

Cube

RESTAURANT



2022

PRIVATE & CORPORATE
EVENTS

ENG

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CUBE RESTAURANT ON THE TOP FLOOR OF THE KUNSTMUSEUM STUTT GART

The sense of space is unique: all-round glazing and a fantastic view of Stuttgart's city center. The reduced interior supports the impression of urban generosity.

The professional restaurant crew has a clear vision: „Inspired Cooking“ – it is the quintessence of inspiring, culinary voyage of discovery. Tasteful and expressive dishes are created with first-class, wherever possible regional products. Our dishes combine ideas from different origins: Mediterranean cuisine with Asian influences are the source of inspiration.

ENTHUSIASTIC SERVICES

Perfect processes are not enough. The decisive difference is made by our employee's passion, comparable to the revitalized elements used in classic culinary art. To ensure that our employees are always motivated, we treat our team with the utmost care and see it as our duty to promote their development to the best of their ability. In specially designed training programs, we not only train our employees in terms of their professional qualifications but above all in their personal and professional character traits as true hosts.

The result: As a guest, you recognize us by the smile with which we greet you.

RESTAURANTMANAGER SEBASTIAN PLATZER



DINNER EVENTS

FINGERFOOD FOR THE WELCOME RECEPTION

From 13,90 €
Price per person
Incl. service staff

DINNER BUFFET

From 67,90 €
Price per person
Incl. service staff

FLYING BUFFET

From 77,90 €
Price per person
Incl. service staff

OR

3-COURSE MENU

From 62,90 €
Price per person
Incl. service staff

4-COURSE MENU

From 72,90 €
Price per person
Incl. service staff

AND

LATE-NIGHT-SNACK

From 7,50 €
Price per person
Incl. service staff

All prices excluding VAT. Price changes are reserved.

BEVERAGE PACKAGES

WELCOME DRINK-PACKAGE

Package for 1 hour

Soft drinks
Prosecco
Prosecco with orange juice
Beer

From 9,50 €
Price per person
Incl. service staff

BEVERAGE PACKAGE „CLASSIC“

Package for 3-4 hours

Soft drinks
Wine selection 0,75 l
Beer

From 32,90 €
Price per person
Incl. service staff

BEVERAGE PACKAGE „EXCLUSIVE“

Package for 3-4 hours

Soft drinks
Wine selection 0,75 l
Beer
Coffee specialties

From 36,90 €
Price per person
Incl. service staff

BEVERAGE PACKAGE „KIDS“

Package for 3-4 hours

Soft drinks

(This package is for children age 5 to 11.
Children under the age of 5 are free of charge.)

From 18,90 €
Price per person
Incl. service staff

BEVERAGE PACKAGE „DIGESTIF“

Package for 3 hours

Digestif selection

From 7,50 €
Price per person
Incl. service staff

DRINKS PACKAGE „COCKTAILS & HIGHBALLS“

Package for 3 hours

Cocktail and/or Highball selection

From 24,90 €
Price per person
Incl. service staff



DINNER BUFFET

PRICE FOR THE COMPLETE BUFFET PER PERSON 69,90 EURO

Minimum amount 80-120 people.
If the number of persons is lower,
the price will be slightly adjusted.

PRICE FOR THE COMPLETE BUFFET PER PERSON 67,90 EURO

Minimum amount 120-180 people.
If the number of persons is lower,
the price will be slightly adjusted.

SALADS & STARTERS

(Please select your six favorites.)

SEASONAL LEAF SALADS

TOPPINGS: Seeds | herbs | sprouts

DRESSING: „CUBE“-special dressing

GRILLED ANTI PASTI VEGETABLES

Zucchini | pepper | mushrooms | tomatoes | buffalo mozzarella

BEET SALAD

Goat cheese crumble

LENTIL SALAD

Shallot | root vegetable | mustard dressing

TOMATO SALAD

Apricot-chimichurri | avocado | olives

GLASS NOODLES „ASIA STYLE“

Coriander | ponzu lime marinade

GREEN COUSCOUS SALAD

Mint | caramelized cashews

CARPACCIO OF ZUCCHINI

Goat cream cheese

CAESAR SALAD

Caesar dressing | Croûtons

MEATBALLS

Potato salad | mustard cream

PICKLED SALMON extra charge 1,00 €

Sour cream | red onions | lime

ROAST BEEF extra charge 1,00 €

Shimeji mushrooms | fried onions | Truffle-Vinaigrette

GRILLED PRAWNS extra charge 1,00 €

Spicy melon-cucumber-salad

BREAD & DIPS

DIFFERENT TYPES OF BREAD

DIPS

Herb curd | salted butter



DINNER BUFFET

FISH MAIN COURSE

(Please select your favourite dish.)

SALMON FILLET WITH CURRY CRUST

GRILLED SEA BASS

PRAWN SKEWER „SWEET & SOUR“

PIKE-PERCH

SIDE DISH & FISH SAUCE

(Please select a side dish and a sauce.)

