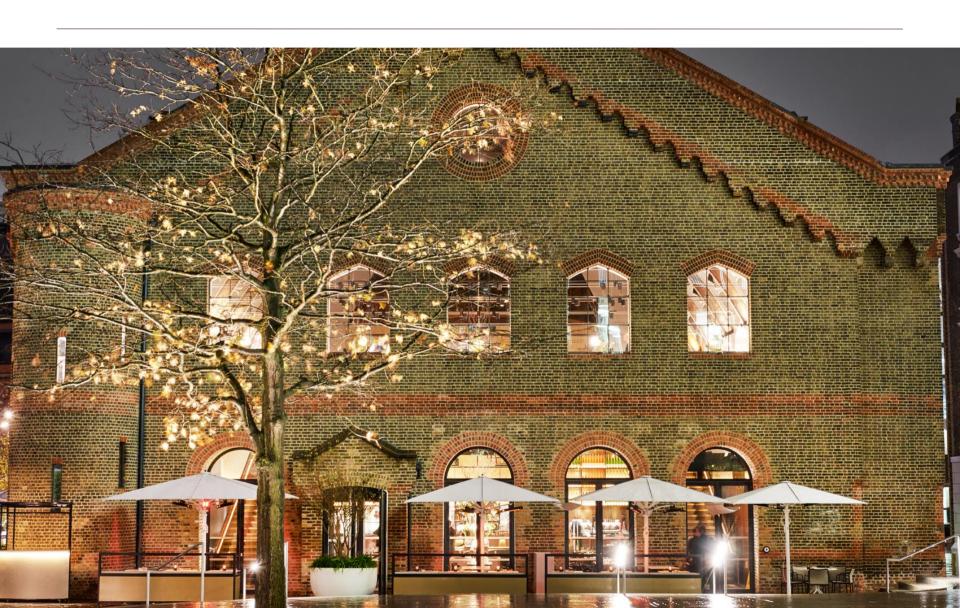
# GERMAN GYMNASIUM COCKTAIL CLASSES



### OUR HISTORY

Designed by Edward Gruning, the German Gymnasium was the first purpose-built gymnasium in England and was influential in the development of athletics in Britain. It was built in 1864-65 for the German Gymnastics Society. This sporting association was established in London in 1861 by Ernst Ravenstein. The building cost £6,000 and was funded solely by the German community in London.

The National Olympian Association held the indoor events of the first Olympic Games here in 1866.

These games continued annually at the German Gymnasium until the White City games in 1908.

The main exercise hall was a grand and elegant space with a floor to ceiling height of 57ft. Long forgotten sports were practiced here, including Indian club swinging and broadsword practice. The German Gymnastics Society had a forward-thinking approach to women's exercise, with classes taking place here from as early as 1866.

The building ceased to be used as a gymnasium some time pre-war and has been used as offices, storage and an arts and exhibition space since that time.

## WELCOME TO GERMAN GYMNASIUM

Fancy taking the team out & bonding over some cocktail making? Look no further. Our bar manager Edgars has created 2 classes to keep you entertained and ensure that your team bonding is a hit!

We will host you in our semi-private space with all the bar equipment you need to shake and stir things up. The classes take roughly 1-2.5 hours

We require a minimum of 10 guests enjoying the classes in the semi-private space.

Capacities
20 guests
Cocktail classes









# COCKTAIL CLASSES

#### **Curious Bartender Class**

£37.5 per person approx 45 min course

1 Bar snack per person

Each guest will make 2 cocktails, with the guidance of the bar team

All guests will receive mini cocktail to take home

#### Adventurous Bartender Class

£55 per person approx. 1.5h course

2 bar snacks per person

Each guest will make 2 cocktails, with the guidance of the bar team

Ice carving class

All guests will receive mini cocktail to take home









# CANAPES MENU

Menu A £29.50 p.p.

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

Smoked salmon Blini,

horseradish cream

Bowl food

Curry sausage, chips









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.

# CANAPES MENU

Menu B £35.50 p.p.

### Served in savoury crispy waffles

Salmon tartare
Beef tartar, sour cream
Goat cheese, herbs & olives (V)

#### Served on sunflower whole meal bread

Smoked Black Forest ham, Celeriac remoulade, pickles

### Smoked salmon Blini,

horseradish cream

#### **Bowl food**

Saffron arancini, tomato sauce (V) Königsberger meat pops, truffle aioli

#### **Dessert**

Apple strudel, vanilla sauce

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.

## **CANAPES MENU**

Menu C £45.00 p.p.

### Served in savoury crispy waffles

Salmon tartare
Beef tartar, sour cream
Goat cheese, herbs & olives (V)

#### Served on sunflower whole meal bread

Smoked Black Forest ham, Celeriac remoulade, pickles

#### Bowl food

Truffle & parmesan chips
Coconut crusted prawns, avocado mango salsa
Pulled pork sliders, curried tomato sauce, cheddar, coleslaw

#### **Dessert**

Mini Black Forest bites

Lemon tart

Hazelnut praline tart, Chantilly and caramelised hazelnuts

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.

# SPARKLING WINES AND CHAMPAGNES

### **SPARKLING WINE**

2014, Schloss Vaux 'Cuvée Vaux' Brut Rheingau, Germany				
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	The Rude Mechanicals 'Ephemera', Viognier & Pinot Gris, New South Wales, Australia	32
2017	Grüner- Veltliner, Sepp Moser, Austria (organic)	34
2015	Pinot Blanc 'Tradition', Turckheim, Alsace, France	30
2017	Dry Furmint, Kardos, Tokaj, Hungary	34
2016	Sauvignon blanc blend 'Boogie', Weingut Altenkirch, Rheingau, Germany	42
2015	Grauer Burgunder, Weingut Claus Schneider, Baden, Germany	44
2017	Mâcon-Fuissé, Domaine Michel Paquet, Burgundy, France	49
2016	Chardonnay 'Morning Fog', Wente Vineyards, California, USA	45
2016	Riesling Trocken 'Melaphyr', Jakob Schneider, Nahe, Germany	48
2016	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	69
2014	Montagny 1er Cru 'Découverte', Domaine Aladame, Burgundy, France	68
2016	Sancerre Blanc 'Le MD', Domaine Henri Bourgeois, Loire Valley, France	72
2015	Puligny-Montrachet, Jean Louis Chavy, Burgundy, France	100

# RED WINE SELECTION

## **RED WINE**

2017	Nero d'Avola, Barone Montalto, Sicily, Italy (organic)	26.5
2016	Zweigelt, Sepp Moser, Neusiedlersee, Austria (organic)	32
2015	El Infiernillo Single Vineyard Pinot Noir, Maule Valley, Chile	34
2016	Clos Bagatelle 'A l'Origine', Saint-Chinian Rouge, Languedoc, France	e 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
2013	Pinot Noir, Weingut Becker, Pfalz, Germany	50
2014	Merlot Blend 'Enira', Bessa Valley, Bulgaria	52
2014	Crozes-Hermitage, Etienne Guigal, 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
2011	Château Grand Barrail La Marzelle, Saint-Emilion	78
2011	Château Les Ormes de Pez, Saint-Estèphe, Bordeaux, France	85
2013	Châteauneuf-du-Pape, Chateau La Nerthe, Rhone Valley, France	95
2011	Morey-Saint-Denis, Domaine Arlaud, Burgundy, France	115

















