

**Cube**

RESTAURANT



**CORPORATE & PRIVATE  
EVENTS**

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# CUBE RESTAURANT ON THE TOP FLOOR OF THE STUTTGART FINE ART MUSEUM

The feeling within this space is unique: Glass on all sides and a fantastic view over the centre of Stuttgart. The understated interior design by the old master, Heinz Witthöft, compliments this impression of urban expanse. The professional restaurant team has a clear vision: "deliver a new dining experience!" That is a must in this exceptional ambience.

The restaurant also provides the ideal surroundings for occasions of every type. For all larger groups, the information below provides the necessary guidance for booking such occasions.

At the CUBE, a "larger group" consists of 10 (at midday of 15) or more people. For groups of this size, we serve a menu selected by you in advance, in order to ensure a seamless and uniform service. We have itemized our seasonal menus, to give you an impression of what you can expect.

Please note that these suggestions can be varied to accommodate the individual requirements of your group. We will send you your personal menu suggestions in the form of an offer (per e-mail or fax) as soon as we have received your reservation inquiry.





## SPRING MENU 1

25.02. 2018 - 05.06.2018

**PRICE FOR THE 3-COURSE MENU PER PERSON 56,90 EURO**

Starter/Soup | Main course | Dessert

**PRICE FOR THE 4-COURSE MENU PER PERSON 66,90 EURO**

Starter | Soup | Main course | Dessert

**PRICE FOR THE 5-COURSE MENU PER PERSON 76,90 EURO**

Starter | Soup | Entrée | Main course | Dessert

SALAD OF WHITE BEANS

Pickled salmon "BBQ style" | cream of peas

\*

CARROT-GINGER-SOUP

Croûtons of Brioche

\*

TART OF MEDITERRANEAN VEGETABLES Additional price instead of soup 2,00 €

Rocket | yogurt

\*

CORN-FED CHICKEN BREAST

Creamy Fregola Sarda | grilled green asparagus

\*

SHORTBREAD & CAMEL

Chutney of pineapple and lemongrass

## SPRING MENU 2

25.02. 2018 - 05.06.2018

**PRICE FOR THE 3-COURSE MENU PER PERSON 56,90 EURO**

Starter/Soup | Main course | Dessert

**PRICE FOR THE 4-COURSE MENU PER PERSON 66,90 EURO**

Starter | Soup | Main course | Dessert

**PRICE FOR THE 5-COURSE MENU PER PERSON 76,90 EURO**

Starter | Soup | Entrée | Main course | Dessert

SPRING LEAF-SALADS

Crumble of marinated goat cheese | fried mushrooms

\*

CREAM SOUP OF GREEN HERBS

Frankfurt style

\*

RISOTTO OF SMOKED TROUT Additional price instead of soup 2,00 €

Horseradish | bread-chip

\*

FILLET OF BEEF Additional price 3,00 €

Swabian noodles with wild garlic | fried onions | preserved tomatoes

\*

TWO KINDS OF CREAM CHEESE

Exotic soup & semi-frozen



## SUMMER MENU 1

06.06.2018 - 11.09.2018

**PRICE FOR THE 3-COURSE MENU PER PERSON 56,90 EURO**

Starter/Soup | Main course | Dessert

**PRICE FOR THE 4-COURSE MENU PER PERSON 66,90 EURO**

Starter | Soup | Main course | Dessert

**PRICE FOR THE 5-COURSE MENU PER PERSON 76,90 EURO**

Starter | Soup | Entrée | Main course | Dessert

GRILLED SUMMER VEGETABLES

Colorful tomatoes | mousse of cream cheese

\*

CUCUMBER GAZPACHO

Radish | herb oil

\*

RISOTTO "CAIPIRINHA STYLE" Additional price instead of soup 2,00 €

Grilled shrimp | Coconut-Nage

\*

PINK ROASTED BACK OF VEAL

Herbal bulgur | apple | truffle butter

\*

VANILLA LABNEH

Lebanese cream cheese | caramelized crunchy muesli | mango

## SUMMER MENU 2

06.06.2018 - 11.09.2018

**PRICE FOR THE 3-COURSE MENU PER PERSON 56,90 EURO**

Starter/Soup | Main course | Dessert

**PRICE FOR THE 4-COURSE MENU PER PERSON 66,90 EURO**

Starter | Soup | Main course | Dessert