LEEK- RISOTTO

FENNEL WITH ORANGE

POTATO-SAFFRON-PUREE

LIME SAUCE

WHITE WINE SAUCE

MEAT MAIN COURSE

(Please select your favourite dish.)

BEEF STROGANOFF

SALTIM BOCCA

Veal escalopes with Parma ham

FRIED CORN-FED CHICKEN BREAST

BEEF CHEEK „24h SLOW COOKED“

MIGNONS OF BEEF FILLET extra charge 3,00 €

OR

CARVE-STATION

(Please select your favourite dish.)

SADDLE OF VEAL extra charge 3,50 €

ROASTBEEF „SLOW COOKED“ extra charge 3,50 €

BLACK ANGUS BEEF FILLET „SLOW COOKED“ extra charge 7,50 €



DINNER BUFFET

SIDE DISH & SAUCES FOR THE MEAT

(Please select two side dishes and one sauce.)

POTATO GRATIN

BROWN BUTTER – PUREE

GRILLED VEGETABLES

GREEN ASPARAGUS

RATATOUILLE

GREEN BEANS

BERNAISÉ

DARK JUS WITH PEPPER

BBQ-SAUCE

RED WINE JUS

VEGETARIAN MAIN COURSE

(Please select your favourite dish.)

INDIAN VEGETABLE CURRY (VEGAN)

Spicy vegetables – coconut-curry

Lotus roots | green asparagus | snap peas | coriander | rice

RISOTTO FREGOLA SARDA

Italian vegetables

PASTA "RIGATONI"

Tomato-saffron-sauce | pesto | parmesan

FRESH RICOTTA-RAVIOLI

Spinach | herb sauce | nut melt

FETTUCCINE

Truffle cream | truffle

OR

PASTA-STATION extra charge 2,50 €

ORECCHIETTE & PRAWNS

Pasta | sugo of tomatoes | basil | cherry tomatoes | rocket | parmesan

Optionally with grilled shrimps



DINNER BUFFET

DESSERT BUFFET

(Please select your four favorites.)

VALRHONA CHOCOLATE CRÈME BRÛLÉE

VANILLA PANNA COTTA

Cantuccini crunch | campari peach

CRÈME BRÛLÉE

Tonka bean

OPERA CAKE

Raspberrygel | raspberries

APPLE-BROWNIE

Maple syrup | sour cream | cranberries

FRUIT SALAD

Mint

MANGO PANNA COTTA

Sweet muesli | coconut foam

CHIA SHOT

Elderberries | coconut water | berry puree

FRUITE TABOULEH

Israeli couscous | seasonal fruits | maple syrup



CUBE'S CLASSIC MENU 1 - WHOLE YEAR -

3-COURSE MENU 69,90 EURO
Soup | Main course | Dessert

4-COURSE MENÜ 79,90 EURO
Starter | Soup | Main course | Dessert

OCTOPUS CARPACCIO extra charge 4.00 € instead of soup
Yuzumarinade | pickled shallots | Oxali

*

THAI SOUP
Coconut milk | lemongrass | shiitake mushrooms

*

BEEF FILLET FRIED IN ONE PIECE
Grill vegetables | potato gratin | barolo jus

*

CRÈME BRÛLÉE WITH TONKA BEAN
Currant | butter biscuit crumble

CUBE'S CLASSIC MENU 2 - WHOLE YEAR -

3-COURSE MENU 65,90 EURO
Soup | Main course | Dessert

4-COURSE MENÜ 75,90 EURO
Starter | Soup | Main course | Dessert

5-COURSE MENÜ 89,90 EURO
Starter | Soup | Entrée | Main course | Dessert

CREAMY BURRATA extra charge 2.00 € instead of soup
Colorful tomatoes | wild herbs

*

TRUFFLE POTATO SOUP
Truffle oil | leek | sour cream

*

SEA BASS "FRIED" extra charge 4.00 € instead of soup
Spinach | cherry tomatoes | velouté

*

SADDLE OF VEAL
Sweet potato puree | pak choi | dark jus

*

NEW YORK CHEESECAKE
Raspberry | almond crumble | raspberry sorbet

ALTERNATIVE FISH MAIN COURSE - WHOLE YEAR -

STEAK FROM YELLOWFIN TUNA
Black bean risotto | soja lime jus



SPRING MENU

25.02.2022 - 05.06.2022

3-COURSE MENU 69,90 EURO
Soup | Main course | Dessert

4-COURSE MENU 79,90 EURO
Starter | Soup | Main course | Dessert

SPRING SALAD extra charge 4.00 € instead of soup
Green asparagus | champagne dressing | goat cheese
*

WILD GARLIC CREAM SOUP
Pink pepper | sour cream
*

SADDLE OF VEAL
Mashed potatoes with chorizo | wild broccoli | thyme
*

RHABARBER RASPBERRY FROOP
Vanilla cream | rhubarb-raspberry foam | yoghurt crisp

SUMMER MENU

06.06.2022 - 11.09.2022

3-COURSE MENU 69,90 EURO
Soup | Main course | Dessert

4-COURSE MENU 79,90 EURO
Starter | Soup | Main course | Dessert

SUMMER SALAD extra charge 4.00 € instead of soup
Champagne dressing | cereals | young radish | radish
*

