainer	14.50
smoked & grilled cheese pork sausage, sauerkraut, truffled potato puree, crispy onions	

## SCHNITZELS

Chicken Jäger Schnitzel	18.50
Lyonnais potatoes, mushroom sauce	
Jäger Schnitzel	24.00
veal, mushroom sauce	
Holstein Schnitzel	24.50
veal, fried egg, gherkins, capers & anchovies	
Vienna Schnitzel	26.00
veal, warm potato salad, lingonberry compote	

## MAINS

Schupfnudel, fresh truffles, young vegetables (V)	18.50
hand rolled potato noodle, celeriac purée, wild mushroom, butter sauce	
Calves liver Berlin style	19.50
caramelised onions, apple, potato purée	
42 day aged Scotch beef rib eye, 300g	29.00
béarnaise, peppercorn or red wine jus	
Hereford beef fillet steak, 250g	32.00
béarnaise, peppercorn or red wine jus	
Codling goujons	17.50
triple cooked chips, tartare sauce	
Roasted mustard marinated salmon	19.50
celeriac, fennel, leek	
Seared sea bass	23.00
butternut squash & barley risotto	
Spiced whole tiger prawns	24.00
Savoy cabbage, chili, orange butter sauce	

## SIDES

New potatoes	3.50
Spiced butternut squash puree	4.50



Cucumber salad sour cream & dill	4.50
Leaf salad	4.50
Spinach	4.50
Triple cooked chips	4.50
Broccoli, almonds	4.50

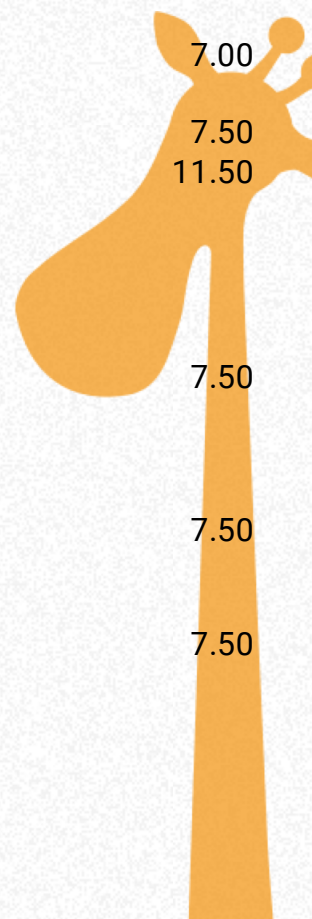
## DESSERTS & CAKES

Traditional Marzipan Christmas Stollen	5.00
Berliner Luft & Rote Grütze	6.50
berry compote, light lemon pudding, brandy snap	
Hazelnut praline	6.50
caramelised hazelnuts, hazelnut chocolate mousse, toffee sauce, Chantilly cream	
Twice-baked cheesecake	6.50
blueberries	
Warm apricot crumble	6.50
yoghurt ice cream	
Mango dome	7.00
chocolate ganache, kalamansi & mango mousse	
Black Forest gâteau	7.00
Warm apple strudel	7.00
vanilla sauce	
Mont blanc	7.00
blackberry vanilla mousse, blackberry compote, chestnut cream	
Sachertorte	7.00
Chantilly cream	
Gluten & Dairy free chocolate cake	7.50
Farmhouse cheeses	11.50
selection of pasteurized and unpasteurized cheeses, apple chutney	

## ICE COUPES

Coconut coupe	7.50
coconut ice cream, chocolate ice cream, chocolate sauce, macarons, coconut chocolate bites, chantilly cream	
Lubecker marzipan coupe	7.50
marzipan ice cream, citrus compote, almond crumble, almond tuille, chantilly cream	
Triple chocolate & toffee coupe	7.50
chocolate ice cream, caramel sauce, chocolate crumble, caramelised popcorn, chantilly cream	

## AFTERNOON TEA





includes a tea or coffee

## The German

18.50

add a glass of Schloss Vaux Sekt sparkling wine £4,50

Sandwich & mini rolls:

Black Forest ham, Obatzda, gherkin

Egg mayonnaise, mustard cress

Atlantic shrimp, Marie Rose

Gooseberry meringue tart

Luebecker Nusstorte

"Rote Gruize" with vanilla sauce

## The Austrian

18.50

add a glass of Schloss Vaux Sekt sparkling wine £4,50

Sandwich & mini rolls:

Speck, celeriac remoulade

Smoked Scottish salmon, cream cheese, rocket

Cucumber & cream cheese

Apple strudel, vanilla sauce

Sachertorte

Viennese whirls

## BROTZEIT

Traditional German savoury snack, native to Bavarian cuisine

Münchener Weißwurst

16.50

poached pork & veal sausage

sweet mustard, Brezel

a bottle of wheat beer " rothaus weissoier"

