



● BOOZE & BREWS ●

GG BRÜNCH COCKTAILS - £7.50

brunch Mary - Gin Sul [Hamburg], tomato juice, lemon juice and GG spices

Bergroni - Gin Sul [Hamburg], Mondino Amaro and Antica Formula

Berlini - German Sparkling Sekt, orange juice, German Mondino Amaro

For more cocktails please see the German Gymnasium Cocktail Menu

WINES OF GERMANY FESTIVAL

2014 Rose Weingut Aldinger, 'Bentz', Württemberg 175ml £8.50

2014 Riesling Kabinett, Berry B&Rudd, by Selbach-Oster, Mosel 175ml £5.60

2014 Gutedel Trocken, Weingut Claus Schneider, Baden, Germany 175ml £6.50

2014 Domina trocken, Volkacher Kirchberg, Franken 175ml £7.00

2014 Lemberger, Aldinger, Württemberg 175ml £9.50



SELECTION OF COFFEES, TEAS & FRESH JUICES

English Breakfast, Earl Grey, Fresh Mint Tea, Green Tea - £2.50

Cappuccino £2.50, Latte £2.90, Americano £2.20, Espresso £1.90/£2.20

Orange, Carrot, Grapefruit or Pineapple Juice £3.50

#BerlinBrunch @thegermangym @brunch_popup @WinesofGermany



● BOOZE & BREWS ●

GG BRÜNCH COCKTAILS - £7.50

brunch Mary - Gin Sul [Hamburg], tomato juice, lemon juice and GG spices

Bergroni - Gin Sul [Hamburg], Mondino Amaro and Antica Formula

Berlini - German Sparkling Sekt, orange juice, German Mondino Amaro

For more cocktails please see the German Gymnasium Cocktail Menu

WINES OF GERMANY FESTIVAL

2014 Rose Weingut Aldinger, 'Bentz', Württemberg 175ml £8.50

2014 Riesling Kabinett, Berry B&Rudd, by Selbach-Oster, Mosel 175ml £5.60

2014 Gutedel Trocken, Weingut Claus Schneider, Baden, Germany 175ml £6.50

2014 Domina trocken, Volkacher Kirchberg, Franken 175ml £7.00

2014 Lemberger, Aldinger, Württemberg 175ml £9.50



SELECTION OF COFFEES, TEAS & FRESH JUICES

English Breakfast, Earl Grey, fresh mint tea, Green Tea - £2.50

Cappuccino £2.50, Latte £2.90, Americano £2.20, Espresso £1.90/£2.20

Orange, Carrot, Grapefruit or Pineapple Juice £3.50

#BerlinBrunch @thegermangym @brunch_popup @WinesofGermany



● BOOZE & BREWS STORIES ●

We are very proud to be working with Wines of Germany, Gin Sul and Mondino Amaro to pair our brunch menu with some of Germany's finest drinks at the German Gymnasium today.



Germany is not only known for its beers. Germany is a key wine producer in Europe after France, Italy and Spain and it is currently undergoing a renaissance in the UK. German wine is primarily produced in the west of Germany, along the river Rhine and its tributaries, with the oldest plantations going back to the Roman era.

Today we are working with Wines of Germany to create greater awareness for German wine. Today at brunch we are delighted to offer a selection of fantastic wines, carefully selected by the German Gymnasium for you to try alongside our Berlin brunch menu.

Mondino Amaro

Handcrafted in the foothills of the Bavarian Alps, Mondino is made from organic arancia amara, organic rhubarb, organic yellow gentian, along with other locally sourced ingredients. Fred, bar manager at German Gymnasium designed our Bergroni and Berlini incorporating this German amaro.

Gin Sul

Make way England for a new juniper schnapps nation. Germany is catching up - founder Stephan Garbe has been distilling his Gin Sul at the Altona Spirits Manufacture in Hamburg since 2013. For his gin, Garbe purchases laudanum from Portugal, which gives Gin Sul its special taste. Who needs vodka! Try our brunch Mary made with Gin Sul, tomato juice, lemon juice and GG's secret bloody mary mix.

L'UNICO Coffee

Musetti 202 is the bespoke coffee expertly blended by Musetti. A rich, lively, punchy coffee with fragrant sweet aroma. A creamy medium full body, a hint of nut and dark caramel with buttery cocoa finish. It is a complex blend that makes a rich, satisfying coffee.



● BOOZE & BREWS STORIES ●

We are very proud to be working with Wines of Germany, Gin Sul and Mondino Amaro to pair our brunch menu with some of Germany's finest drinks at the German Gymnasium today.



Germany is not only known for its beers. Germany is a key wine producer in Europe after France, Italy and Spain and it is currently undergoing a renaissance in the UK. German wine is primarily produced in the west of Germany, along the river Rhine and its tributaries, with the oldest plantations going back to the Roman era.

Today we are working with Wines of Germany to create greater awareness for German wine. Today at brunch we are delighted to offer a selection of fantastic wines, carefully selected by the German Gymnasium for you to try alongside our Berlin brunch menu.

Mondino Amaro

Handcrafted in the foothills of the Bavarian Alps, Mondino is made from organic arancia amara, organic rhubarb, organic yellow gentian, along with other locally sourced ingredients. Fred, bar manager at German Gymnasium designed our Bergroni and Berlini incorporating this German amaro.

Gin Sul

Make way England for a new juniper schnapps nation. Germany is catching up - founder Stephan Garbe has been distilling his Gin Sul at the Altona Spirits Manufacture in Hamburg since 2013. For his gin, Garbe purchases laudanum from Portugal, which gives Gin Sul its special taste. Who needs vodka! Try our brunch Mary made with Gin Sul, tomato juice, lemon juice and GG's secret bloody mary mix.

L'UNICO Coffee

Musetti 202 is the bespoke coffee expertly blended by Musetti. A rich, lively, punchy coffee with fragrant sweet aroma. A creamy medium full body, a hint of nut and dark caramel with buttery cocoa finish. It is a complex blend that makes a rich, satisfying coffee.