

# GOLDBERG

RESTAURANT & WINELOUNGE



-2019-

CORPORATE & PRIVATE  
EVENTS

ENG

## CONTENTS

- 3 The Goldberg
- 4 Seasonal Menus
- 12 Cooking Events
- 13 Wine Events
- 14 Exclusive Hire
- 18 Contact





**GOLDBERG**  
MODERN  
YET TIMELESS  
ELEGANT  
YET HOMELY

Our Michelin-starred restaurant has set itself one main objective: "The Goldberg represents a dining experience that presents our gastronomic values in perfect balance. It offers contemporary fine dining, straightforward service with genuine hospitality and an atmosphere that is extraordinary in the truest sense of the word, while remaining harmonious." You can measure our performance against these standards.

As location for wonderful evenings out, we have created our very own wine lounge alongside our restaurant. The fact that this is a wine lounge and not a wine bar says it all. In our lounge, we establish an enlightening relationship between the wines of our "local heroes" and those of top international winemakers. Come and enjoy a simple wine experience with a wide range of top-quality wines available by the glass. If you're feeling peckish, you can also order tapas or other snacks to accompany your beverage.

What can you expect when you celebrate your event in our restaurant? The following pages contain an overview of our seasonal menus intended to provide you with a first impression.



**RESTAURANT MANAGER** JOSIP STJEPANDIC

**CHEF DE CUISINE** PHILIPP KOVACS



## SPRING MENU 1

25.02.2019 – 05.06.2019

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

CARPACCIO OF ANGUS BEEF extra charge 2.00 € instead of soup

Parmesan cream | wild herbs | mushrooms

\*

THAI SOUP

Snow peas | chicken | spring onion

\*

COD extra charge 2.00 € instead of soup

Calderaida sauce | crostini

\*

SADDLE OF VEAL

Mashed potatoes with chorizo | grilled green asparagus

\*

DARK CHOCOLATE

Passion fruit | coconut



## SPRING MENU 2

25.02.2019 – 05.06.2019

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

IKARIMI SALMON extra charge 4.00 € instead of soup

Potato foam | caviar sour cream

\*

CREAMY SOUP OF PARSLEY ROOT

Black bread | milk foam

\*

PIKE PERCH extra charge 2.00 € instead of soup

Vegetable minestrone | wild herbs

\*

SADDLE OF BEEF

Potatoes | artichokes | sauce Choron

\*

MOJITO

Apricot | wild berry | crunchy chocolate



## SUMMER MENU 1

06.06.2019 – 11.09.2019

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 88,00 €

Starter | Soup | Entrée | Main course | Dessert

NORWEGIAN SALMON extra charge 6.00 € instead of soup

Avocado | ginger soup | wild herbs

\*

TOM KHA GAI

Coconut | chicken | lemongrass

\*

PIKE PERCH extra charge 3.00 € instead of soup

Spinach risotto | beurre rouge

\*

BEEF FILLET

Puree of potatoes and roasted onions | asparagus | pepper sauce

\*

DELICE OF CHOCOLATE

Summer berries | vanilla





## SUMMER MENU 2

06.06.2019 – 11.09.2019

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

WARM GOAT CHEESE

Wild herbs | pines | honey

\*

ASPARAGUS CREAM SOUP

Croûtons | almond cream

\*

COD extra charge 1.00 € instead of soup

Bell pepper sauce | coriander oil

\*

SADDLE OF VEAL

Spinach risotto | grilled asparagus | red wine jus

\*

MOJITO

Apricot | wild berry | crunchy chocolate



## AUTUMN MENU 1

12.09 - 20.11.2019

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 extra charge 2.00 € instead of soup

Lentil salad | wild herbs | old dated balsamic vinegar

\*

SOUP OF CHANTERELLE

Pernod | croûtons | bacon

\*

COD extra charge 3.00 € instead of soup

Cauliflower | champagne sauce

\*

BEEF FILLET

Wild mushroom risotto | tomatoes | red wine jus

\*

APRICOT

Potted berries | crunchy chocolate





## AUTUMN MENU 2

12.09 - 20.11.2019

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 ale

\*

PUMPKIN CREAM SOUP

Croûtons | pumpkin oil | pumpkin seeds

\*

SCALLOP extra charge 5.00 € instead of soup

Tandoori | peanut | carrot

\*

BEEF FILLET

Potato | mushrooms | roasted onions | pepper sauce

\*

PEAR CAKE

Salted caramel | chocolate



## WINTER MENU 1

21.11.2019 - 25.02.2020

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 90,00 €

Starter | Soup | Entrée | Main course | Dessert

NORWEGIAN SALMON FILET extra charge 4.00 € instead of soup

Caviar | crème fraîche | potato foam

\*

PUMPKIN CREAM SOUP

Croûtons | pumkin oil | pumpkin seeds

\*

FRIED PIKE PERCH extra charge 1.00 € instead of soup

Tandoori | cauliflower couscous

\*

SADDLE OF VENISON

Black corn rice | cranberries

\*

MANJARI CHOCOLATE

Mango | passion fruit



## WINTER MENU 2

21.11.2019 - 25.02.2020

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

Pommery mustard | bacon | pear

\*

PARSNIP SOUP „TRUFFLEED“

Parsley cream

\*

COD extra charge 1.00 € instead of soup

Beurre rouge | celery cream

\*

BEEF FILLET

Shallot sauce | potato | artichokes

\*

MOJITO

Apricot | wild berry | crunchy chocolate



## COOKING EVENTS

The Goldberg offers a number of exclusive cooking events ideal for anyone who wants to perfect their cooking skills. Together with our Michelin-starred Head Chef, Philipp Kovacs, up to 15 participants can learn new abilities when it comes to dealing with high-quality ingredients and find out more about the recipes and finesse of haute cuisine.