Smoked Black Forest ham

17.50

Obatzda, white & red radish salad

a bottle of smoked "schlenkerler" beer

## KAFFEE & KUCHEN

A clock will chime at 4pm,

Berliner Luft & Rote Grütze

6.50

berry compote, light lemon pudding, brandy snap

Twice-baked cheesecake

6.50

blueberries

Hazelnut praline

6.50

caramelised hazelnuts, hazelnut chocolate mousse,

toffee sauce, Chantilly cream

Mont blanc

7.00

blackberry vanilla mousse, blackberry compote, chestnut cream

Sachertorte

7.00

Chantilly cream

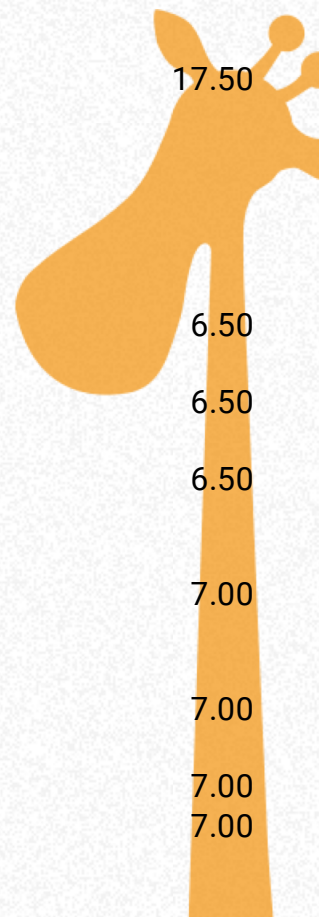
Black Forest gâteau

7.00

Warm apple strudel

7.00

vanilla sauce





Mango dome	7.00
chocolate ganache, kalamansi & mango mouse	
Gluten & Dairy free chocolate cake	7.50

## COFFEE & CHOCOLATE

Cappuccino	2.50
Latte	2.90
Espresso	1.90 / 2.20
Americano	2.20
GG hot chocolate	3.75

## TEA

English breakfast	2.50
Earl Grey	2.50
Chamomile	2.50
Peppermint	2.50
Fresh mint	2.50
Green tea	2.50

## SPECIALITY COFFEE

Black Forest Coffee	7.00
Kirsch, whipped cream	
Chocolate Delight	4.50
chocolate ice cream, milk, coconut cream, chopped pecans, whipped cream	
Pharisaer Coffee	6.50
dark Jamaican rum, whipped cream	
Iced Coffee	5.00
vanilla ice cream, whipped cream, grated chocolate	

## GG CHILDREN'S MENU

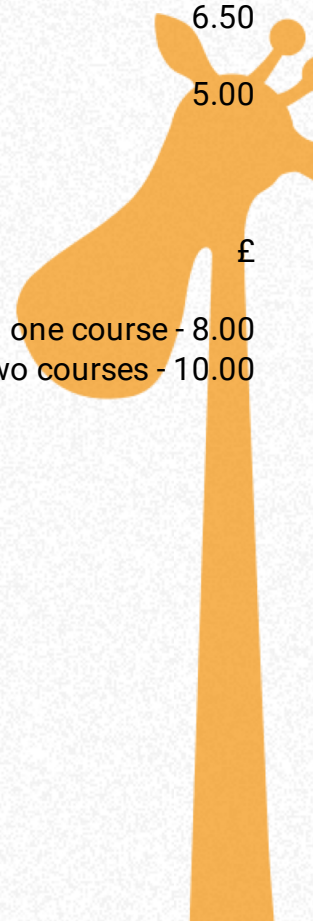
### Mains

Nuernberger style sausage  
 Currywurst, curry infused pork sausage, spiced tomato sauce  
 Codling goujons, tartar sauce  
 Chicken schnitzel, mushroom sauce  
 spatzle & summer vegetables, tomato sauce  
 knodel & schwammerl, potato dumpling, wild mushroom sauce

### Sides

potato puree  
 wilted spinach

£  
 one course - 8.00  
 two courses - 10.00





triple cooked chips  
heritage tomato  
leaf salad  
cucumber salad

## Dessert

Vanilla ice cream, hot chocolate sauce or warm  
raspberry sauce  
Red fruit compote, vanilla sauce  
Fresh fruit salad

## DINNER

Monday-Friday 17:30-22:00  
Saturday-Sunday 16:00-22:00

Bread basket 2.5  
butter, quark  
Nocellara olives

## OYSTERS & CAVIAR

Colchester rocks 1/2 dozen 14.50  
dozen 26.50  
26.5  
100g wild salmon caviar 65.00  
potato rosti, sour cream  
30g siberian caviar  
toast, sour cream

## SOUP

Goulash soup 9.75  
beef, onion, potato, bell pepper, sour cream

## APPETISERS & SALADS

Chopped kale & pumpkin seeds salad 8.50 / 9.50  
peppers, pomegranate, pear, balsamic dressing  
Chopped steak tartare, sourdough melba 12.50  
main course - triple cooked chips & leaf salad 23.00  
GG Caesar salad 10.50  
add chicken 4.50 or prawns 6.50  
Bayrischer wurstsalat 9.50  
smoked pork sausage, gherkins, red onions, cheddar,  
chives, mustard dressing  
Black forest ham & obatzda 12.50  
white & red radish salad  
Hering "Hausfrauenart" 10.50  
onion, apple, sour cream, malted rye sunflower bread



Atlantic shrimps cocotail	11.50
cucumber, melon, Marie Rose	
Smoked salmon	12.50
potato Rosti, horseradish cream	

