

German Gymnasium Restaurant Sample Menu

Starters

Chilled avocado & coconut soup (V)

Peppers, toasted seeds £8.50

Marinated yellow and red beets (V)

Goat's cheese, balsamic £9.50

Smoked salmon tartare

Pickled cucumber, lemon gel, crispy shallot crumbs £10.50

Burrata & heritage tomatoes (V)

Pesto, balsamic vinaigrette £11.50

Watermelon carpaccio & prawns shaved red radish, rocket, pine nuts, red wine vinegar dressing
£12.50

Pickled Cornish mackerel

Granny Smith apple, watercress, wasabi crème fraiche £12.50

Seared spiced beef fillet marinated roots, sun blushed grapes, herbed olive oil jus £14.50

Honey & soy glazed yellow fin tuna sesame, ginger, avocado, lime, coriander £14.50

Oysters

Colchester rocks

½ Dozen £16.50 / dozen £29.50

Caviar

30g Siberian caviar £65

Blinis, sour cream

To share

Butcher plate

Chicken Schnitzel, Kassler pork roast, smoked pork ribs, Krakauer & Nuernberger sausage,
Sauerkraut, potato dumpling

Serves two

£27.50 per person

Slow roasted Creedy Carver free range duck

Braised red cabbage, broccoli almond chilli, potato dumplings, lingonberry, spiced orange sauce

Serves two

£28.50 per person

Whole Shetland monkfish

Samphire, spinach, green beans, baby plum tomatoes, crushed thyme & lemon potatoes, olive oil
coulis

Serves two

£32 per person

1500g Angus cross beef tomahawk

2 sides of your choice

Lobster Spätz `n` cheese £3.50 supplement béarnaise, peppercorn or red wine jus

Serves two

£39.50 per person

Main courses

Vegan pea & mint ravioli £18.50 (V)

Roasted parsnip, peas, broad beans

Schupfnudeln & young vegetables £19.50 (V)

Hand rolled potato noodles, celeriac purée, spring greens, wild mushroom, butter sauce, fresh black truffles

Icelandic cod £23.50

Beans & peas, new potatoes, chervil beurre blanc

Grilled Spanish sea bass £24.50

Samphire, spinach, green beans, baby plum tomatoes, olive oil coulis

Butcher plate £23.50

Kassler pork roast, smoked pork ribs, Krakauer sausage, Sauerkraut, potato dumpling

Canon of Salt Marsh lamb £27.50

Scallion risotto, beans, heritage carrots

Thick cut veal Schnitzel £29.50

Veal striploin, garlic tenderstem broccoli, rosemary potatoes, red wine sauce

Hereford beef fillet steak £34.50

Spring onion mashed potato, braised carrot, shallot confit, girolles

Sides

Cucumber salad, sour cream, dill £4.50

Mixed leaf salad, honey mustard dressing £4.50

Heritage tomato salad, pesto, balsamic vinaigrette £4.50

Wilted spinach £4.50

Broccoli, almond, chilli £4.50

Triple cooked chips £4.80

Lobster Spätz `n` cheese £8.50

Desserts

Apple strudel £7

Vanilla sauce

Tart of the day £7

Please ask your waiter

Chocolate trio £8.50

Dark chocolate cake, milk chocolate mousse, white chocolate brûlée, raspberry coulis, raspberries,
raspberry sorbet

Strawberry parfait £8.50

Milk crumbs, yogurt sponge, wild strawberry gel, strawberries, strawberry leather

Rosemary roasted peaches £8.50

White chocolate mascarpone ganache, caramelised puffed rice, peach tuile, blood peach sorbet

Farmhouse cheeses £11.50

Selection of pasteurised and unpasteurised cheeses, apple chutney

Selection of sorbets & ice creams £5

Banana & passion fruit, black cherry, raspberry, blood peach sorbet; blueberry cheesecake, vanilla,
chocolate ice cream

Choice of 3