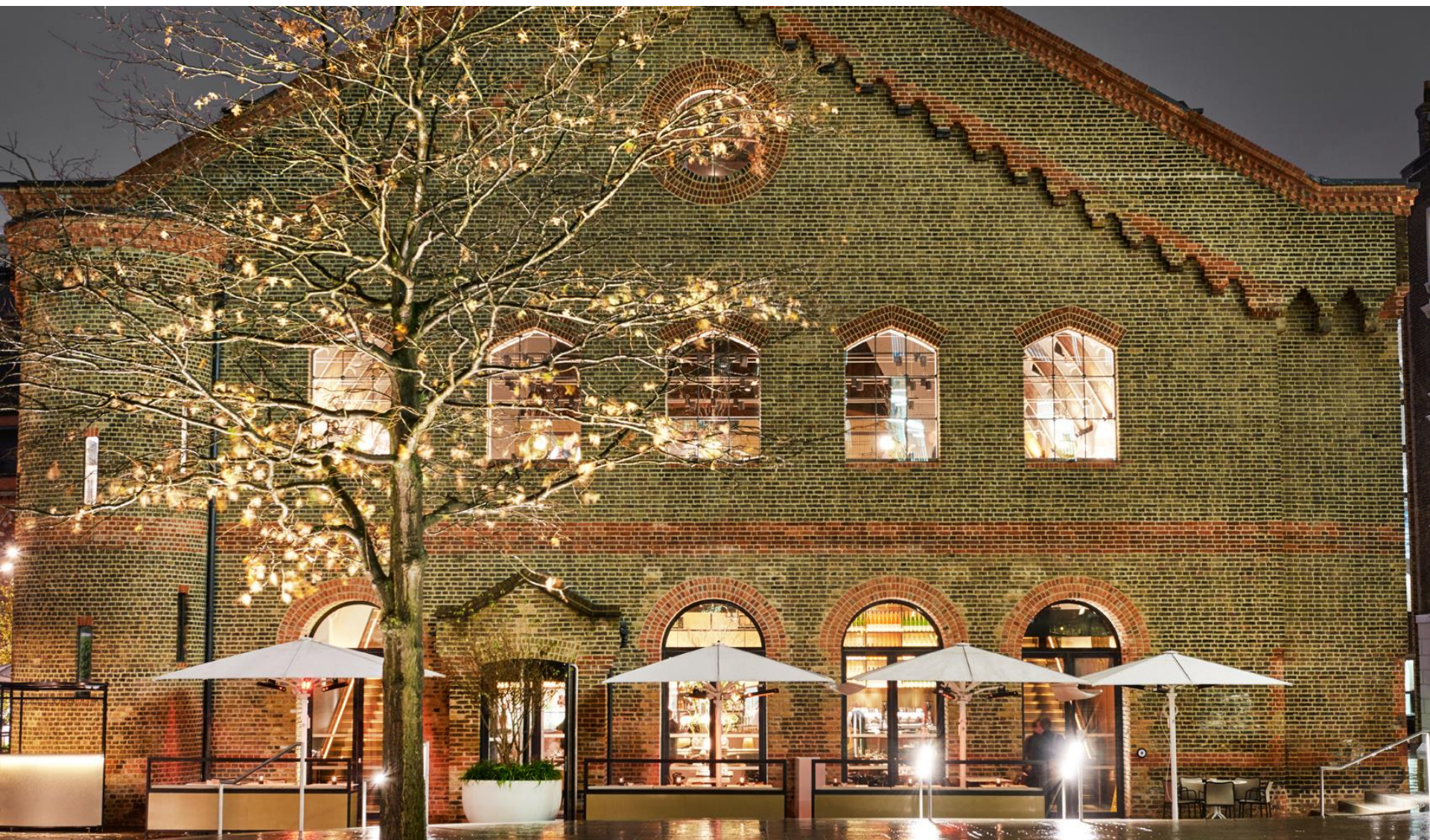
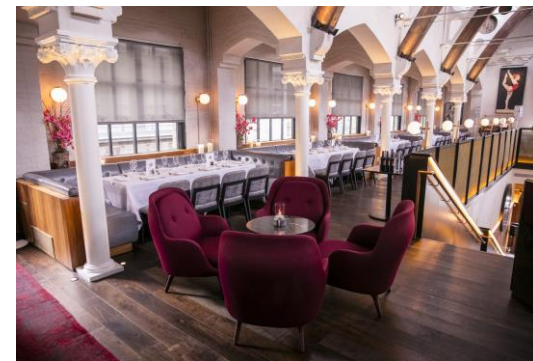

