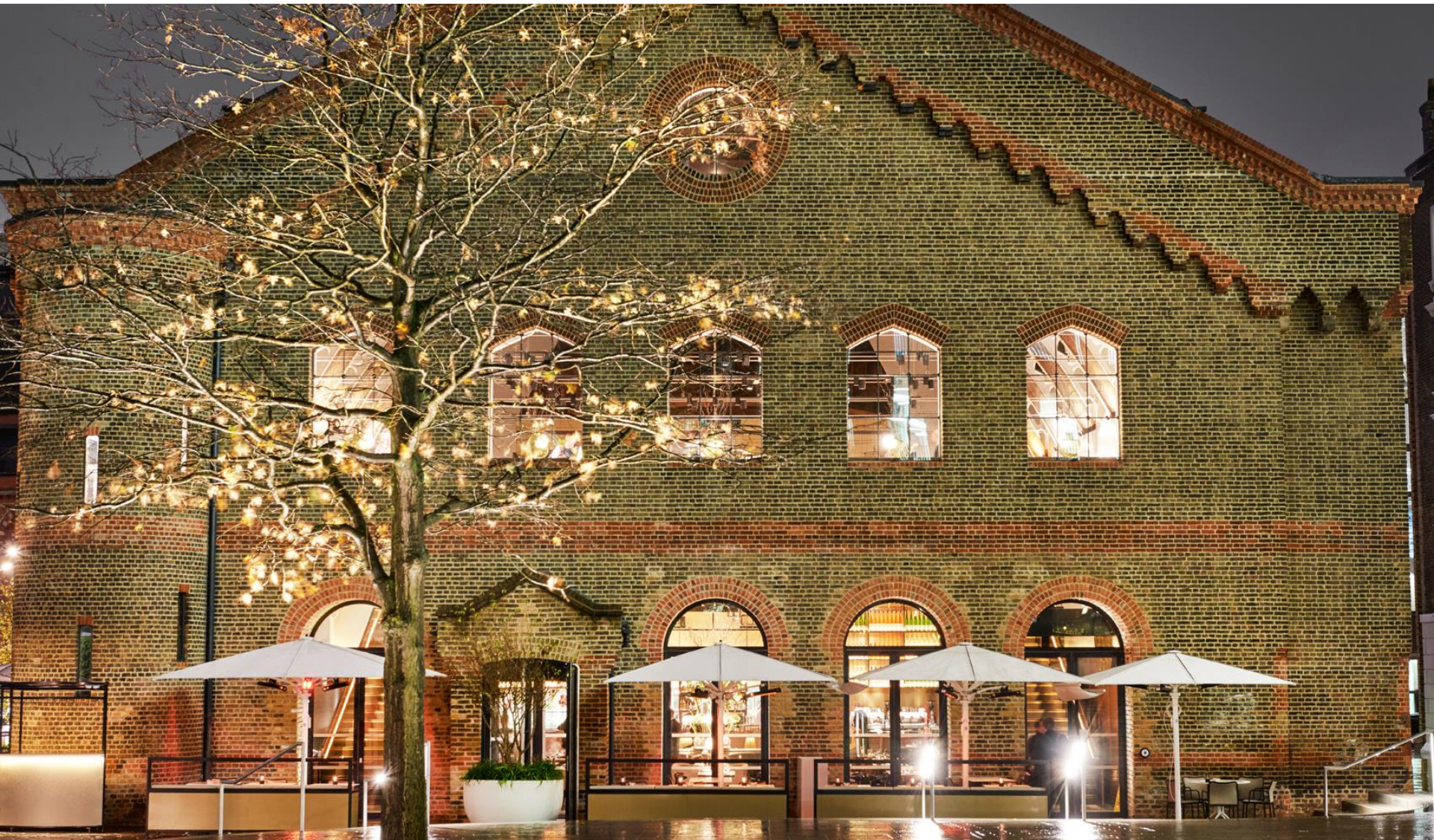


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# GERMAN GYMNASIUM SEMI-PRIVATE SPACE

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# WELCOME TO GERMAN GYMNASIUM

Our sophisticated semi private space can host seated dinners for up to 32 guests.

Each table can accommodate 16 guests.

Fancy something more casual? The semi private space can also accommodate informal drinks & canapes receptions for up to 50 guests. Fred 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

Seated breakfast lunch and dinner



# WELCOME TO GERMAN GYMNASIUM

Pre dinner canapes selection £3.50 per canapes per person  
*Please select a minimum of 9 pieces of each canapes*

Served in savoury crispy waffles:

Aubergine caviar (V)

Goat cheese, herbs & olives (V)

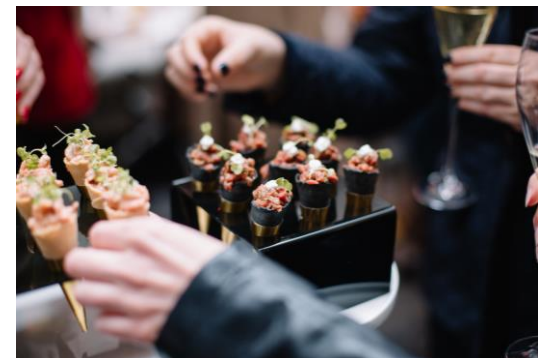
Beef tartar, sour cream

Served on sunflower whole meal bread:

Smoked Black Forest ham, Celeriac remoulade, pickles

Served on blini:

Smoked salmon, horseradish cream



## 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  
Crispy Squid avocado, toasted buckwheat, lime mayonnaise, spiced tomato drizzle  
Butternut squash soup, pumpkin seed oil & seeds (VG)

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Dukkah chicken schnitzel, tenderstem broccoli, sweet potato fries, lemon & chili aioli  
Grilled seabass, samphire, spinach, green beans, cherry tomatoes, olive oil coulis  
Schupfnudeln & seasonal young vegetables, hand rolled potato noodles,  
celeriac purée, wild mushroom, butter sauce, fresh black truffles (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.

