



AGNER

IN THE OPELBATH

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Gastronomy on the Neroberg

[www.wagner-gastronomie.de](http://www.wagner-gastronomie.de)

Summer and winter!



MENU & BUFFET





THREE LILIES HALL





# PLANNING HELP

## for your event

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# For your Event

We ask for your understanding that a uniform menu is usually served at events. Of course, exceptions apply to children, vegans, allergy sufferers and diabetics, for whom we offer individual meals.

We serve you a menu: -  
**from 12 people**

We serve you a buffet: -  
**from 30 people**

The menu compositions of the menus & buffets mentioned serve only as recommendations and can of course be adapted depending on the season and your individual wishes.

## Buffet & drinks flat rate

### Costs for children:

under 5 years 0%

from 5 years to 12 years 50%

Personnel costs, hall rent and VAT are included in our prices.

Please consider our suggestions as recommendations on our part only. Of course, your individual ideas come first.

Let us advise you right from the planning phase – we guarantee that your event runs smoothly, from start to finish.



# planning

## Graphic Designer

Help with designing your invitation and more...

Andrea Heideck, Tel.: 0178 - 88 777 99, [www.gaertnersdesign.de](http://www.gaertnersdesign.de), [info@gaertnersdesign.de](mailto:info@gaertnersdesign.de)

## photographer

Professional pictures from your celebration...

Sabrina Feige Tel: 0173 - 282 38 30, [www.sabrina-feige.de](http://www.sabrina-feige.de), [info@sabrina-feige.de](mailto:info@sabrina-feige.de)

## Table plan

In the Drei-Lilien-Saal we have round tables for 8 people. These can also vary between 6 – 9 people. We recommend giving the tables a theme, e.g. city names, flowers, fruits.

**Flower decoration** You can get flower decoration yourself or via:

Blumenhaus Ing, Mr. Andi Slotty, Tel: 0611 / 94 91 52 83, [info@blumenhaus-inge-wiesbaden.de](mailto:info@blumenhaus-inge-wiesbaden.de)

## Experience the Neroberg, city tour, bus & driving service

Ulrich W. Hies, Tel: 0162 - 711 50 01

**Music & more**, you are looking for a DJ, presenter...

DJ Mikel, Tel: 0171 - 723 32 53, [www.mikel-musik.de/info@wiwamusik.de](http://www.mikel-musik.de/info@wiwamusik.de), flat rate for use of lighting system €200.00 plus VAT.

**Driving and limousine service**, Mr. Schapur, Tel.: 0163 – 376 20 00

We can create **menu cards** with your logo or desired text for you!

Per menu card 5,00 € plus VAT.

### Table linen and napkins

are of course included in the menu price.

Cleaning fee/per white chair cover €4.00 plus VAT/per piece.

Pillar candles in silver glass €5.00 plus VAT/per table.

Candlestick 5-armed €12.00 plus VAT/per table

### Hall rent and personnel costs

are included in the menu price!

Staff surcharge from 1 a.m. € 49.00 plus VAT/per hour and employee.

## Payment term

Is 8 days after receipt of the invoice without deduction. Payments by credit card are

Events not possible. The general terms and conditions can be read on our homepage: [www.wagner-gastronomie.de/agb](http://www.wagner-gastronomie.de/agb)

