



Celebrate the festive season with us at German Gymnasium. With a stunning interior making the most of the 57 foot floor-to-ceiling height, the venue can be used for intimate dinner parties, drinks receptions and much more.

We offer a ground floor all day dining destination, bringing the tradition of the classic European Grand Café right up to date. There will be a vast heated terrace as well as a mezzanine cocktail bar shaking some of the city's best cocktails and a more refined restaurant on the 1st floor serving up delicious dishes with German and Mittel-European influences.

Lasst uns feiern! (Let's celebrate!)

CHRISTMAS PARTIES & GROUPS

Come and join us at German Gymnasium for a magical Christmas celebration. We can seat up to 32 in our sophisticated semi private dining room or 50 for a standing drinks reception sampling some of our fabulous canapés, great wines and cocktails.

We also welcome groups of up to 50 guests in the main restaurant with menus starting from £45 per person for 3 courses.

CHRISTMAS OPENING HOURS

24th Dec - We are open all day and will be offering a set dinner menu upstairs in the restaurant and an all day menu in the grand café. Last orders will be at 9pm.

25th Dec - We will be open for lunch from 12pm until 4pm offering a special lunch menu.

26th Dec – We will be offering a special brunch menu from 12pm until 4pm in the first floor restaurant where you can dine while listening to the sounds of our special band for the afternoon.

Sun 27th – Wed 30th Dec the grand café will be open as normal.

Thurs 31st – The grand café will be open all day offering the a la carte menu and the restaurant will be open from 6pm until 2am.

NEW YEAR'S EVE

Come and celebrate New Year's Eve this year at German Gymnasium! Executive chef Bjoern Wassmuth has created an exclusive menu for you to enjoy the celebrations, priced at £145 per person. The menu includes 3 courses with an amuse bouche, a live band and a late night DJ playing Berlin beats until 2am. Early dinner sittings are available, please enquire for details.

For more information please call us on 0207 287 8000 or email us at events@germangymnasium.com



Event Menus

£ 45,00/ £ 55,00

Menu A

Winter greens & heritage tomatoes, (V)
Fresh herbs, spiced Parmesan dressing

or

Smoked Black Forest ham
Celeriac remoulade, pickles

or

Pickled Bismarck herring
onion, apple

Herb fed free range Chicken Breast, Lemon & Tarragon
Potato puree, sun blushed tomatoes

or

Seared cod fillet, English peas, saffron nage

or

Swiss chard and salsify gratin (V)
Garlic cream, semi dried tomato, lemon

Sachertorte
Chantilly cream

or

Apple Strudel
Vanilla Sauce

Menu B

Lambs lettuce
Crisp bacon, pumpkin seed dressing
(Optional as Vegetarian Dish, without the bacon)

or

Forman's London cure smoked Salmon
Horseradish

or

Roasted chestnut crème, truffle foam (V)

Tafelspitz

Slow cooked beef rump, Austrian hash, creamed spinach,
Chive sauce, grated horseradish & apple

or

Seared Sea Bass

Cauliflower puree, lemon, capers

or

Schupfnudeln and Wild Mushrooms (V)

Butter sauce, celeriac puree

Hazelnut praline pot

Soured cream, Brandy snap

Or

Farmhouse Cheeses

Fig Mustard

A discretionary 12.5% service charge will be added to the bill.

All prices are inclusive of VAT @ 20%



Restaurant Menu - Christmas Eve

£ 85,00

Includes a glass of Sekt on arrival

Native Lobster cocktail, avocado, yuzo sherbet, verbena vinaigrette

or

Tafelspitz Sülze, poached beef terrine, pickled vegetables, herbed sour cream dip, pumpernickel

or

Winter leaf & heritage tomatoes, fresh herbs & tangy Parmesan vinaigrette (V)

Seared scallops, granny smith, pistachio, saffron nage

or

Braised ox cheeks, chestnut, horseradish, pearl onions & crisp bacon

or

Celeriac cream soup, truffle foam (V)

Roasted free range duck, braised red cabbage, dumplings, orange sauce

or

Seared Seabass, salsify, mussel ragout, samphire & clementine foam

or

Potato leek Crepes, Gruyere, winter vegetables, garlic confit (V)

Spekulatius Tiramisu & Pommes Granite

or

Chocolate fondant & yoghurt ice cream

or

Tahitian vanilla crème brûlée and passion fruit sorbet

Pre order

Whole slow roast free range goose
braised red cabbage, baked apple, dumplings, spiced orange sauce
serves 6 people (additional £ 15,00 pp)

A discretionary 12.5% service charge will be added to the bill.

