



### ***Bread and butter (1)***

Cook the sourdough for 10 minutes at 180°C, serve with the butter provided.

*Contains: gluten (wheat), milk*

### ***Seared Duck Liver Terrine (1)***

Take the terrine out of the fridge and leave it at room temperature for 20 minutes before serving. Add a sprinkle of rock salt and cracked pepper. Warm up the brioche in a pre-heated oven at 180C for 5 minutes. Plate the terrine and add a spoon full of compote by its side. Serve the warm brioche as a side to enjoy with the terrine and apple compote.

*Contains: Wheat, eggs, dairy, sulphur dioxide, traces of nuts and sesame.*

### ***Native breed grass fed beef fillet steak (2)***

Preheat your oven at 190C degrees for fan oven / 210C degrees for conventional oven. Oil brush your steak with sunflower oil. Season then your beef fillet with salt and pepper to your taste. Cook in a really hot pan with oil until all sides are well seared. Finish in the oven to reach the desired cooking.

Rare: 2/3 minutes

Medium: 10 mins

Well done: 15 mins

At last, leave the beef fillet to rest for 5 mins.

In two saucepans warm the truffle mash potatoes and the red wine jus until your desired temperature.

In another pan sauté the carrots up till they reach the desired temperature and add the glaze on top.

Serve your beef fillet steak with sides and we recommend to pour the jus on top.

*Contains: Dairy, Celery, Sulphur dioxide*

## Cooking Instructions

---

---



### ***Warm apple strudel (3)***

Pre-heat your oven to 175C. Place the strudel in the oven for 5-7min.

In the meantime, warm up the vanilla sauce (it is important that you do not let it boil or the ingredients in the sauce will split)

Dust the strudel with icing sugar and serve with the warm vanilla sauce.

*Contains: Peanuts (traces), nuts (almond) (traces), sesame seeds (traces), eggs, soya (traces), milk, sulphur dioxide (traces), gluten (wheat)*

### ***Handmade Chocolate Truffles***

Open the Chocolate truffles and enjoy with someone special

*Contains: Dairy*

---

German Gymnasium

0207 287 8000 / [reservations@germangymnasium.com](mailto:reservations@germangymnasium.com)

[www.germangymnasium.com](http://www.germangymnasium.com)