



Cube

RESTAURANT

2026

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

Radish | Parsley | Citrus

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SPICY THAI SOUP

Coconut | Lemongrass | Shiitake mushroom

*

BEEF FILLET

Dashi risotto | Spinach | Paprika

*

APRICOT MOJITO

Berries | Coconut espuma | Chocolate crunch

CUBE'S CLASSIC MENU 2

- WHOLE YEAR -

3-COURSE MENU 62,90 EURO

Soup | Main course | Dessert

4-COURSE MENÜ 79,90 EURO

Starter | Soup | Main course | Dessert

SLOW COOKED CARROT extra charge 3.00 € instead of soup

Radish | Parsley | Citrus

*

SPICY THAI SOUP

Coconut | Lemongrass | Shiitake mushroom

*

BRAISED AUBERGINE

Wakame risotto | Spinach | Paprika

*

GUANAJA CHOCOLATE

Pear | Earl Grey | Honey



LUNCH MENU 1

- WHOLE YEAR -

2-COURSE MENU 44,90 EURO
Soup | Main course

3-COURSE MENÜ 59,90 EURO
Soup | Main course | Dessert

SPICY THAI SOUP

Coconut | Lemongrass | Shiitake mushroom

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SALMON FILLET or CELERIAC

Dashi risotto | Spinach | Paprika

*

CHOCOLATE & TONKA

Warm chocolate cake | Tonka bean ice cream

LUNCH MENU 2

- WHOLE YEAR -

2-COURSE MENU 49,90 EURO
Starter | Main course

3-COURSE MENÜ 59,90 EURO
Starter | Main course | Dessert

CREAMY BURRATA

Tomato mix | Pointed capsicum | Frisée

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CORN FED CHICKEN BREAST or AUBERGINE

Parsley polenta | Broccolini | Barolo jus

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APRICOT MOJITO

Berries | Coconut espuma | Chocolate crunch



SPRING/SUMMER MENU

FEBRUARY TO SEPTEMBER

3-COURSE MENU 71,90 EURO
Soup | Main course | Dessert

4-COURSE MENU 89,90 EURO
Starter | Soup | Main course | Dessert

GOAT'S CHEESE

Wild herbs | Pine nut | Honey

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CREAM OF CAULIFLOWER SOUP

Pecan | Chive oil

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SADDLE OF VEAL or CELERIAC

Parsley Polenta | Wild Broccoli | Barolo jus

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IVOIRE CHOCOLATE

Strawberry | Yoghurt | Thai Basil

AUTUMN/WINTER MENU

SEPTEMBER TO FEBRUARY

3-COURSE MENU 75,90 EURO
Soup | Main course | Dessert

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

ARCTIC CHAR or KOHLRABI

Red beetroot | Tapioca | Kalamansi

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CREAM OF PARSNIP SOUP

Yogurt | Pomegranate

*

SLOW COOKED OX CHEEKS or CELERIAC

Parsnip | Beech mushrooms | Barolo jus

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MANJARI CHOCOLATE

Mandarin | Shortbread

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 168
restaurants@rauschenberger-gastro.de

KUNSTMUSEUM STUTTGART

Astrid Eberlein
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Kleiner Schlossplatz 13
70173 Stuttgart
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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.



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

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**.