All prices are inclusive of VAT @ 20%



Restaurant Menu - Christmas Day

£ 85,00

Includes a glass of Sekt on arrival

Native Lobster cocktail, avocado, yuzo sherbet, verbena vinaigrette
or
Tafelspitz Sülze, poached beef terrine, pickled vegetables, herbed sour cream dip,
pumpnickel
or
Winter leaf & heritage tomatoes, fresh herbs & tangy Parmesan vinaigrette (V)

Seared scallops, granny smith, pistachio, saffron nage
or
Braised ox cheeks, chestnut, horseradish, pearl onions & crisp bacon
or
Celeriac cream soup, truffle foam (V)

Roasted turkey, sage stuffing, pigs in blankets, roast potatoes & root vegetables, cranberry
sauce,
or
Seared Seabass, salsify, mussel ragout, samphire & clementine foam
or
Potato leek Crepes, Gruyere, winter vegetables, garlic confit (V)

Christmas pudding, brandy sauce
or
Spekulatius Tiramisu & Pommes Granite
or
Tahitian vanilla crème brûlée and passion fruit sorbet

Pre order

Whole slow roast free range goose
braised red cabbage, baked apple, dumplings, spiced orange sauce
serves 6 people additional £ 15,00 pp.

A discretionary 12.5% service charge will be added to the bill.

All prices are inclusive of VAT @ 20%



Restaurant Brunch Menu - Boxing Day

Cereals & Fruit

Swiss Bircher Muesli

Granola topped with greek yoghurt
Oats, honey, chia, sunflower seeds, hazelnuts, coconut, apricot & raisins

Chia Pot
Coconut & almond milk, vanilla, pomegranate & lemon balm

Porridge

Fresh fruit salad

Pink Grapefruit

KX Breakfast Classics

2 Burford Brown Eggs - Poached, Fried or Scrambled
Grilled Nürnberger sausages, crisp smoked streaky bacon, tomato & Rösti

Eggs Benedict

Poached egg, toasted muffin, bacon, spinach, hollandaise

APPETISERS & SALADS

Winter leaf, heritage tomatoes,
Soft herbs, Parmesan vinaigrette

Smoked Black Forest ham
Celeriac remoulade, pickles

Forman's London cure smoked salmon
Potato Rösti, horseradish cream

North Sea brown Shrimp cocktail
Marie Rose, lettuce

SOUPS

Truffled beef broth
Liver dumplings, shaved black truffles

Potato & leek soup
Chives, croutons V

ENTREES

Whole Roasted 42 day aged Scotch Angus/ Herford cross prime rib of beef
Glazed winter vegetables, potato gratin, sauce béarnaise & red wine jus

Herb fed free range chicken breast, lemon & tarragon
Potato purée, sun blushed tomatoes

KX Currywurst
Pommes frites

Gnocchi & wild mushroom V
butter sauce, fresh winter truffle

Seabass
cauliflower puree, capers, truffle

DESSERTS & CAKES

Red fruit compote
Vanilla sauce

Hazelnut praline pot
Soured cream, Brandy snap

Apple strudel,
Vanilla sauce

Pear Belle Helene
Poached spiced pear, vanilla ice-cream, warm chocolate sauce

Vanilla ice cream
Hot chocolate sauce or warm raspberries

Sachertorte
Chantilly cream

Farmhouse cheeses
Figs, mustard

Any 3 courses plus an arrival glass of champagne

£45

A discretionary 12.5% service charge will be added to the bill.
All prices are inclusive of VAT @ 20%



Restaurant Menu - New Year's Eve

£ 145,00

Amuse

Roasted chestnut cream, truffle foam

Cured salmon, sourdough croutons, crisp shallot rings, yuzu creme fraiche, dill foam

Smoked duck breast, cranberry & truffle relish, orange candied zest

Hand-picked Devon Crab cake, fennel slaw, romesco sauce

Slow roasted golden & red beets, buratta cream, port wine dressing (V)

Pink roasted 28 day aged scotch beef fillet,
English pea puree, smoked potatoes, pearl onions, peppercorn sauce

Roasted venison loin, butternut squash, Brussels sprouts, spiced chocolate sauce

Seared halibut, beetroot, sun choke puree, blood orange hollandaise

Swiss chard ricotta Maultaschen, toasted pine nuts, golden brown butter, basil essence (V)

Layered chocolate & peanut butter mousse, chocolate brownie cookies

Citrus infused cheesecake, blackberry compote, pistachio ice cream

Warm pineapple upside-down cake, vanilla & coco's ice cream, butterscotch

Farmhouse cheese, fig mustard

A discretionary 12.5% service charge will be added to the bill.

All prices are inclusive of VAT @ 20%