
GERMAN GYMNASIUM RESTAURANT GROUP

Summer 2018



WELCOME TO GERMAN GYMNASIUM

Our mezzanine level restaurant can accommodate groups for up to 50 guests over our stunning banquette booths. Each booth can seat 10 guests comfortably therefore any group above 10 guests will split over more than one banquette alongside one another.

Capacities
30 to 50 guests
Seated breakfast lunch and dinner



GROUP DINING MENU

For groups of up to 16 guests the set menu is available to choose from on the night. Groups of 17 and above please reduce the 1 menu to 1 starter, 1 main course & 1 dessert to be enjoyed by the group. Any dietary requirements are catered for in addition. Alternatively we can work on an individual pre order basis 7 days in advance for groups of up to 32 guests after which the menu is reduced to enjoy the same starter main course and dessert, with dietary requirements catered in addition.

Menu A £45.00 pp, to include bread, butter & quark

Mix leaf & roasted sweet potato, lentils, pomegranate, crisp capers, pumpkin seeds, feta, lemon olive oil
Bayrischer Wurstsalat, smoked pork sausage, cabbage slaw, caraway, gherkins,
red onions, crispy Greyer cheese , mustard dressing
Chilled avocado & coconut soup peppers, toasted seeds (V)

Sun blushed tomato & cheddar stuffed chicken Schnitzel, crushed thyme & lemon potatoes, cucumber salsa
Grilled Spanish sea bass, creamed polenta, rocket, fennel, lemon pepper dressing
Scallion risotto, heritage carrots, baby corn (V)

Fürst Pückler

vanilla-strawberry-chocolate parfait, marinated strawberries, crumble
Apple strudel, vanilla sauce
Farmhouse cheese, a selection of pasteurised & unpasteurised cheeses

For allergies and dietary requirements, please speak to your waiter before ordering. Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Menu B £55.00 pp. to include bread, butter & quark

Smoked salmon tartar, pickled cucumber, lemon gel, crispy shallot crumbs

Black Forest ham, red and white shaved radish

Marinated yellow and red beets, goat cheese, balsamic (V)

Swabian Zwiebel Rostbraten, grilled dry aged rib eye steak, caramelised & crisp onions, Spätzle

Line caught Icelandic cod , beans & peas, new potatoes, chervil beurre blanc

Vegan Pea & Mint Ravioli, roasted parsnip, peas, broad beans (V)

Hazelnut praline, toffee sauce, caramelized hazelnuts, Chantilly

Warm seasonal fruit crumble, vanilla ice cream

Farmhouse cheese, a selection of pasteurised & unpasteurised cheeses

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Menu C £65.00 pp. to include bread, butter & quark

Amuse bouche chef's choice

Watermelon carpaccio & prawns, shaved red radish, rocket, pine nuts, red wine vinegar dressing
Burrata & heritage tomatoes, basil , balsamic vinaigrette (V)
Honey & soy glazed yellow fin tuna, sesame, ginger, avocado, lime, coriander

Thick cut veal Schnitzel, veal striploin, garlic tenderstem broccoli, rosemary potatoes, red wine sauce
Grilled salmon, quinoa, spelt, celery, dill, aubergine caviar, sunflower seeds
Schupfnudeln & young vegetables hand rolled potato noodles, celeriac purée, spring greens
wild mushroom, butter sauce, fresh black truffles

Chocolate trio, dark chocolate cake, milk chocolate mousse, white chocolate brûlée, raspberry sorbet
Windbeutel, Choux bun, cherry compote, vanilla ice cream
Farmhouse cheese, a selection of pasteurised & unpasteurised cheeses

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SPARKLING WINES AND CHAMPAGNES

SPARKLING WINE

2014, Schloss Vaux 'Cuvée Vaux' Brut Rheingau, Germany 38

CHAMPAGNE

NV	Moët & Chandon 'Brut Impérial', Champagne, France	59
NV	Le Mesnil Grand Cru 'Blanc de Blancs', Champagne, France	75
NV	Veuve Clicquot 'Brut', Champagne, France	75
NV	Perrier Jouët 'Grand Brut', Champagne, France	85
NV	Ruinart 'Blanc de Blancs', Brut, Champagne, France	95

WHITE WINE SELECTION

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2016	Fetească Regală, Alamina, Viile Timisului, Romania	26.5
2017	Loureiro, Vila Nova , Vinho Verde, Portugal	28
2016	Bianco Venturin delle Venezie IGT, Rosade Furlane, Veneto, Italy	30
2017	The Rude Mechanicals 'Ephemera', Viognier & Pinot Gris, New South Wales, Australia	32
2017	Grüner- Veltliner, Sepp Moser, Austria (organic)	34
2015	Pinot Blanc 'Tradition', Turckheim, Alsace, France	30
2017	Dry Furmint, Kardos, Tokaj, Hungary	34
2016	Sauvignon blanc blend 'Boogie', Weingut Altenkirch, Rheingau, Germany	42
2015	Grauer Burgunder, Weingut Claus Schneider, Baden, Germany	44
2017	Mâcon-Fuissé, Domaine Michel Paquet, Burgundy, France	49
2016	Chardonnay 'Morning Fog', Wente Vineyards, California, USA	45
2016	Riesling Trocken 'Melaphyr', Jakob Schneider, Nahe, Germany	48
2016	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	69
2014	Montagny 1er Cru 'Découverte', Domaine Aladame, Burgundy, France	68
2016	Sancerre Blanc 'Le MD', Domaine Henri Bourgeois, Loire Valley, France	72
2015	Puligny-Montrachet, Jean Louis Chavy, Burgundy, France	100

RED WINE SELECTION

RED WINE

2017	Nero d'Avola, Barone Montalto, Sicily, Italy (organic)	26.5
2016	Zweigelt, Sepp Moser, Neusiedlersee, Austria (organic)	32
2015	El Infiernillo Single Vineyard Pinot Noir, Maule Valley, Chile	34
2016	Clos Bagatelle 'A l'Origine', Saint-Chinian Rouge, Languedoc, France	35
2014	Guelbenzu 'Azul', VDT Ribera del Queiles, Spain	38
2015	Pinot Noir, Turckheim, Alsace, France	40
2015	Château des Gravières 'Cuvée Prestige', Graves, Bordeaux, France	41
2015	Lemberger, Aldinger, Württemberg, Germany	44
2013	Pinot Noir, Weingut Becker, Pfalz, Germany	50
2014	Merlot Blend 'Enira', Bessa Valley, Bulgaria	52
2014	Crozes-Hermitage, Etienne Guigal, Rhône Valley, France	55
2010	Rioja Reserva, Valenciso, Rioja, Spain	58
2002	Château Peyrabon, Haut-Médoc, Bordeaux, France	60
2011	Château Rahoul, Graves, Bordeaux, France	65
2011	Château Grand Barrail La Marzelle, Saint-Emilion	78
2011	Château Les Ormes de Pez, Saint-Estèphe, Bordeaux, France	85
2013	Châteauneuf-du-Pape, Chateau La Nerthe, Rhone Valley, France	95
2011	Morey-Saint-Denis, Domaine Arlaud, Burgundy, France	115