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

North sea brown shrimps & crab cake, cucumber, fennel, dill, crostini  
Smoked duck breast, shaved duck liver, Yorkshire rhubarb, brioche  
Lentil humus & baby heritage carrots (VG)

\*\*\*\*

Swabian Zwiebel Rostbraten, grilled dry aged rib eye steak, caramelised & crisp onions, Spätzle  
Grilled Salmon, cime di rapa, chilli, clementine  
Beetroot ravioli, goat cheese fondue, toasted walnuts, chives (V)

\*\*\*\*

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

# CHAMPAGNE

## CHAMPAGNE

		£ /Bottle
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	85
NV	Perrier Jouët 'Grand Brut', Champagne, France	95
NV	Ruinart 'Blanc de Blancs', Brut, Champagne, France	115

# WHITE WINE SELECTION

## WHITE WINES

£ /Bottle

2016	Fetească Regală, Alamina, Viile Timisului, Romania	26.5
2018	Loureiro, Vila Nova , Vinho Verde, Portugal	28
2018	Bianco Venturin delle Venezie IGT, Rosade Furlane, Veneto, Italy	32
2019	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
2018	Dry Furmint, Kardos, Tokaj, Hungary	34
2018	Pinot Blanc, Turckheim, Alsace, France	35
2018	Pinot Gris, Weingut Peth-Wetz, Rheinhessen, Germany	38
2018	Pecorino Biologico Feudo Antico, Abruzzo, Italy	39
2018	Gruner Vetliner, Johannes Trapl, Carnuntum, Austria	44
2018	Riesling Trocken 'Melaphyr', Jakob Schneider, Nahe, Germany	50
2018	Mâcon village, Domaine Fichet, Burgundy, France	49
2017	Saint-Véran Tradition, Domaine des deux Roches, Burgundy, France	59
2018	Sancerre Les Chenes Marchands, Francois Millet, Loire Valley, France	69
2018	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	72
2016	St Aubin, Le Ban, Domaine Henriu Prudhon, Burgundy, France	74
2014	Puligny Montrachet, Joseph Drouhin, Burgundy, France	125

## ROSÉ

2018	M de Minuty, Côtes de Provence Rosé	49
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# RED WINE SELECTION

	RED WINES	£ /Bottle
2017	Nero d Avola IGT Terre Siciliane Il Meridione , Sicily, Italy	26.5
2018	Merlot Mourvèdre, Les Oliviers, Languedoc, France	31
2018	Zweigelt, Sepp Moser, Neusiedlersee, Austria	32
2017	Saint-Chinian Rouge Clos Bagatelle, Languedoc, France	35
2015	Tempranillo blend Guelbenzu 'Azul', VDT Ribera del Queiles, Spain	39
2016	Côtes Du Ventoux Terrasses Rouges, Château Pesquié	42
2018	Pinot Noir, Turckheim, Alsace, France	40
2017	Grenache 'Old Bush Vine' Yalumba, Barossa Valley, Australia	45
2016	Château les Platanes, Cotes de Bordeaux, France	46
2017	Blaufränkisch, Uwe Schiefer, Burgenland, Austria	45
2018	Pinot Noir, Rabbit Island, Seifried, Nelson, New Zeland	49
2016	Rioja Edicion Limitada, Ramon Bilbao, Rioja, Spain	49
2018	Pinot Noir, Peth-Wetz, Rheinhessen Germany	51
2015	Merlot Blend 'Enira', Bessa Valley, Bulgaria	53
2017	Rully La Martelle Domaine Roux, Burgundy, France	65
2014	Château Rahoul, Graves, Bordeaux, France	68
2014	Château Gros Cailloux, Saint Emilion Grand Cru, Bordeaux, France	78
2016	Torbreck The Steading, Barossa Valley, Australia	95
2015	Barolo Gallinotto, Mauro Molino, Piemonte, Italy	105
2011	Château Batailley, 5eme Cru Classé, Pauillac, Bordeaux, France	140



# DESSERT WINE SELECTION

	DESSERT WINES / PORT	£ /Bottle
2016	Domaine de Grange Neuve Monbazillac, France (500ml)	30
1994	Silvaner Beerenauslese, Karl Koch, Rheinhessen, Germany (500ml)	65
2016	Château Lafon, Sauternes, Bordeaux (750ml)	68
NV	Graham's 'Six Grapes', Port reserve, Douro, Portugal (750ml)	60
10yrs	Warre's, Tawny Port, Douro, Portugal, (375ml)	36