## WINTER SPECIALS

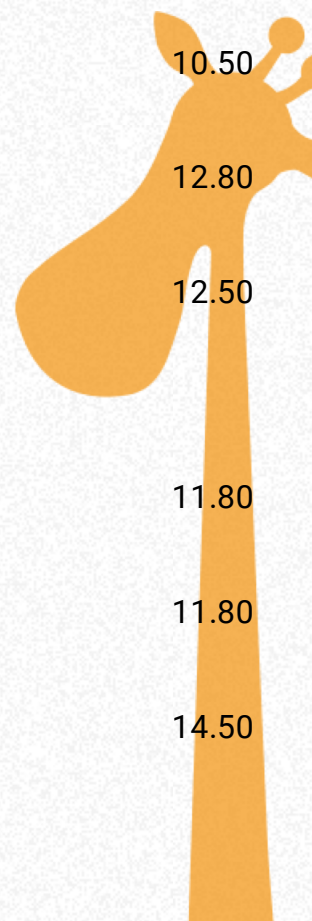
Oven roasted chestnuts	6.50
Leberknodelsuppe	8.50
calf liver dumplings, beef broth, root vegetables	
Spelt salad	8.50 / 9.50
goji berries, cranberries, brussel sprouts, mixed leafs	
Chestnut & beetroot sald	8.50 / 9.50
apple, walnut, goat cheese, red wine vinegar dressing	
Knodel & schwammerl	14.50
potato dumpling & wild mushroom sauce	
Linsen eintopf & mettwurst	16.50
lentil syew, smoked poached pork sausage, root vegetables	
bacon, potatoes	
Grilled chicken breast	17.50
sauerkraut, carrots, bacon, apple	
Scotch beef flat iron steak stroganoff	23.50
spatzle, paprika, gherkins, champignons, sour cream	

## BURGERS & HOT DOGS

GG Hot Dog	9.80
marjoram spiced pork sausage, colesla, house sauce, crisp onions, brioche roll	
Buttermilk chicken burger	10.50
cheddar, romaine lettuce, crispy onions, house sauce, brezel bun	
Giant Curry Dog	12.80
curry infused smoked pork sausage, coleslaw, curried tomato sauce, crisp onions, brioche roll	
GG Burger	12.50
US beef, dry cured crispy bacon, cheddar, romaine lettuce, crispy onions, house sauce, bun	

## SAUSAGES

KX Currywurst	11.80
curry infused pork sausage, curried tomato sauce, triple cooked chips, house sauce	
Münchener Weißwurst	11.80
poached pork & veal sausage with parsley, sweet mustard, Brezel	
Smoked Schinkenknacker	14.50
smoked & grilled pork sausage, sauerkraut, truffled potato puree, crispy onions	





Kasekainer	14.50
smoked & grilled cheese pork sausage, sauerkraut, truffled potato puree, crispy onions	

## SCHNITZELS

Chicken Jäger Schnitzel	18.50
Lyonnais potatoes, mushroom sauce	
Jäger Schnitzel	24.00
veal, mushroom sauce	
Holstein Schnitzel	24.50
veal, fried egg, gherkins, capers & anchovies	
Vienna Schnitzel	26.00
veal, warm potato salad, lingonberry compote	

## MAINS

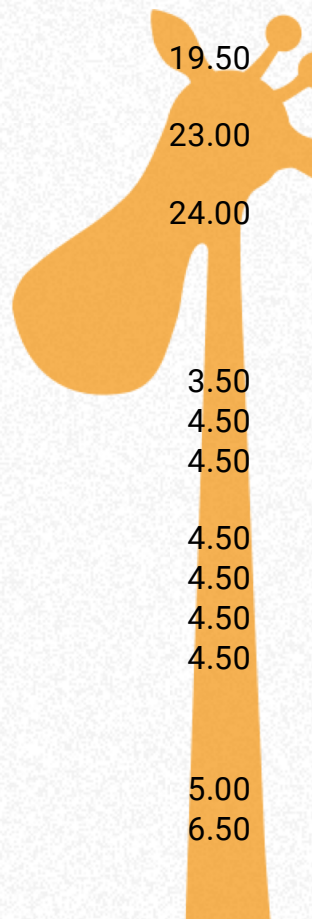
Schupfnudel, fresh truffles, young vegetables (V)	18.50
hand rolled potato noodle, celeriac purée, wild mushroom, butter sauce	
Calves liver Berlin style	19.50
caramelised onions, apple, potato purée	
42 day aged Scotch beef rib eye, 300g	29.00
béarnaise, peppercorn or red wine jus	
Hereford beef fillet steak, 250g	32.00
béarnaise, peppercorn or red wine jus	
Codling goujons	17.50
triple cooked chips, tartare sauce	
Roasted mustard marinated salmon	19.50
celeriac, fennel, leek	
Seared sea bass	23.00
butternut squash & barley risotto	
Spiced whole tiger prawns	24.00
Savoy cabbage, chili, orange butter sauce	

## SIDES

New potatoes	3.50
Spiced butternut squash puree	4.50
Cucumber salad	4.50
sour cream & dill	
Leaf salad	4.50
Spinach	4.50
Triple cooked chips	4.50
Broccoli, almonds	4.50

## DESSERTS & CAKES

Traditional Marzipan Christmas Stollen	5.00
Berliner Luft & Rote Grütze	6.50
berry compote, light lemon pudding, brandy snap	