**PRICE FOR THE 5-COURSE MENU PER PERSON 76,90 EURO**

Starter | Soup | Entrée | Main course | Dessert

LETTUCE & ROCKET

Nectarines | mustard dressing | pink pepper

\*

SOUPE OF CHERRY TOMATOES & SAFFRON

Cream with basil

\*

SPINACH-TROFIE Additional price instead of soup 2,00 €

Ligurian pasta | roasted pine nuts | ham flavor

\*

MACKEREL

Ragout of tomato- and bell pepper | feta cheese  
bell pepper-vinaigrette

\*

MOUSSE OF WHITE CHOCOLATE

Tonka bean | strawberry-sorbet



## AUTUMN MENU 1

12.09.2018 – 20.11.2018

**PRICE FOR THE 3-COURSE MENU PER PERSON 56,90 EURO**

Starter/Soup | Main course | Dessert

**PRICE FOR THE 4-COURSE MENU PER PERSON 66,90 EURO**

Starter | Soup | Main course | Dessert

**PRICE FOR THE 5-COURSE MENU PER PERSON 76,90 EURO**

Starter | Soup | Entrée | Main course | Dessert

BEETROOT-HUMMUS

Baked celery | Quinoa

\*

BEEF CONSOMMÉ

Small Swabian ravioli | vegetables

\*

RED MULLET Additional price instead of soup 3,00 €

Mojo Verde | cream of sweet potato

\*

BARBARIE DUCK BREAST

Puree of red cabbage | potato cake | cranberries

\*

KAISERSCHMARRN

Austrian shredded pancake | plum | vanilla espuma

## AUTUMN MENU 2

12.09.2018 – 20.11.2018

**PRICE FOR THE 3-COURSE MENU PER PERSON 56,90 EURO**

Starter/Soup | Main course | Dessert

**PRICE FOR THE 4-COURSE MENU PER PERSON 66,90 EURO**

Starter | Soup | Main course | Dessert

**PRICE FOR THE 5-COURSE MENU PER PERSON 76,90 EURO**

Starter | Soup | Entrée | Main course | Dessert

TARTLETTE OF GOAT CHEESE

Confit of shallots | Pine honey

\*

TRUFFLED SOUP OF CAULIFLOWER

Roasted bacon | "Pumpernickel" traditional German black bread

\*

GREEN VEGETABLE CURRY Additional price instead of soup 2,00 €

Safran mustard seed rice | Sakura cress

\*

FILLET OF BEEF ROASTED WITH FLAVOR

Mushroom risotto | butternut squash | rosemary jus

\*

CRÈME BRÛLÉE WITH VALRHONA CHOCOLATE

Compote of apple and pear



## WINTER MENU 1

21.11.2018 – 25.02.2019

**PRICE FOR THE 3-COURSE MENU PER PERSON 58,90 EURO**

Starter/Soup | Main course | Dessert

**PRICE FOR THE 4-COURSE MENU PER PERSON 68,90 EURO**

Starter | Soup | Main course | Dessert

**PRICE FOR THE 5-COURSE MENU PER PERSON 78,90 EURO**

Starter | Soup | Entrée | Main course | Dessert

SALAD OF ROOT VEGETABLES

Ham of duck | smoked salt

\*

CREAM SOUP OF PORCINO

Cinnamon bread | majoram

\*

RISOTTO WITH CRUSTACEANS

Additional price instead of soup 2,00 €

Cassisreduktion | Garnele

\*

VEAL CHEEK

Braised in red wine | thyme-cream-polenta | carrots a la orange

\*

MOUSSE OF BAKED CHRISTMAS APPLE

Sauce of mulled wine | cranberries

## WINTER MENU 2

21.11.2018 – 25.02.2019

**PRICE FOR THE 3-COURSE MENU PER PERSON 58,90 EURO**

Starter/Soup | Main course | Dessert

**PRICE FOR THE 4-COURSE MENU PER PERSON 68,90 EURO**

Starter | Soup | Main course | Dessert

**PRICE FOR THE 5-COURSE MENU PER PERSON 78,90 EURO**

Starter | Soup | Entrée | Main course | Dessert

LAMB'S LETTUCE

French dressing with raspberry | grilled shrimps

\*

CREAM SOUP OF CELERY & PEAR

Ricotta

\*

ORECCHIETTE

Additional price instead of soup 2,00 €

Pasta of Apulia | braised artichokes | lettuce | Nage of olive oil

\*

BLACK ANGUS BEEF FILLET

Additional price 3,50 €

Barley risotto | red onions | Gremolata of pumpkin seed

\*

ICED „CHRISTSTOLLEN“

Traditional German fruit bread | rum pot of dried fruits

cinnamon foam

# CORPORATE EVENTS

## EXCLUSIVE BOOKINGS

Do you want to make a lasting impression on your customers, guests, or employees? The Cube restaurant makes it possible thanks to its exclusive location in the city and breathtaking view of the Stuttgarter Schlossplatz.