Book your cooking event together with your business contacts, colleagues or friends and make the most of what is sure to be a feel-good experience with effective networking.



## WINE EVENTS

What can you look forward to? Exquisite wines and excellent conversation in a select group of interesting individuals. As a host and initiator, you not only want to welcome an exchange of ideas, but also enjoy a delightful evening in a stylish setting.

Evening events in our wine lounge start off with sparkling wine and fine finger food. Our guests are then treated to a presentation of wines from renowned wineries. Our sommelier and Restaurant Manager Josip Stjepandic is an expert in his field and happy to provide you with top-quality advice throughout the event. You can also make the most of a set menu created by our Head Chef Philipp Kovacs to perfectly accompany your beverages.

At our wine events, the pair team up to whisk you and your guests away into a "world of indulgence". Contact us to find out more; we will be happy to provide you with your own individual offer.



## CORPORATE EVENTS EXCLUSIVE HIRE

Whatever the occasion for your visit to our restaurant, be it a business meal with maximum privacy, a corporate event or an incentive for your customers, the Goldberg offers a wide variety of different options all featuring top-quality gourmet cuisine.

The Michelin-starred restaurant is located in the German town of Fellbach on the outskirts of Stuttgart and therefore away from the hustle and bustle, business meetings and noise of city life. Come and enjoy a meal or conference in a private setting in one of our two tastefully designed private dining rooms or in our restaurant.

In order to guarantee smooth and reliable service, we serve a carefully selected set menu created especially for groups by our Head Chef for group reservations of 5 or more guests. Please be aware that these set menu suggestions may vary. We will provide you with your own personal menu proposal (via e-mail or fax) once we have received your reservation enquiry.





## PRIVATE AFFAIRS EXCLUSIVE HIRE

The Goldberg is a feel-good venue for celebrating all kinds of special events. You will undoubtedly fall in love with the charm of our stylish interior design and atmospheric lighting.

Both our wine lounge and restaurant offer space for up to 30 guests. If you require a larger area, you can exclusively book our two private dining rooms, which can hold up to 60 guests. If you don't need quite so much space, you also have the option of making a group reservation in the regular restaurant area during normal opening hours. In the summer months you can also choose to dine on our terrace with a view of the green landscape surrounding the restaurant.

What do you envision for your event? The Goldberg is a stunning venue for private celebrations, above all for weddings but also for birthdays, christenings, confirmations, etc. Whatever the requirements for your dream event, we are more than happy to meet them! Come and enjoy a celebration full of culinary highlights created for you by our Michelin-starred chef. You can look forward to an unforgettable visit for both you and your guests.



# INCENTIVES

## CORPORATE & EXCLUSIVE

Book one of our private dining rooms for the following tastings:

### WINETASTING

similar to our "Tapasy Vino" classic

In the morning, hold your convention in our private dining rooms, followed by a team building at lunchtime. The following options are available as activities:

### COOKING CLASS

3-course menu dinner cooked by the attendees

# INCENTIVES

## PRIVATE

Have your civil wedding held in the „Goldberg“ (Kappelberg) and then invite your guests to dinner at the Goldberg Restaurant & Winelounge.



# EXKLUSIVE HIRE

<b>RESTAURANT</b>	<b>HIRE CONDITIONS</b>	
	Minimum food/beverage spend in the evening from 6:30 pm	5.000,00 €
	at lunchtime	2.000,00 €
	Private Dining Room I (for lunch)	1050,00 €
	Private Dining Room II (for lunch)	1500,00 €
	Private Dining Room I + II (in the evening)	free
<b>RESTAURANT AND PRIVATE DINING ROOMS (OVERALL)</b>	Minimum food/beverage spend in the evening from 6:30 pm	7.500,00 €
<b>PRIVATE DINING ROOMS FOR CONFERENCES</b>	Room Hire Private Dining Room I	1050,00 €
<b>PRIVATE DINING ROOMS FOR CONFERENCES WITHOUT CATERING</b>	Room Hire Private Dining Room II	1500,00 €
<b>STAFF</b>	<b>PRICES IN ADDITION TO MINIMUM FOOD/BEVERAGE SPEND</b>	
	Chef from midnight, hourly rate	38,90 €
	Waiter/waitress from midnight, hourly rate	34,90 €
	Waiter/waitress from midnight, hourly rate	38,90 €
	Buffet waiter/waitress for serving drinks from midnight, hourly rate	32,00 €
	Barkeeper from midnight, hourly rate	42,90 €
	All prices include VAT.	
<b>RESTAURANT</b>	<b>CAPACITY</b>	
	Sit-down meal	up to 60 guests
<b>PRIVATE DINING ROOMS (BANQUET SEATING)</b>	<b>CAPACITY</b>	
	Private Dining Room I	up to 20 guests
	Private Dining Room II	up to 40 guests
	Private Dining Room I & II	up to 60 guests
<b>RESTAURANT AND PRIVATE DINING ROOMS (OVERALL)</b>	<b>CAPACITY</b>	
	Sit-down meal	up to 120 guests
	Standing reception	up to 120 guests





# 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

RESTAURANT & WINELOUNGE

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

Telephone: +49 711 57561666  
Fax: +49 711 57561677

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**.