Hazelnut praline caramelised hazelnuts, hazelnut chocolate mousse, toffee sauce, Chantilly cream	6.50
Twice-baked cheesecake blueberries	6.50
Warm apricot crumble yoghurt ice cream	6.50
Mango dome chocolate ganache, kalamansi & mango mousse	7.00
Black Forest gâteau	7.00
Warm apple strudel vanilla sauce	7.00
Mont blanc blackberry vanilla mousse, blackberry compote, chestnut cream	7.00
Sachertorte Chantilly cream	7.00
Gluten & Dairy free chocolate cake	7.50
Farmhouse cheeses selection of pasteurized and unpasteurized cheeses, apple chutney	11.50

## ICE COUPES

Coconut coupe coconut ice cream, chocolate ice cream, chocolate sauce, macarons, coconut chocolate bites, chantilly cream	7.50
Lubecker marzipan coupe marzipan ice cream, citrus compote, almond crumble, almond tuille, chantilly cream	7.50
Triple chocolate & toffee coupe chocolate ice cream, caramel sauce, chocolate crumble, caramalised popcorn, chantilly cream	7.50

## VEGETARIAN MENU

### STARTERS

Chestnut cream soup croutons, vanilla & anise foam	8.50
Spelt salad goji berries, cranberries, Brussel sprouts, mixed leafs	8.50 / 9.50
Chopped kale & pumpkin seeds salad peppers, pomegranate, pear, balsamic dressing	8.50 / 9.50
Chestnut & beetroot salad apple, walnut, goat cheese, red wine vinegar dressing	8.50 / 9.50
Sweet & sour beets kohlrabi, arugula, horseradish	9.50

£



## MAINS

Eggs Florentine	8.00 / 11.00
spinach, poached egg, Hollandaise potato Rösti	
Lentil & barley Eintopf	12.50
tricolour lentils, root vegetables	
Knödel & Schwammerl	14.50
potato dumpling & wild mushroom sauce	
Schupfnudel, fresh truffles & young vegetables	18.50
hand rolled potato noodle, celeriac purée, wild mushroom, butter sauce	
Pumpkin & sage ravioli (V)	18.50
golden brown butter, pine nuts	

## SIDES

Spiced butternut squash	4.50
Cucumber salad, sour cream, dill	4.50
Triple cooked chips	4.50
Broccoli, almonds	4.50
Leaf salad	4.50
Spinach	4.50

## CHRISTMAS DAY MENU

3 COURSES, A GLASS OF Sekt on arrival, mini Stollen &

85 per person

### Starters

Smoked duck breast  
cranberry & truffle relish, orange candied zest  
Beetroot cured salmon  
crisp shallot rings, yuzu crème fraîche, dill  
Crisp jumbo prawns  
mango & papaya slaw, chipotle sauce, lime  
Roasted vegetables & goat cheese (v)  
watercress, hazelnuts, honey mustard dressing  
Chestnut cream soup (v)  
croutons

### Mains

Roasted free range turkey  
sage stuffing, pigs in blankets, roast potatoes & root  
vegetables, cranberry sauce  
28 days dry aged scotch beef filet & seared duck liver  
truffle mashed potato, port wine jus  
Grilled halibut  
orange, pistachio, rocket, white chocolate beurreblanc  
Venison "Baden Baden"  
brussels sprouts, spätzle, poached pear, lingonberries,  
juniper jus





Schupfnudel & wild mushroom (v)

hand rolled potato noodles, celeriac puree, butter sauce,  
fresh winter truffles

Whole slow roast free range goose \*

braised red cabbage, baked apple, dumplings, spiced  
orange sauce

serves 4 to 6 people

\* please pre order at least 48 hours in advance. A supplement will be  
applicable

## Desserts

Christmas pudding parfait

gingerbread, orange confit

Lemon cheesecake

mulled fruits, cinnamon ice cream

Black forest trifle

cinnamon sponge, chocolate mousse, cherries, kirsch  
cream

Layered chocolate & peanut butter mousse

chocolate brownie cookies, vanilla ice cream

Farmhouse cheeses

selection of pasteurized and un pasteurized cheeses, apple  
chutney

## NEW YEAR'S EVE MENU

4 courses and a glass of sekt on arrival

DJ & live band will keep you entertained until 2am

Crisp jumbo prawns

mango & papaya slaw, chipotle sauce, lime

Duck liver terrine

thyme, vanilla, sauterne, apple & pear compote, brioche

Seared yellow fin tuna

vegetable escabeche, cilantro, lime

Marinated kohlrabi

sweet & sour beets, water cress, horseradish (v)

28 days dry aged scotch beef filet

potato gratin, winter vegetables, bearnaise, port wine jus

Grilled halibut

butternut squash risotto, turnips, scallion

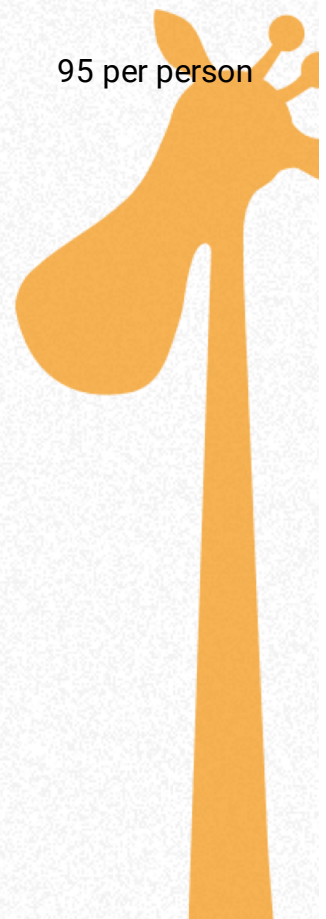
Grilled vegetable tian

puff pastry, tomato, zucchini, aubergine, parmesan, basil oil

Champagne cheesecake

champagne cheesecake, champagne jelly, strawberry  
caviar, strawberry sorbet

95 per person





Popping salted caramel parfait  
salted caramel parfait, chocolate aero, popping candies,  
chocolate streusel  
Farmhouse cheeses  
selection of pasteurized and unpasteurized cheeses, apple  
chutney

