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## GERMAN GYMNASIUM SEMI-PRIVATE SPACE

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# OUR HISTORY

Designed by Edward Gruning, the German Gymnasium was the first purpose-built gymnasium in England and was influential in the development of athletics in Britain. It was built in 1864-65 for the German Gymnastics Society. This sporting association was established in London in 1861 by Ernst Ravenstein. The building cost £6,000 and was funded solely by the German community in London.

The National Olympian Association held the indoor events of the first Olympic Games here in 1866.

These games continued annually at the German Gymnasium until the White City games in 1908.

The main exercise hall was a grand and elegant space with a floor to ceiling height of 57ft. Long forgotten sports were practiced here, including Indian club swinging and broadsword practice. The German Gymnastics Society had a forward-thinking approach to women's exercise, with classes taking place here from as early as 1866.

The building ceased to be used as a gymnasium some time pre-war and has been used as offices, storage and an arts and exhibition space since that time.

# WELCOME TO GERMAN GYMNASIUM

Fancy something more casual than a seated dinner?  
The semi private space can also accommodate informal  
drinks & canapes receptions for up to 50 guests.  
Our Bar manager can be on hand to design a special cocktail for  
your event. Our sommelier team is here to guide you through  
our wine list.

Capacities  
30 to 50 guests  
standing reception



# COCKTAIL SELECTION

## **German Gym & Tonic**

Tanqueray 10, tonic & elderflower cordial, clear apple juice and Chardonnay.

Charged with CO2 and bottled. Served in a coupe glass,  
garnished with a twist of grapefruit and fresh coriander  
£11.50 each

## **Royal & Bellini Suite**

### **Elderflower & Peach**

Elderflower cordial and fresh peach  
puree layered, Prosecco

### **Raspberry & Lemon**

Raspberry puree & Limoncello layered, topped up with Prosecco

### **Strawberry & Goji Berry**

Strawberry & Goji berry liqueur  
topped up with Prosecco

### **Passion & Vanilla**

Passion fruit puree & vanilla  
Liqueur layered, topped up with Prosecco  
£11,50 each



# CANAPES MENU

## **Menu A** **£29.50 p.p.**

**Served in savoury crispy waffles**

Aubergine caviar (V)

Goat cheese, herbs & olives (V)

Beef tartar, sour cream

**Served on sunflower whole meal bread**

Smoked Black Forest ham, Celeriac remoulade, pickles

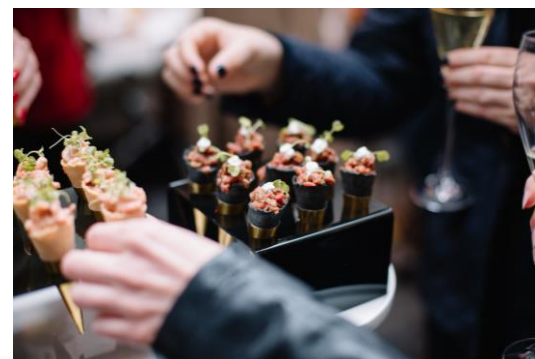
**Smoked salmon Blini,**

horseradish cream

**Bowl food**

Curry sausage, chips

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.



# CANAPES MENU

## **Menu B** **£35.50 p.p.**

### **Served in savoury crispy waffles**

Salmon tartare

Beef tartar, sour cream

Goat cheese, herbs & olives (V)

### **Served on sunflower whole meal bread**

Smoked Black Forest ham, Celeriac remoulade, pickles

**Smoked salmon Blini,**  
horseradish cream

### **Bowl food**

Saffron arancini, tomato sauce (V)

Königsberger meat pops, truffle aioli

### **Dessert**

Apple strudel, vanilla sauce

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# CANAPES MENU

## **Menu C** **£45.00 p.p.**

### **Served in savoury crispy waffles**

Salmon tartare

Beef tartar, sour cream

Goat cheese, herbs & olives (V)

### **Served on sunflower whole meal bread**

Smoked Black Forest ham, Celeriac remoulade, pickles

### **Bowl food**

Truffle & parmesan chips

Coconut crusted prawns, avocado mango salsa

Pulled pork sliders, curried tomato sauce, cheddar, coleslaw

### **Dessert**

Mini Black Forest bites

Lemon tart

Hazelnut praline tart, Chantilly and caramelised hazelnuts

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# SPARKLING WINES AND CHAMPAGNES

## SPARKLING WINE

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

NV	Moët & Chandon 'Brut Impérial', Champagne, France	67
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

## WHITE WINE

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

