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# GERMAN GYMNASIUM RESTAURANT GROUP

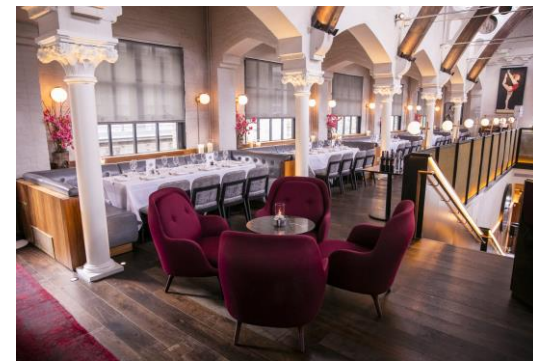
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# WELCOME TO GERMAN GYMNASIUM

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  
Crispy Squid, pearl pasta salad, chipotle sauce  
Spiced potato soup, chili oil, parsley (V)

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Dukkah Chicken Schnitzel, swiss chard, sweet potato fries, lemon & chili aioli  
Peterhead hake in brick pastry, cauliflower, samphire, orange  
Vegan polenta cake, chestnut purée, Brussels sprouts, popcorn

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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, marinated kohlrabi, pink peppercorn, onion purée, shaved radish  
Trio of beets, goat's cheese, balsamic vinaigrette (V)

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Swabian Zwiebel Rostbraten, grilled dry aged rib eye steak, caramelised & crisp onions, Spätzle  
Hampshire chalk stream trout, balsamic puy lentils, saffron potatoes, butter foam  
Spinach ravioli, roasted parsnip, carrot puree, toasted hazelnuts, brown butter (V)

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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

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Mangetout salad, baby gem, crispy onions, mustard dressing (V)  
Confit duck & duck liver terrine, brioche, pear chutney, lingonberry  
Yellow fin tuna, soy, sesame, ginger, avocado, mango, lime, coriander

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Thick cut veal Schnitzel, veal striploin, garlic tenderstem broccoli, rosemary potatoes, red wine sauce  
Grilled sea bass, samphire, spinach, green beans, baby plum tomatoes, olive oil coulis  
Schupfnudeln & young vegetables, hand rolled potato noodles, celeriac purée, spinach,  
wild mushroom, butter sauce, fresh black autumn truffles (V)

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After Eight, chocolate mousse, chocolate crumble, mint ice cream  
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 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	Pinot Blanc, Turckheim, Alsace, France	30
2017	The Rude Mechanicals 'Ephemera', Viognier & Pinot Gris, New South Wales, Australia	32
2017	Grüner- Veltliner, Sepp Moser, Austria (organic)	34
2017	Dry Furmint, Kardos, Tokaj, Hungary	34
2015	Grauer Burgunder, Weingut Claus Schneider, Baden, Germany	44
2017	Chardonnay 'Morning Fog', Wente Vineyards, California, USA	45
2017	Riesling Trocken 'Melaphyr', Jakob Schneider, Nahe, Germany	48
2016	Mâcon Village, Domaine Michel Fichet, Burgundy, France	49
2016	Montagny 1er Cru 'Découverte', Domaine Aladame, Burgundy, France	68
2016	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	69
2016	Sancerre Blanc 'Le MD', Domaine Henri Bourgeois, Loire Valley, France	72
2015	Puligny-Montrachet, Alain Chavy, Burgundy, France	110

# RED WINE SELECTION

## RED WINE

2017	Nero d'Avola, Barone Montalto, Sicily, Italy (organic)	26.5
2017	Zweigelt, Sepp Moser, Neusiedlersee, Austria (organic)	32
2015	Pinot Noir, Tabali, 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
2014	Pinot Noir, Weingut Becker, Pfalz, Germany	50
2014	Merlot Blend 'Enira', Bessa Valley, Bulgaria	52
2014	Crozes-Hermitage Aleofane, N. Chave, 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
2012	Château Grand Barrail La Marzelle, Saint-Emilion	78
2013	Châteauneuf-du-Pape, Chateau La Nerthe, Rhone Valley, France	95
2011	Morey-Saint-Denis, Domaine Arlaud, Burgundy, France	115