## RESTAURANT

# WEEKEND BRUNCH MENU

2 COURSES 28 /  
3 COURSES 35

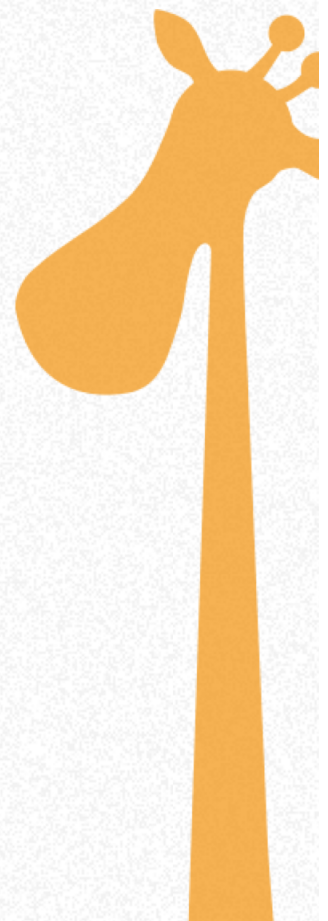
unlimited bubbles 15 (available within your 2 hours return time)

### Vorspeisen & suppen & eier

Lberknodelsuppe  
calf liver dumplings, truffled beef broth, root vegetables  
Chestnut cream  
croutons, vanilla & anise foam  
GG Benedict  
black forest ham, poached egg, hollandaise, potato rosti  
GG Arlington  
smoked salmon, poached egg, hollandaise & potato rosti  
chestnut & beetroot salad  
apple, walnut, goat cheese, red wine vinegar dressing  
sweet & sour beets  
kohlrabi, arugula, horseradish  
smoked salmon tartar  
crisp shallot rings, lemon crème fraîche, dill  
venison & pork terrine  
apple chutney & lingonberries

### Hauotgang

Spinach & cheese bratwurst  
marjoram spiced porl sausage, sauerkraut, potato puree  
KX currywurst  
curry infused pork sausage, curried tomato sauce, triple  
cooked chips, house sauce  
GG burger & chips  
scotch beef, dry cured crispy bacon, cheddar, romaine  
lettuce, crispy onions, house sauce, bun  
Stuffed chicken schnitzel  
cheddar, smoked turkey, young carrots, pead, red wine  
sauce  
pumpkin & sage ravioli  
golen brown butter, pine nuts  
Schupfnudel, fresh truffles & young vegetables  
hand rolled potato noodle, celeriac puree, wild mushroom,  
butter sauce  
Grilled salmon  
spinach, new potatoes, hollandaise sauce





seared sea bass  
butternut squash & barley, turnips

## Sides

wiled spinach	4.50
triple cooked chips	4.50
braised red cabbage	4.50
broccoli, almond, chili	4.50
brussels sprouts, bacon	4.50
cucumber salad, sour cream, dill	4.50
chopped kale salad	5.00
apples, pomegranate, yellow peppers, pumpkin seeds	

## Subspeisen & kuchen

apple strudel  
vanilla sauce  
fresh fruit salad  
tart or cake of the day  
carrot & chia cake  
cream cheese frosting  
strawberry chia parfait  
strawberry chia pudding, strawberries, vanilla yoghurt,  
coconut almond crunch  
exotic chia parfait  
coconut, passionfruit/mango chia pudding, passionfruit,  
mango, banana, coconut almond crunch  
homemade muesli bar  
oats, chia, goji berries, coconut, almonds, pumpkin seeds,  
puffed rice, manjari chocolate  
selection of sorbets & ice cream (choice of 3)  
passion fruit & mango, green apple, coconut, yoghurt sorbet  
; vanilla, chocolate, marzipan, sour cream ice cream

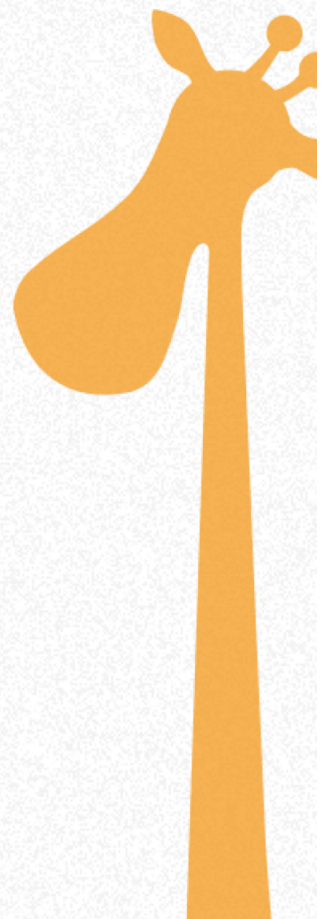
## DAILY LUNCH SPECIALS

including a glass of our sommelier suggested wine

### Tuesday

Giant curry dog & fresh fries  
curry infused smoked pork sausage, coleslaw, curried  
tomato sauce, crisp onions, brioche roll  
Schupfnudel, fresh truffles, young vegetables (v)  
hand rolled potato noodle, celeriac puree, wild mushroom,  
butter sauce