The restaurant is located on the top-floor of the art museum, directly in the city center and is easily accessible by public transportation. The nearby BW Bank underground car park offers parking places as well, therefore fulfilling important prerequisites for your event. The spacious venue, with its fully equipped bar and its lounge offering a fabulous view, can be used in many ways.

Get your event started with a drink at the oT Bar, located in the foyer of the art museum. The versatility of the furniture in the Cube restaurant allows 150 people to sit, either at long tables or at smaller round ones.

The Cube restaurant is our quick-change artist amongst our restaurants. Scale and book our event catering concept for your event under the headline « Book the Concept ». This concept was created particularly for people who have already experienced a lot, and where food-innovation, bar culture, and sounds come together. More details are available in our « Book the Concept » brochure.





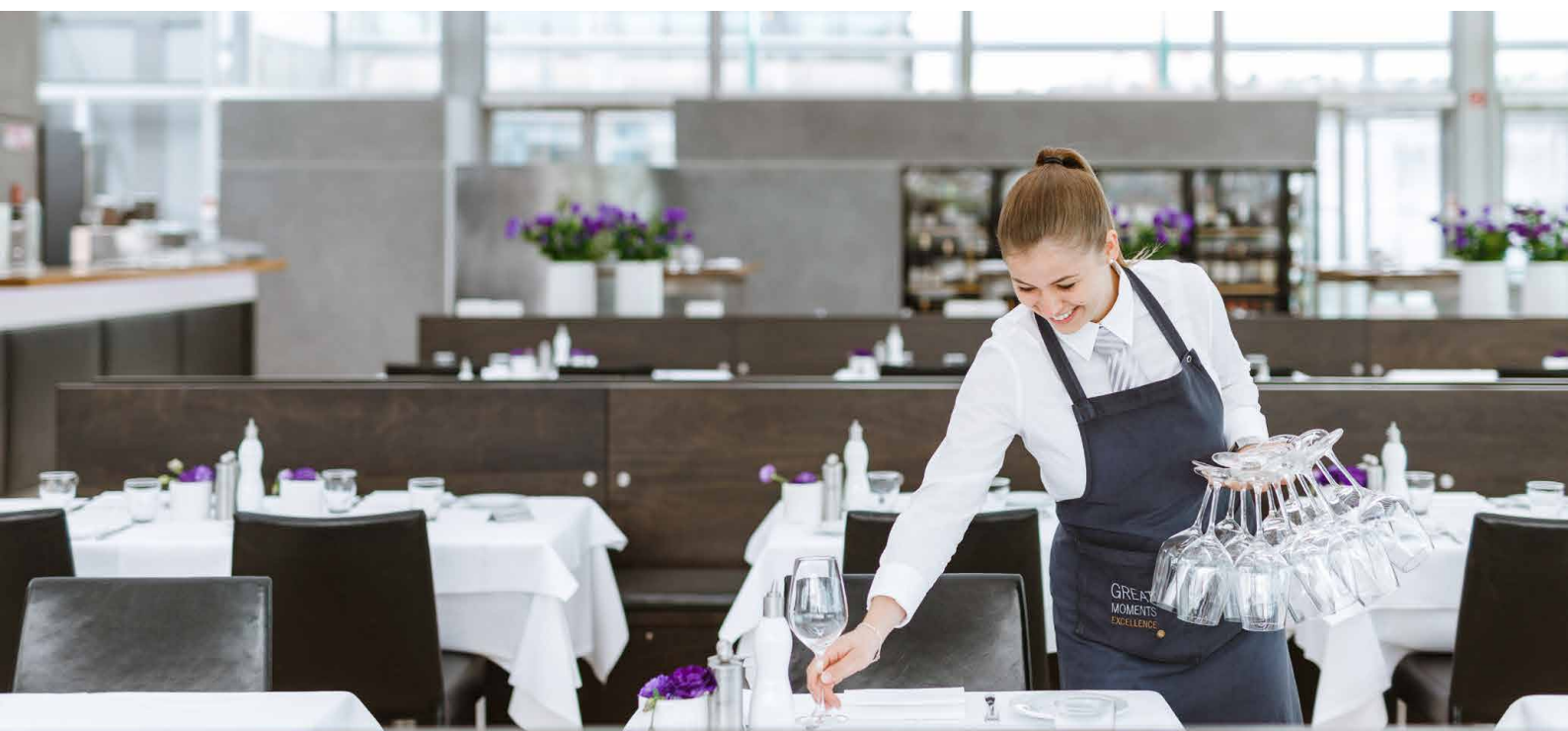
# PRIVATE AFFAIRS

## EXCLUSIVE BOOKINGS

Imagine you are celebrating your wedding or your birthday in one of the most exclusive places of the city with an amazing view of the Stuttgarter Schlossplatz. Your guests will be impressed.

