

# GOLDBERG

RESTAURANT & WINELOUNGE



-2020-

## CORPORATE & PRIVATE EVENTS MENU SUGGESTIONS

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## SPRING MENU 1

25.02.2020 – 05.06.2020

PRICE FOR THE 3- COURSE MENU

PER PERSON 55,00 €

Soup | Main course | Dessert

PRICE FOR THE 4- COURSE MENU

PER PERSON 71,00 €

Starter | Soup | Main course | Dessert

PRICE FOR THE 5- COURSE MENU

PER PERSON 87,00 €

Starter | Soup | Entrée | Main course | Dessert

VITELLO TONNATO extra charge 2.00 € instead of soup

Parmesan cream | wild herbs | mushrooms

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CHICKEN- COCONUT-SOUP

Snow peas | spring onions

\*

COD extra charge 2.00 € instead of soup

Miso | wild broccoli | Coconut-Dashi

\*

SADDLE OF VEAL

Risotto with Chorizo and pepper | green asparagus

\*

GUANAJA CHOCOLATE MOUSSE

Coffee | pineapple | coconut



## SPRING MENU 2

25.02.2020 – 05.06.2020

PRICE FOR THE 3- COURSE MENU

PER PERSON 55,00 €

Soup | Main course | Dessert

PRICE FOR THE 4- COURSE MENU

PER PERSON 72,00 €

Starter | Soup | Main course | Dessert

PRICE FOR THE 5- COURSE MENU

PER PERSON 88,00 €

Starter | Soup | Entrée | Main course | Dessert

CHAR AND CAVIAR extra charge 4.00 € instead of soup

Char caviar | Crème Fraîche | spring herbs

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PARSLEY ROOT FOAM

Croûtons | milk foam

\*

PIKE PERCH extra charge 2.00 € instead of soup

Gnocchi of beetroot | horseradish foam

\*

SADDLE OF BLACK ANGUS BEEF

Potatoes | artichokes | Sauce Choron

\*

MOJITO

Apricot | berrys | crunchy chocolate



## SUMMER MENU 1

06.06.2020 - 11.09.2020

PRICE FOR THE 3- COURSE MENU

PER PERSON 57,00 €

Soup | Main course | Dessert

PRICE FOR THE 4- COURSE MENU

PER PERSON 74,00 €

Starter | Soup | Main course | Dessert

PRICE FOR THE 5- COURSE MENU

PER PERSON 89,00 €

Starter | Soup | Entrée | Main course | Dessert

SALMON TARTAR extra charge 6.00 € instead of soup

Shiso | soya ginger brew | avocado

\*

TOM KHA GAI

Coconut | chicken | lemongrass

\*

PIKE PERCH extra charge 3.00 € instead of soup

Potato ragout | red wine-butter sauce

\*

BLACK ANGUS BEEF FILLET

Parmesan-Polenta | grilled asparagus | pepper sauce

\*

BERRIES GATEAU

Raspberries | crunchy chocolate



## SUMMER MENU 2

06.06.2020 – 11.09.2020

PRICE FOR THE 3- COURSE MENU

PER PERSON 54,00 €

Soup | Main course | Dessert

PRICE FOR THE 4- COURSE MENU

PER PERSON 67,00 €

Starter | Soup | Main course | Dessert

PRICE FOR THE 5- COURSE MENU

PER PERSON 80,00 €

Starter | Soup | Entrée | Main course | Dessert

SALAD OF WILD HERBS

Goat cheese | pines | honey

\*

ASPARAGUS CREAM SOUP

Serrano-Grissini

\*

COD MEETS INDIA extra charge 1.00 € instead of soup

Tandoori- peanut | celery

\*

SADDLE OF VEAL

Risotto with leaf Spinach | jus of basil | melted tomatoes

\*

SUMMER MOJITO

Apricots | berries | coconut



## AUTUMN MENU 1

12.09.2020 - 20.11.2020

PRICE FOR THE 3- COURSE MENU

PER PERSON 55,00 €

Soup | Main course | Dessert

PRICE FOR THE 4- COURSE MENU

PER PERSON 69,00 €

Starter | Soup | Main course | Dessert

PRICE FOR THE 5- COURSE MENU

PER PERSON 84,00 €

Starter | Soup | Entrée | Main course | Dessert

QUAIL BREAST WITH PARMA extra charge 2.00 € instead of soup

Lentils | wild herbs | Sauce Riche

\*

PUMPKIN CREAM SOUP

Pumpkin oil | pumpkin seeds

\*

COD extra charge 3.00 € instead of soup

Cream of Cauliflower | chives sauce

\*

ARGENTINIAN FILLET OF BEEF

Potato artichoke vegetables | Sauce Choron

\*

APRICOT

Potted berries | crunchy chocolate



## AUTUMN MENU 2

12.09.2020 - 20.11.2020