### Wednesday



Buttermilk chicken burger & chips  
cheddar, romaine lettuce, crispy onions, house sauce,  
brezel bun  
tomato & smoked mozzarella risotto (v)

## Thursday

Leberkas & spiegelei  
bavarian meatloaf, fried egg, spinach, new potatoes  
Knodel & schwammerl (v)  
potato dumplings & wild mushroom sauce

## Friday

Kalbsfrikadelle & bratkartoffeln  
veal hamburger, lyonnais potatoes  
Pumpkin & sage ravioli (v)  
goldne brown butter, pine nuts

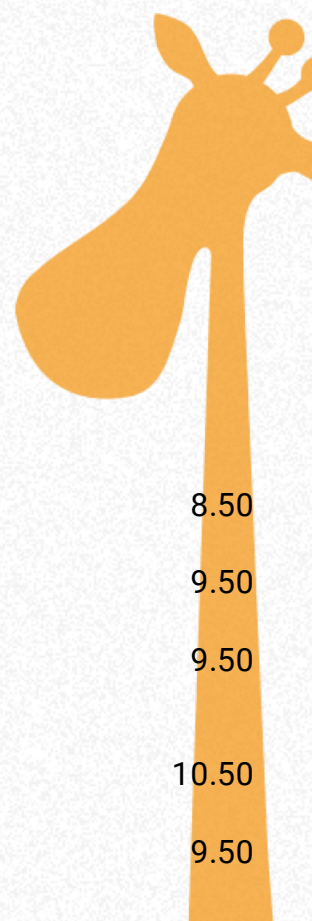
## AUTUMN MENU

Yellow fin tuna  
avocado, mango, lime, coriander, ponzu  
2016 dry furmint, sauska, tokaj-hegyalja, hungary  
(120ml)  
Chestnut cream (v)  
croutons, vanilla & anise foam  
Venuson "Baden Baden"  
spatzle, brussels sprouts, bacon, poached pear,  
lingonberries, juniper jus  
2015 lagrein, weingut niklas, sudtiroler, alto-adige, italy  
(120ml)  
Coffee poached pear & valrhona orelys chocolate  
molasses shortbread, coffee tuille, sour cream ice cream,  
raspberries  
2013 sauternes, chateau lafon, bordeaux, france (50ml)

4 courses 49 /  
matching wine 25

## STARTERS

Chestnut cream (v)	8.50
croutons, vanilla & anise foam	
Lberknodelsuppe	9.50
calf liver dumplings, truffled beef broth, root vegetables	
bayrischer wurstsalat	9.50
smoked pork sausage salad, gherkins, red onions, mountain cheese, chives, mustard dressing	
smoked salmon tartar	10.50
crisp shallot rings, lemon crème fraîche, dill	
sweet & sour beets (v)	9.50
kohlrabi, arugula, horseradish	





confit duck & duck liver terrine	12.50
brioche, apple chutney, lingonberries	
Yellow fin tuna	14.50
avocado, mango, lime, coriander, ponzu	
Softshell crab	14.50
mango & papaya slaw, chipotle sauce, lime	

## OYSTERS

Colchester rocks	1/2 dozen 14.5 dozen 26.5
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## CAVIAR

30g siberian caviar	65.00
blinis, sour cream	

## MAINS

Pumpkin & sage ravioli	18.50
golden brown butter, pine nuts	
Schupfnudel, fresh truffles & young vegetables	18.50
hand rolled potato noodle, celeriac puree, wild mushroom, butter sauce	
Grilled salmon	22.50
butternut squash & barley, turnips	
lemon sole "finkenwerder"	26.50
north sea brown shrimps, diced ham, green lentil, lemon	
Butcher plate	23.50
kassler pork roast, smoked pork ribs, spinach & cheese	
bratwurst, sauerkraut, potato dumpling	
venison "baden baden"	27.50
spatzle, brussels sprouts, bacon, poached pear, lingonberries, juniper jus	
thick cut veal schnitzel	29.00
veal strip loin, spinach, mashed potatoes, red wine sauce	
GG beef filet steak stroganoff	34.50
spatzle, paprika, gherkins, champignons, sour cream	

## TO SHARE

Slow roasted creedy craver free range duck	serves two
braised red cabbage, brussels sprouts, bacon, potato dumplings, lingonberry, spiced orange sauce	28.50 per person
Slow roasted creedy craver free range goose	serves four to six
braised red cabbage, brussels sprouts, bacon, potato dumplings, lingonberry, spiced orange sauce	240 per goose

## SIDES

triple cooked chips	4.5
brussels sprouts, bacon	4.5
wilted spinach	4.5
braised red cabbage	4.5

broccolo, almond, chili	4.5
cucumber salad, sour cream, dill	4.5
chopped kale salad, apples, pomegranate. Yellow peppers, pumpkin seeds	5

