

GERMAN GYMNASIUM

SIGNATURE MENU
3 COURSES £70 PER PERSON

STARTERS | VORSPEISE

Krabben Cocktail

Atlantic shrimp cocktail, cucumber, melon, Marie rose sauce

Rinder tartar

Hand chopped beef tartar, truffle mayonnaise, toast melba

Burrata

San Marzano tomatoes, Burrata, Red Onion, Basil Pesto (v)

Hamburg Salat

Quinoa, chickpeas, golden beets, pomegranate, mixed leaves, house dressing (vg)

MAINS | KLASSIKER

Kabeljau

Grilled Cod fillet, green lentils, crispy horseradish, dill vinaigrette

Kalbs Cordon Bleu

Stuffed Veal Schnitzel, Gruyere Cheese, English Ham, Potato Salat, mixed leaves

Entenbraten

Quarter duck, braised red cabbage, brezel dumpling, duck jus

Berliner Falafel

Crispy Chickpea dumpling, beetroot hummus, guacamole, spinach (vg)

DESSERTS | NACHTISCH

Apfelstrudel

Warm apple strudel, vanilla sauce

Schwarzwälder Kirschtorte

Black Forest Gateau, whipped fresh cream

Haselnussmousse

Hazelnut chocolate mousse, Strawberry Bon Bon, Chocolate Crumble (vg)

Alpenkäse

Alpine cheese selection, grapes, fruit loaf

DISCOVER MORE

WWW.GERMANGYMNASIUM.COM

@THEGERMANGYM

(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

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