PRICE FOR THE 3- COURSE MENU

PER PERSON 58,00 €

Soup | Main course | Dessert

PRICE FOR THE 4- COURSE MENU

PER PERSON 75,00 €

Starter | Soup | Main course | Dessert

PRICE FOR THE 5- COURSE MENU

PER PERSON 90,00 €

Starter | Soup | Entrée | Main course | Dessert

TATAR OF IKARIMI SALMON extra charge 5.00 € instead of soup

Herbs | avocado | ginger

\*

SOUP OF CHANTERELLE

Bacon

\*

MONKFISH extra charge 5.00 € instead of soup

Compote of tomatos and oninons

\*

ARGENTINIAN FILLET OF BEEF

Parsley-Polenta | mushrooms | pepper sauce

\*

CHOCOLATE MEETS PEAR

Salted caramel | ginger | coconut



## WINTER MENU 1

21.11.2020 - 25.02.2021

PRICE FOR THE 3- COURSE MENU  
PER PERSON 59,00 €  
Soup | Main course | Dessert

PRICE FOR THE 4- COURSE MENU  
PER PERSON 76,00 €  
Starter | Soup | Main course | Dessert

PRICE FOR THE 5- COURSE MENU  
PER PERSON 90,00 €  
Starter | Soup | Entrée | Main course | Dessert

FILET OF CHAR extra charge 6.00 € instead of soup  
Pommery- mustard | wild herbs | champagne sauce  
\*

PUMPKIN CREAM SOUP  
Croûtons | pumpkin oil | pumpkin seeds  
\*

THAI PIKE-PERCH extra charge 1.00 € instead of soup  
Carrots | curry sauce  
\*

SADDLE OF VENISON  
Risotto with walnut | jus of vinegar and figs  
\*

INDIAN FLAVORS  
Coconut | banana | chia seeds





## WINTER MENU 2

21.11.2020 - 25.02.2021

PRICE FOR THE 3- COURSE MENU

PER PERSON 58,00 €

Soup | Main course | Dessert

PRICE FOR THE 4- COURSE MENU

PER PERSON 71,00 €

Starter | Soup | Main course | Dessert

PRICE FOR THE 5- COURSE MENU

PER PERSON 85,00 €

Starter | Soup | Entrée | Main course | Dessert

LAMB'S LETTUCE extra charge 1.00 € instead of soup

Potato dressing | bacon | pear

\*

PARSNIP SOUP „TRUFFLED“

Parsley

\*

COD MEETS BLACK FOREST MISO extra charge 1.00 € instead of soup

Mirin | celery

\*

BEEF FILLET

Potato | artichokes | shallot sauce

\*

COFFEE BREAK

Coffee | vanilla | chocolate

# CONTACT GOLDBERG RESTAURANT & WINELOUNGE

## POSTAL ADDRESS

Goldberg Restaurant & Winelounge  
Guntram-Palm-Platz 1  
70734 Fellbach

## TABLE RESERVATIONS

Restaurant telephone: +49 711 57561666  
Fax: 49 711 5751677  
restaurants@rauschenberger-gastro.de

## EVENT OFFICE FOR EVENT ENQUIRIES

Telefon +49 711 55340171  
restaurants@rauschenberger-gastro.de

## OPENING HOURS

## GOLDBERG RESTAURANT & WINELOUNGE

Tuesday to Saturday, 6:00pm to midnight

## PLEASE NOTE

Reservations via e-mail will normally be answered within 12 hours or 24 hours at the latest. If you do not receive confirmation within 24 hours, we did not receive your message. If this occurs, please call our restaurant directly.

info@goldberg-restaurant.de  
www.goldberg-restaurant.de

The Goldberg Restaurant & Winelounge belongs to the Rauschenberger Gastronomiegruppe catering and restaurant group.  
For more information, please visit [www.rauschenberger-gastro.de](http://www.rauschenberger-gastro.de).



# GOLDBERG

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E-Mail: [info@goldberg-restaurant.de](mailto:info@goldberg-restaurant.de)  
Website: [www.goldberg-restaurant.de](http://www.goldberg-restaurant.de)

## HOW TO FIND US

The Goldberg Restaurant & Winelounge is located in the German town of Fellbach. Sufficient parking spaces are located directly in front of the restaurant. The U1 underground line stops in close proximity to the restaurant at the stop "Schwabenlandhalle". The Goldberg also offers its guests an evening shuttle service. To find out more, please enquire when making your reservation.

**GOLDBERG ... a Restaurant imagined by *Rauschenberger*.**