## GG CHILDREN'S MENU

£

one course - 8.00  
two courses - 10.00

### Mains

Nuernberger style sausage  
Currywurst, curry infused pork sausage, spiced tomato sauce  
Codling goujons, tartar sauce  
Chicken schnitzel, mushroom sauce  
spatzle & summer vegetables, tomato sauce  
knodel & schwammerl, potato dumpling, wild mushroom sauce

### Sides

potato puree  
wilted spinach  
triple cooked chips  
heritage tomato  
leaf salad  
cucumber salad

### Dessert

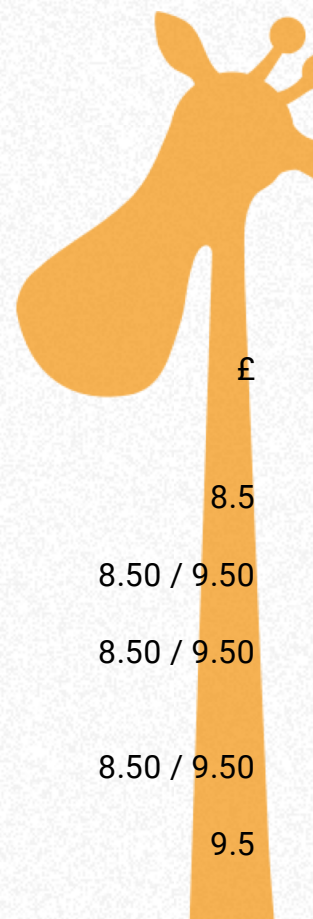
Vanilla ice cream, hot chocolate sauce or warm raspberry sauce  
Red fruit compote, vanilla sauce  
Fresh fruit salad

## VEGETARIAN MENU

### STARTERS

Chestnut cream soup	8.5
croutons, vanilla & anise foam	
Spelt salad	8.50 / 9.50
goji berries, cranberries, Brussel sprouts, mixed leafs	
Chopped kale & pumpkin seeds salad	8.50 / 9.50
peppers, pomegranate, pear, balsamic dressing	
Chestnut & beetroot salad	8.50 / 9.50
apple, walnut, goat cheese, red wine vinegar dressing	
Sweet & sour beets	9.5
kohlrabi, arugula, horseradish	

£





## MAINS

Eggs Florentine	8.00 / 11.00
spinach, poached egg, Hollandaise potato Rösti	
Lentil & barley Eintopf	12.5
tricolour lentils, root vegetables	
Knödel & Schwammerl	14.5
potato dumpling & wild mushroom sauce	
Schupfnudel, fresh truffles & young vegetables	18.5
hand rolled potato noodle, celeriac purée, wild mushroom, butter sauce	
Pumpkin & sage ravioli (V)	18.5
golden brown butter, pine nuts	

## SIDES

Spiced butternut squash	4.5
Cucumber salad, sour cream, dill	4.5
Triple cooked chips	4.5
Broccoli, almonds	4.5
Leaf salad	4.5
Spinach	4.5

## SET MENU

2 course 25 /  
3 courses 30

chopped kale salad  
apples, pomegranate, yellow peppers, pumpkin seed  
bayrischer wurstsalat  
smoked pork sausage salad, gherkins, red onions,  
mountain cheese, chives, mustard dressing  
smoked salmon tartare  
crisp shallot rings, lemon crème fraîche, dill  
sweetcorn chowder  
leeks, croutons  
seared sea bass  
butternut squash & barley, turnips  
spinach & cheese bratwurst  
sauerkraut, mashed potatoes, beer jus  
tomato & smoked mozzarella risotto  
stuffed chicken schnitzel  
cheddar, smoked turkey, young carrots, peas, red wine  
sauce  
apple strudel  
vanilla sauce  
chocolate flammerie  
chocolate crumble, caramelised brezel



selection of sorbets & ice cream (choice of 3)  
passion fruit & mango, blackcurrent, strawberry, coconut,  
yoghurt sorbet ; vanilla, chocolate, lemon cheesecake, sour  
cream ice cream

# CHRISTMAS EVE MENU

3 COURSES, A GLASS OF Sekt on arrival, mini Stollen &

75 per person

## Starters

Smoked duck breast  
cranberry & truffle relish, orange candied zest  
Beetroot cured salmon  
crisp shallot rings, yuzu crème fraîche, dill  
Crisp jumbo prawns  
mango & papaya slaw, chipotle sauce , lime  
Roasted vegetables & goat cheese (v)  
watercress, hazelnuts, honey mustard dressing  
Chestnut cream soup (v)  
croutons

