
GERMAN GYMNASIUM SEMI-PRIVATE SPACE AND GROUP DINING



WELCOME TO GERMAN GYMNASIUM SEMI-PRIVATE SPACE

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. Edgars 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

Up to 32 Seated lunch and dinner

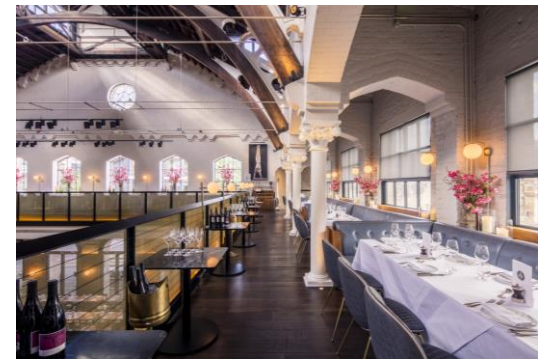
Up to 50 standing drinks reception



WELCOME TO GERMAN GYMNASIUM RESTAURANT GROUPS

Restaurant group dining option, we 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
12 to 50 guests
Seated lunch and dinner



WELCOME TO GERMAN GYMNASIUM GRAND CAFÉ GROUPS

Areas of the Grand Café can be reserved
for groups wishing to enjoy the buzz of the
open kitchen and bar.

Capacities

Up to 16 guests seated on 1 table
Seated 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,

Smoked salmon - potato Rösti, horseradish cream
Black Forest ham & Obatzda - white & red radish salad
Cauliflower cream (VG) - roasted floret's, seeds

Chicken Schnitzel - braised red cabbage, sweet potato fries, red wine jus
Seared sea bass - confit fennel, dill, olives, gherkins, tomatoes
Vegan Schnitzel (VG) - spiced lentils, asparagus, watercress, coconut yoghurt

Apple strudel - vanilla sauce
Willinger Marzipan Stollen - Chantilly

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

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£65.00 pp,

Burrata - spiced butternut squash, hazelnuts, watercress, balsamic

Chopped steak tartare - sourdough melba

Roasted root vegetables (V) - quark, quinoa, toasted seeds, pomegranate, moscatel

Roasted free range Bronze turkey - pigs in blankets, roast potatoes, root vegetables, lingonberry compote

Fennel & coriander spiced salmon - pickled kohlrabi and roasted dill potato's

Schupfnudeln & young vegetables (V) - hand rolled potato noodles, celeriac purée,

wild mushroom, butter sauce, fresh black truffles

Warm apple strudel - vanilla sauce

Hazelnut praline - caramelised hazelnuts, hazelnut chocolate mousse, toffee sauce, Chantilly cream

Farmhouse cheeses - selection of pasteurized and unpasteurized cheeses, apple chutney

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DRINKS PACKAGES

Curious package £19.00pp

Arrival drink: per person

Sekt Patrizier Haus, Weingut Max Ferdinand Richter, Mosel, Germany

Choice of 2 drinks per person

Pinot Grigio, Calusari, Viile Timisului, Romania

Pinot Noir, Calusari, Viile Timisului, Romania

Rothaus Weiss Bier

Rothaus Pilsner Bier

Adventurous Package £25.00pp

Arrival drink: per person

Sekt Patrizier Haus, Weingut Max Ferdinand Richter, Mosel, Germany

Choice of 2 drinks per person

Pinot Grigio, Calusari, Viile Timisului, Romania

Pinot Noir, Calusari, Viile Timisului, Romania

Augustiner Helles

Früh Kölsch

25ml House Spirit & mixer

Master Package £35.00pp

Arrival drink: per person

Taittinger Brut Reserve, Champagne, France

Choice of 2 drinks per person

Riesling Reserve dry, Caves de Turckheim, Alsace, France

Zweigelt, Sepp Moser, Neusiedlersee, Austria

Augustiner Helles

Früh Kölsch

Bembel Gold (Cider)

50ml House Spirit & mixer

SPARKLING WINES AND CHAMPAGNES

SPARKLING

Bottle

NV	Sekt Patrizier Haus, Weingut Max Ferdinand Richter, Mosel, Germany	40
NV	Taittinger Brut Reserve, Champagne, France	65
NV	Nyetimber Classic Cuvee, Sussex, England	73
NV	Taittinger Prestige Rose, Champagne, France	95
NV	Laurent Perrier 'La Cuvée', Brut, Champagne, France	87
NV	Laurent Perrier Rose, Brut, Champagne, France	97
2014	Taittinger Vintage, Champagne, France	110
2007	Comtes de Champagne, Taittinger, Brut, Champagne, France	220

WHITE WINE SELECTION

WHITE		Bottle
2019	Pinot Grigio, Calusari, Viile Timisului, Romania	22.5
2019	White blend Bombo Leguero White, Mendoza, Argentina	24
2020	Sauvignon Blanc, Umbrele, Viile Timisului, Romania	26
2018	Chardonnay, Star Crossed, Victoria, Australia	31
2020	Sauvignon Blanc 'Satyr', Sileni Estate, Marlborough, New Zealand	33
2020	Gavi, La Battistina, Piemonte, Italy	37
2019	Dry Furmint, Kardos, Tokaj, Hungary	38
2020	Gruner Veltliner Funkstille, Neusiedlersee, Austria	40
2020	Picpoul de Pinet Ornezon Vignerons de Florensac, Languedoc, France	39
2019	Riesling Reserve dry, Caves de Turckheim, Alsace, France	38
2020	Riesling Queen of Whites, Weingut Tesch, Nahe, Germany	39
2018	Gewurztraminer 'Tradition', Turckheim, Alsace, France	40
2019	Bacchus Fume, Baker Street, D&D London Cru, London, England	51
2019	Chablis, Domaine de la Motte, Burgundy, France	57
2014	Bourgogne Blanc Vallet Freres, Burgundy, France	59
2019	Sancerre Les Chenes Marchand, Francois Millet, Loire Valley, France	69
2019	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand Magnum Only	159
2018	Chablis 1er Cru 'Montmains Les Manants', J-M Brocard, Burgundy, France	85

RED WINE SELECTION

		Bottle	
2019	Pinot Noir, Calusari, Viile Timisului, Romania		22.5
2019	Pays de Vaucluse, Cuvee Jean-Paul Rouge, Rhone, France		25
2018	Merlot, Umbrele, Viile Timisului, Romania		26
2020	Merlot Mourvèdre, Les Oliviers, Languedoc, France		32
2018	Cabernet/Merlot, Quercus, Goriška Brda, Slovenia		35
2017	Feteasca Neagra, Solevari Reserve, Viile Timisului, Romania		36
2019	Zweigelt, Sepp Moser, Neusiedlersee, Austria		38
2018	Rioja Monte Llano Ramon Bilbao, Rioja, Spain		40
2019	Pinot Noir, Turckheim, Alsace, France		46
2018	Malbec 'Finca', Catena, Mendoza, Argentina		39
2018	Pinot Noir, Weingut Peth Wetz, Rheinhessen, Germany		52
2026	Merlot Blend 'Enira', Bessa Valley, Bulgaria		57
2017	Rully La Martelle Domaine Roux, Burgundy, France		67
2017	Cab S Hand of Time Stag Leaps, California, USA		95

