

Cube

RESTAURANT



2024

MENU SUGGESTIONS

ENG



CUBE'S CLASSIC MENU 1 - WHOLE YEAR -

3-COURSE MENU 78,90 EURO
Soup | Main course | Dessert

4-COURSE MENÜ 99,90 EURO
Starter | Soup | Main course | Dessert

IKARIMI SALMON extra charge 8.00 € instead of soup
Cucumber | Citrus | Miso

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SPICY THAI SOUP
Coconut | Lemongrass | Shiitake mushroom

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BEEF FILLET
Dashi Risotto | Leaf Spinach | Bell Pepper

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APRICOT MOJITO
Berries | Coconut foam | Chocolate crunch

CUBE'S CLASSIC MENU 2 - WHOLE YEAR -

3-COURSE MENU 66,90 EURO
Soup | Main course | Dessert

4-COURSE MENÜ 83,90 EURO
Starter | Soup | Main course | Dessert

KOHLRABI extra charge 2.00 € instead of soup
Cucumber | Citrus | Miso

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GREEN CURRY SOUP
Cauliflower | Wasabi oil

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EGGPLANT
Wakame Risotto | Edamame | Shiitake

*

GUANAJA CHOCOLATE
Cherry | Buckwheat | Shiso



LUNCH MENU 1

- WHOLE YEAR -

2-COURSE MENU 45,00 EURO
Starter | Main course

3-COURSE MENÜ 59,00 EURO
Starter | Main course | Dessert

SPICY THAI SOUP
Coconut | Lemongrass | Shiitake

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SALMON FILLET OR CELERY
Fregola Sarda | Tomato Dashi

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CHOCOLATE & TONKA
Warm Chocolate Cake | Tonka Bean Ice Cream

LUNCH MENU 2

- WHOLE YEAR -

2-COURSE MENU 52,00 EURO
Starter | Main course

3-COURSE MENÜ 69,90 EURO
Starter | Main course | Dessert

CREAMY BURRATA
Heirloom Tomato | Basil Emulsion | Crispy Bread

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CORN-FED CHICKEN BREAST OR EGGPLANT
Dashi Risotto | Leaf Spinach | Bell Pepper

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APRICOT MOJITO
Berries | Coconut Foam | Crispy Chocolate



SPRING/SUMMER MENU

25.02.2024 - 11.09.2024

3-COURSE MENU 77,90 EURO

Soup | Main course | Dessert

4-COURSE MENU 95,90 EURO

Starter | Soup | Main course | Dessert

GOAT CHEESE

Wild Herbs | Pine Nuts | Honey

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CREAM OF SUGAR SNAP PEA SOUP

Red Prawn | Lime | Wasabi Oil

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VEAL MEDALLIONS OR CELERY

Fregola Sarda | Tomato Dashi

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GREEK YOGURT

Raspberry | Rhubarb | Butter Biscuit

AUTUMN/WINTER MENU

12.09.2024 - 24.02.2025

3-COURSE MENU 75,90 EURO

Soup | Main course | Dessert

4-COURSE MENU 99,90 EURO

Starter | Soup | Main course | Dessert

FJORD TROUT OR AVOCADO

Beetroot | Wasabi | Soy

*

HOKKAIDO PUMPKIN FOAM

Curry | Croutons | Coriander Oil

*

DUCK BREAST OR CELERY

Sweet Potato | Pak Choi | Thai Vinaigrette

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MANJARI CHOCOLATE

Matcha | Passion Fruit | Mango

CONTACT

CUBE RESTAURANT

POST ADDRESS

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

TABLE RESERVATION

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

OFFICE FOR EVENT ENQUIRIES

Phone 0711/55340 171
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 daily

CUBE RESTAURANT

Lunchtime 11:45 am - 2:00 pm
Coffee | Teatime 2:00 pm - 4:45 pm
Dinnertime 6:00 pm - midnight

o.T. BAR LOUNGE

10:00 am – 10:00 pm
Friday + Saturday: 10:00 am – 11:00 pm

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.



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70173 Stuttgart

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fax: 0711 / 280 44 42

e-mail: info@cube-restaurant.de

internet: www.cube-restaurant.de

HOW TO FIND US

The Cube Restaurant is located in Stuttgart's city center, directly on the Schloßplatz and on the top floor of the Kunstmuseum Stuttgart. Subway stations and buses are in the immediate vicinity. Parking is available in public underground parking of the BW Bank.

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