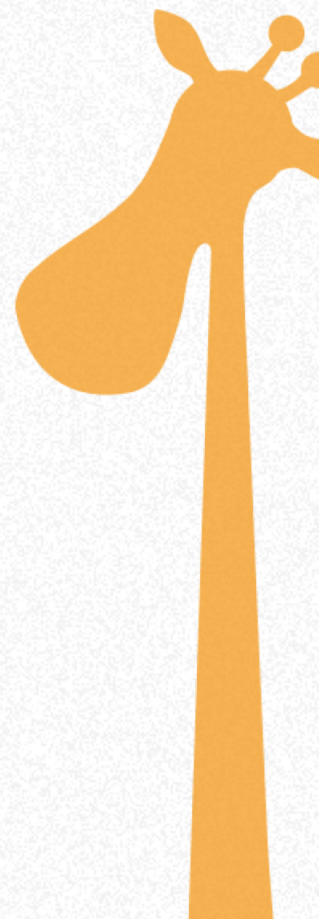
## Mains

Roasted free range turkey  
sage stuffing, pigs in blankets, roast potatoes & root  
vegetables, cranberry sauce  
28 days dry aged scotch beef filet & seared duck liver  
truffle mashed potato, port wine jus  
Grilled halibut  
orange, pistachio, rocket, white chocolate beurre blanc  
Venison "Baden Baden"  
brussels sprouts, spatzle, poached pear, lingonberries,  
juniper jus  
Schupfnudel & wild mushroom (v)  
hand rolled potato noodles, celeriac puree, butter sauce,  
fresh winter truffles

Whole slow roast free range goose \*  
braised red cabbage, baked apple, dumplings, spiced  
orange sauce  
serves 4 to 6 people  
\* please pre order at least 48 hours in advance. A supplement will be  
applicable

## Desserts

Christmas pudding parfait  
gingerbread, orange confit  
Lemon cheesecake  
mulled fruits, cinnamon ice cream





Black forest trifle  
cinnamon sponge, chocolate mousse, cherries, kirsch  
cream  
Layered chocolate & peanut butter mousse  
chocolate brownie cookies, vanilla ice cream  
Farmhouse cheeses  
selection of pasteurized and un pasteurized cheeses, apple  
chutney

# CHRISTMAS DAY MENU

3 COURSES, A GLASS OF Sekt on arrival, mini Stollen &

75 per person

## Starters

Smoked duck breast  
cranberry & truffle relish, orange candied zest  
Beetroot cured salmon  
crisp shallot rings, yuzu crème fraîche, dill  
Crisp jumbo prawns  
mango & papaya slaw, chipotle sauce, lime  
Roasted vegetables & goat cheese (v)  
watercress, hazelnuts, honey mustard dressing  
Chestnut cream soup (v)  
croutons

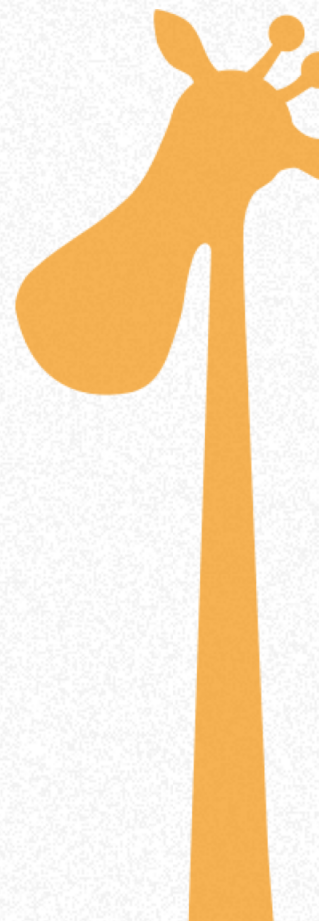
## Mains

Roasted free range turkey  
sage stuffing, pigs in blankets, roast potatoes & root  
vegetables, cranberry sauce  
28 days dry aged scotch beef fillet & seared duck liver  
truffle mashed potato, port wine jus  
Grilled halibut  
orange, pistachio, rocket, white chocolate beurre blanc  
Venison "Baden Baden"  
brussels sprouts, spätzle, poached pear, lingonberries,  
juniper jus  
Schupfnudel & wild mushroom (v)  
hand rolled potato noodles, celeriac puree, butter sauce,  
fresh winter truffles

Whole slow roast free range goose \*  
braised red cabbage, baked apple, dumplings, spiced  
orange sauce  
serves 4 to 6 people  
\* please pre order at least 48 hours in advance. A supplement will be  
applicable

## Desserts

Christmas pudding parfait  
gingerbread, orange confit



Lemon cheesecake  
mulled fruits, cinnamon ice cream  
Black forest trifle  
cinnamon sponge, chocolate mousse, cherries, kirsch  
cream  
Layered chocolate & peanut butter mousse  
chocolate brownie cookies, vanilla ice cream  
Farmhouse cheeses  
selection of pasteurized and un pasteurized cheeses, apple  
chutney

## NEW YEAR'S EVE MENU

4 courses and a glass of sekt on arrival

95 per person

DJ & live band will keep you entertained until 2am

Crisp jumbo prawns  
mango & papaya slaw, chipotle sauce, lime  
Duck liver terrine  
thyme, vanilla, sauterne, apple & pear compote, brioche  
Seared yellow fin tuna  
vegetable escabeche, cilantro, lime  
Marinated kohlrabi  
sweet & sour beets, water cress, horseradish (v)  
28 days dry aged scotch beef filet  
potato gratin, winter vegetables, bearnaise, port wine jus  
Grilled halibut  
butternut squash risotto, turnips, scallion  
Grilled vegetable tian  
puff pastry, tomato, zucchini, aubergine, parmesan, basil oil

Champagne cheesecake  
champagne cheesecake, champagne jelly, strawberry  
caviar, strawberry sorbet  
Popping salted caramel parfait  
salted caramel parfait, chocolate aero, popping candies,  
chocolate streusel  
Farmhouse cheeses  
selection of pasteurized and unpasteurized cheeses, apple  
chutney