GERMAN GYMNASIUM RESTAURANT GROUP



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

Smoked salmon tartare, radish, lemon gel, crispy shallots, micro greens

Black Forest ham, celeriac salad, celeriac truffle aioli, cornichon purée

Carrot & ginger soup, mint, shallot crumble, sour cream, pumpkin seeds (V)

Chicken schnitzel, rocket, confit peppers, wild mushrooms, lemon

Peterhead cod, courgettes, tomatoes, pine nuts, rosemary

Orange & rocket risotto, broccoli, almond, chilli (V)

Apple strudel, vanilla sauce

Warm seasonal fruit crumble, vanilla ice cream

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

Seared beef carpaccio, fennel, cherry tomatoes, honey mustard, parmesan
Burrata & smoked semi dried heritage tomatoes, basil pesto, mixed leaves, lemon olive oil & balsamic vinaigrette (V)
Kohlrabi & roasted peach rosemary, pine nuts, lime vinaigrette (VE)

Swabian Zwiebel Rostbraten, grilled dry aged rib eye steak, caramelised & crisp onions, Spätzle
Grilled seabass, samphire, spinach, green beans, cherry tomatoes, olive oil coulis
Pea & mint ravioli, parsnip, spinach, peas, broad beans, toasted hazelnuts(VE)

Coconut & kaffir lime tapioca pudding mango curd, caramelised pineapple, coconut macaron (GF)
Fruit tartlet, strawberry sorbet
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	39

CHAMPAGNE

NV	Moët & Chandon 'Brut Impérial', Champagne, France	69
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
2018	Loureiro, Vila Nova , Vinho Verde, Portugal	28
2017	Bianco Venturin delle Venezie IGT, Rosade Furlane, Veneto, Italy	29
2018	The Rude Mechanicals 'Ephemera', Viognier & Pinot Gris, New South Wales, Australia	32
2018	Albarino Rias Baixas, Bodegas La Val Orballo, Galicia, Spain	34
2018	Grüner- Veltliner, Sepp Moser, Neusiedlersee, Austria	34
2017	Pinot Blanc, Turckheim, Alsace, France	30
2017	Dry Furmint, Kardos, Tokaj, Hungary	34
2017	Pecorino Biologico Feudo Antico, Abruzzo, Italy	39
2018	Gruner Vetliner Blend, Johannes Trapl, Carnuntum, Austria	44
2017	Mâcon village, Domaine Fichet, Burgundy, France	49
2018	Riesling Trocken 'Melaphyr', Jakob Schneider, Nahe, Germany	50
2017	Saint-Véran Tradition, Domaine des deux Roches, Burgundy, France	57
2018	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	69
2016	St Aubin, Le Ban, Domaine Henriu Prudhon, Burgundy, France	72
2017	Sancerre Blanc 'Le MD', Domaine Henri Bourgeois, Loire Valley, France	75
2015	Puligny-Montrachet, Alain Chavy, Burgundy, France	110

RED WINE SELECTION

RED WINE		£
2017	Nero d Avola IGT Terre Siciliane Il Meridione , Sicily, Italy	26.5
2017	Merlot Mourvèdre, Les Oliviers, Languedoc, France	31
2017	Zweigelt, Sepp Moser, Neusiedlersee, Austria	32
2016	Clos Bagatelle 'A l'Origine', Saint-Chinian Rouge, Languedoc, France	35
2015	Guelbenzu 'Azul', VDT Ribera del Queiles, Spain	38
2017	Pinot Noir, Turckheim, Alsace, France	40
2016	Château les Platanes, Cotes de Bordeaux, France	44
2015	Lemberger, Aldinger, Württemberg, Germany	44
2017	Grenache 'Old Bush Vine' Yalumba, Barossa Valley, Australia	45
2018	Pinot Noir, Rabbit Island, Seifried, Nelson, New Zeland	49
2015	St Laurent 'Dorflagen' Pittnauer, Burgenland, Austria	51
2015	Merlot Blend ' Enira', Bessa Valley, Bulgaria	53
2014	Pinot Noir, Weingut Becker, Pfalz, Germany	55
2016	Crozes-Hermitage, Etienne Guigal, Rhône Valley, France	55
2011	Rioja Reserva, Valenciso, Rioja, Spain	58
2002	Château Peyrabon, Haut-Médoc, Bordeaux, France	62
2012	Château Rahoul, Graves, Bordeaux, France	65
2014	Château Gros Cailloux, Saint Emilion Grand Cru, Bordeaux, France	78
2015	Châteauneuf-du-Pape, Chateau La Nerthe, Rhone Valley, France	115