Use the Cube for your private events – the open and spacious room with its bar is ideal for any type of occasions. Moreover, the o.T. Bar in the art museum's foyer is perfect for a kick off and a welcome aperitif.

Are celebrating your birthday, a baptism or a communion with a chosen few, or would you like to book the Cube restaurant for your wedding? Depending on the occasion, we can offer you a group reservation during regular business hours at the restaurant, or welcome larger groups up to 150 people for bigger celebrations. Let your occasion turn into a special experience.



# EXCLUSIVE RESERVATIONS

The CUBE is the most spectacular location in the city. For special events, the restaurant can be booked for your private function on a few days in the year. This guarantees the highest possible standard of exclusivity with individual gastronomic service.

In terms of the service, we can also arrange any necessary sound technology, staging equipment or lighting and much more. We are also glad to help with booking the music acts.

## RENTAL CONDITIONS

### DAYTIME UP TO 16.00

Room hire	2.000,00 €
Minimum consumption (food and beverages)	3.500,00 €

### IN THE EVENING FROM 18:30

Room hire	3.500,00 €
Minimum consumption (food and beverages)	9.000,00 €

## ADDITIONAL COSTS

For groups of 140 people or more, extra furniture must be rented additionally, for which additional costs are incurred. Alteration works for individual seating, as well as a reinstatement after the event are charged on a time basis.

## IN ADDITION TO THE MINIMUM SPEND

### STAFF

Chef after 24:00, hourly rate	38,90 €
Service personnel after 24:00, hourly rate	34,90 €
Service manager after 24:00, hourly rate	38,90 €
Buffet service (beverages) after 24:00, hourly rate	32,00 €
Bartender after 24:00, hourly rate	42,90 €

### Prices for exclusive reservations are plus VAT

## CAPACITY

Hot and cold buffet	up to 140 people
Set menu	up to 170 people
Standing reception	up to 200 people

## PLEASE NOTE

Exclusive reservations are possible for groups of 70 people or more. In order to confirm your reservation, it is necessary for us to get approval from the management of the museum. We would appreciate to bother about it on your behalf.



# CONTACT

## CUBE RESTAURANT

### MAILING ADDRESS

CUBE Restaurant and o.T. Bar  
Kleiner Schlossplatz 1  
70173 Stuttgart

### ADVANCED BOOKING

Phone Restaurant 0711/2804441  
Phone Bar 0711/2804439  
Fax 0711/2804442  
info@cube-restaurant.de

### OFFICE FOR EVENT ENQUIRIES

Phone 0711/55340 180  
restaurants@rauschenberger-gastro.de

## KUNSTMUSEUM STUTTGART

Astrid Eberlein  
Management  
Kleiner Schlossplatz 13  
70173 Stuttgart  
Phone 0711/21 61 96 16  
astrid.eberlein@kunstmuseum-stuttgart.de

## OPENING HOURS

### CUBE RESTAURANT

Monday to Sunday, 11:30 to 24:00

### O.T. BAR LOUNGE

Sunday to Thursday, 10:00 to 24:00  
Friday and Saturday, 10:00 to 2:00

## PLEASE NOTE

Reservations per e-mail are responded within 12 hours, or at least, within 24 hours. If you do not receive a confirmation within 24 hours, your message has not reached us. In this case, we ask you to contact our restaurant by phone.

The CUBE Restaurant belongs to the Rauschenberger Gastronomiegruppe.

Further information is available at [www.cube-restaurant.de](http://www.cube-restaurant.de).



# Cube

RESTAURANT

CUBE Restaurant and o.T. Bar  
Kleiner Schlossplatz 1  
70173 Stuttgart

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Fax 0711 / 280 44 42

E-Mail: [info@cube-restaurant.de](mailto:info@cube-restaurant.de)

Homepage: [www.cube-restaurant.de](http://www.cube-restaurant.de)

## GETTING THERE

The Cube Restaurant is located in the center of Stuttgart, directly at the Schlossplatz, on the top floor of the art museum. Bus, U-bahn, and S-bahn stops are in the immediate vicinity. Parking places are to be found in the underground car park of the BW Bank.

**Cube ... a Restaurant imagined by Rauschenberger.**

