GERMAN GYMNASIUM

NYE MENU

3 COURSES

£75 PER PERSON

AMUSE BOUCHE

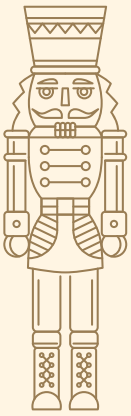
Chef's Canapé

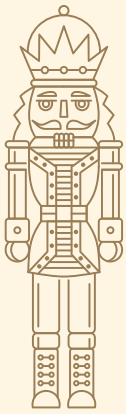
STARTERS

Gravlax
House cured Loch Duarte salmon, pickled kohlrabi, honey mustard, trout roe, horseradish

Pastinaken-Apfel-Suppe (VG)
Parsnip & apple soup, pumpkin seed pesto

Tartar vom Rind
Steak tartare, crispy potato rösti, parsley aioli, wild cress bouquet





MAINS

Pikanter Blumenkohl (VG)
Spicy cauliflower, beetroot hummus, pickled fennel salad, root vegetable chips

Lachsfilet
Pan Fried Salmon, truffled celeriac purée, Puy lentils, dill oil, crispy horseradish

Rinderfilet
Grilled beef fillet, potato wild mushroom strudel, braised Savoy cabbage, port wine jus, crispy shallots

DESSERTS

Quitten & Apfelstrudel
Quince & apple strudel, rum soaked raisins, almonds, whipped cream

Käseteller
Alpine cheese selection, grapes, fruit bread

Schokoladenkuchen (VG)
Chocolate cake, cherry sorbet

DISCOVER MORE

WWW.GERMANGYMNASIUM.COM
@THEGERMANGYM

(v) - Vegetarian | (vg) - Vegan | (gf) - Gluten free | (v on request) - Vegetarian on request
(vg on request) - Vegan on request | (gf on request) - Gluten free 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.