YELLOW GAZPACHO
Cold yellow vegetable soup | herbs | chilli oil
*

BLACK ANGUS ENTRECÔTE
Pimientos | polenta | dark Jus
*

GREEK YOGURT
Strawberry | butter biscuit crumble



AUTUMN MENU

12.09.2022– 20.11.2022

3-COURSE MENU 68,90 EURO
Soup | Main course | Dessert

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

AUTUMN SALAD extra charge 4.00 € instead of soup

Champagne dressing | cerealien | pickled pumpkin
goat cheese

*

CARROT-GINGER SOUP

Pink pepper

*

BLACK ANGUS BEEF FILET

Polenta | mushroom ragout | barolojus

*

DULCEY PANNA COTTA

Mango | almond crumble

WINTER MENU

21.11.2022– 25.02.2023

3-COURSE MENU 65,90 EURO
Soup | Main course | Dessert

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

WINTER SALAD extra charge 4.00 € instead of soup

Champagne dressing | cereals | colorful beets
caramelized goat cheese

*

CREAMY CELERY SOUP

Croûtons | green oil

*

BRAISED VEAL JACK

Nut-butter mashed potatoes | jung leek | jus

*

WARM CHOCOLATE BROWNIE

Pear | salty caramel

WHAT YOU SHOULD NOTE

Our prices include the following non-food components: glasses, china, cutlery, napkins, service and kitchen equipment. Other special services such as chair covers, table decorations or additional furniture are provided upon request. Further additional costs arise for assembling and dismantling. In addition, our employees' hourly wages are based on actual performance.

The furniture (tables, chairs and lounge furniture) is included in the rental conditions for up to 170 guests. For higher numbers of guests the required furniture is rented according to the necessity.



CORPORATE EVENTS EXCLUSIVE BOOKINGS

Would you like to leave a lasting impression with customers, guests or employees? The Cube Restaurant as one of the city's most exclusive restaurant venues makes it possible with its breathtaking view over the Stuttgart Schlossplatz.

The restaurant is located on the top floor of the Kunstmuseum directly in the city center with excellent public transport connections and parking spaces in the public underground car park of the BW Bank. Therefore, the Cube Restaurant offers the perfect conditions for your event. The spacious room with fully equipped bar and a lounge with excellent views are versatile. To round off your event, start with a cocktail reception at the o.T. Bar, which is located in the foyer of the 'Kunstmuseum Stuttgart'.

Thanks to the varied furnishing options in the Cube Restaurant, there is capacity for up to 150 people at either long or round tables.

The Cube Restaurant is the quick-change artist among our restaurants. Under the heading „Book the Concept“ you can book and scale our event catering concepts individually for your event. Especially for the people who have already experienced a considerable amount of concepts, these innovations were created to merge food inspirations, bar culture and sounds in a special ambience. For details, please refer to our „Book the Concept“ brochure.



PRIVATE EVENTS EXCLUSIVE BOOKINGS

Imagine celebrating your wedding or your birthday in one of the most exclusive places of the city. Your guests will undoubtedly be delighted by the breath-taking venue.

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 you celebrating your birthday, a baptism or a communion with a chosen few or would you like to book the entire Cube Restaurant for your wedding? Depending on the occasion we can offer you a group reservation during regular business hours or welcome larger groups up to 150 people for bigger occasions. Let's create unforgettable moments together.





INCENTIVES CORPORATE & EXCLUSIVE

Would you like to thank your employees for their valuable cooperation by inviting them to one of Stuttgart's most spectacular venues?

Welcome your staff members at the o.T. Bar located in the foyer of „Kunstmuseum Stuttgart“ for a delightful breakfast, followed by a guided tour of the museum leading to the Cube Restaurant on the 4th floor, where coffee and cake will be served to conclude the visit.

The Cube Restaurant may be the ideal location for your next convention. Following your meetings, we suggest a reception with finger food at the o.T. Bar before inviting your guests to a guided tour of the museum. Each floor you climb while admiring the exquisite artwork brings you closer to the dinner at the Cube Restaurant where the splendid view and a memorable culinary journey await you.

EXCLUSIVE RESERVATIONS

The Cube Restaurant is the city's most spectacular location. For special events, the entire restaurant can be rented for an exclusive ceremony a few days a year. This guarantees the highest possible exclusivity with individual gastronomic performance.

For our culinary services, we also take care of possibly needed sound equipment, stage structures or special lighting effects and much more. Moreover, we are happy to help with the booking of 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 €
Security staff, hours rule	26,00 €

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 rentals are possible as of 70 people.



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.



Cube

RESTAURANT

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

phone: 0711 / 280 44 41

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**.

