

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 56,00 €

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

VITELLO TONNATO extra charge 2.00 € instead of soup

Parmesan cream | wild herbs | mushrooms

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SPICY THAI SOUP

Chicken | lemongras | ginger | coconut

*

COD extra charge 2.00 € instead of soup

Miso | wild broccoli | Coconut-Dashi

*

SADDLE OF VEAL

Risotto with Chorizo and pepper | green asparagus

*

MOJITO

Apricot | berries | crunchy chocolate



SPRING MENU 2

25.02.2020 – 05.06.2020

PRICE FOR THE 3- COURSE MENU

PER PERSON 56,00 €

Soup | Main course | Dessert

PRICE FOR THE 4- COURSE MENU

PER PERSON 73,00 €

Starter | Soup | Main course | Dessert

PRICE FOR THE 5- COURSE MENU

PER PERSON 89,00 €

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

*

GUANAJA CHOCOLATE MOUSSE

Coffee | pineapple | coconut



SUMMER MENU 1

06.06.2020 - 11.09.2020

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

SALMON TARTAR extra charge 6.00 € instead of soup
Shiso | soya ginger brew | avocado

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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 55,00 €

Soup | Main course | Dessert

PRICE FOR THE 4- COURSE MENU

PER PERSON 68,00 €

Starter | Soup | Main course | Dessert

PRICE FOR THE 5- COURSE MENU

PER PERSON 81,00 €

Starter | Soup | Entrée | Main course | Dessert

SALAD OF WILD HERBS

Goat cheese | pines | honey

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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 56,00 €

Soup | Main course | Dessert

PRICE FOR THE 4- COURSE MENU

PER PERSON 70,00 €

Starter | Soup | Main course | Dessert

PRICE FOR THE 5- COURSE MENU

PER PERSON 85,00 €

Starter | Soup | Entrée | Main course | Dessert

QUAIL BREAST WITH PARMA extra charge 2.00 € instead of soup
Lentils | wild herbs | Sauce Riche

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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 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 91,00 €

Starter | Soup | Entrée | Main course | Dessert

TATAR OF IKARIMI SALMON extra charge 5.00 € instead of soup

Herbs | avocado | ginger

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SOUP OF CHANTERELLE

Bacon

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MONKFISH extra charge 5.00 € instead of soup

Compote of tomatos and onionns

*

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 60,00 €
Soup | Main course | Dessert

PRICE FOR THE 4- COURSE MENU
PER PERSON 77,00 €
Starter | Soup | Main course | Dessert

PRICE FOR THE 5- COURSE MENU
PER PERSON 91,00 €
Starter | Soup | Entrée | Main course | Dessert

FILET OF CHAR extra charge 6.00 € instead of soup
Pommery- mustard | wild herbs | champagne sauce
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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 59,00 €

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 86,00 €

Starter | Soup | Entrée | Main course | Dessert

LAMB'S LETTUCE extra charge 1.00 € instead of soup

Potato dressing | bacon | pear

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PARSNIP SOUP „TRUFFLED“

Parsley

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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.



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E-Mail: info@goldberg-restaurant.de
Website: 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*.