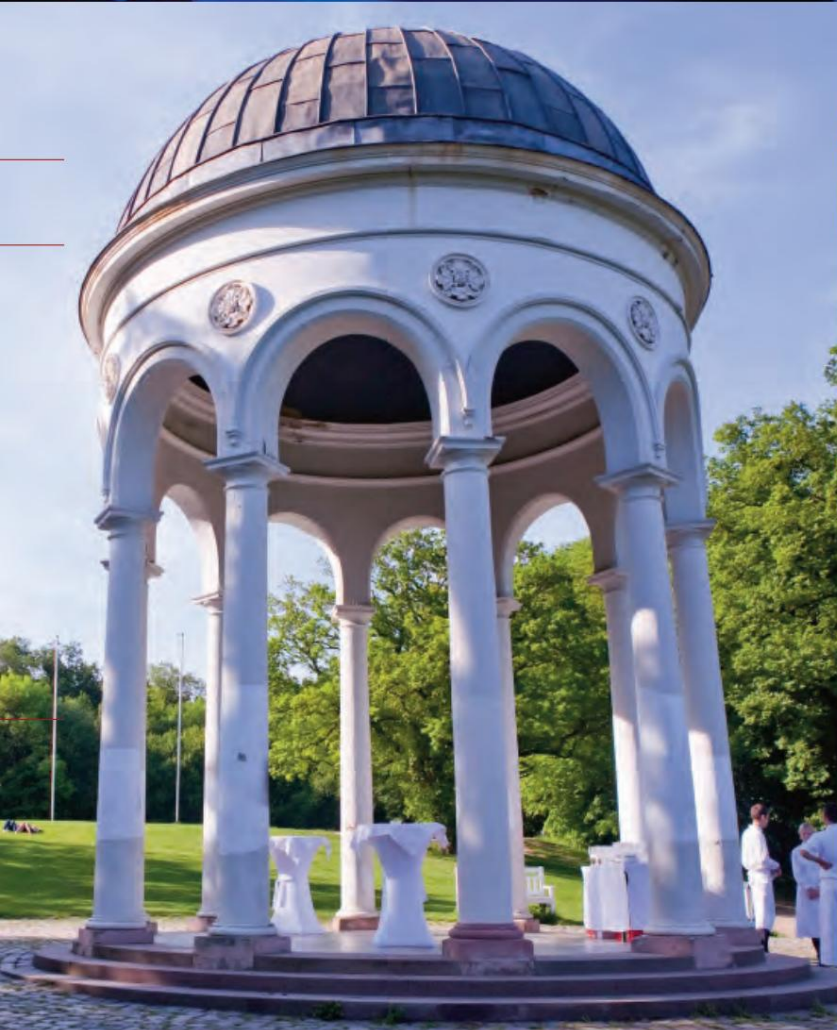
Please let us know the final number of people by email 5 days before the day of your event.

This number is the basis for the calculation.





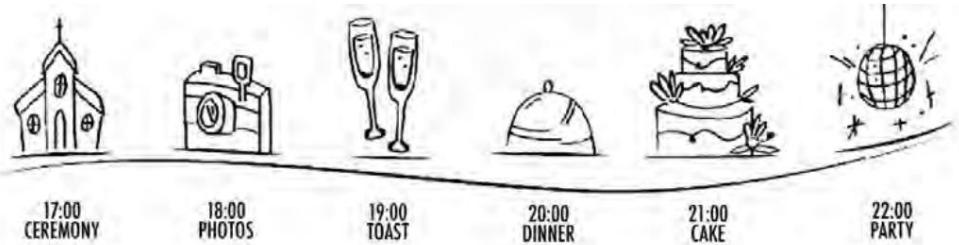
Party time



Driving and  
Limousine service



## Sequence



### Welcoming

of guests, we recommend a small standing reception. This gives guests the opportunity to greet each other, present gifts or take photos.

### White wine or red wine?

The rule of thumb “white for fish and white meat, red for dark meat” is no longer necessarily binding today. We therefore advise you to choose one white and one red wine to match this to accommodate the tastes of your guests.



Please note that the use of the swimming pool without prior authorization of the operator is strictly prohibited.

The operator is the Mattiaqua Bädergesellschaft, a company owned by the state capital Wiesbaden. Swimming in conjunction by using our restaurant or the Drei-Lilie

The official opening hours of the Opelbad is n  
Mattiaqua is possible. Ordering a S  
23:00 is available for a flat fee  
VAT possible.  
VAT per

*Event around the swimming pool.*



We will of course be happy to advise you on the wine selection! We provide mineral water for the wine directly on the tables. Every guest can help themselves.

#### **Non-alcoholic beverages & beer**

Even with a fixed wine selection, your guests can of course choose from our extensive drinks menu.

#### **For digestion**

we can offer various digestifs. As a package we have magnum bottles with grappa, Williams pear & cherry brandy which we can offer you for 110,00 € per liter.

#### **Coffee**

After dinner, your guests can choose between coffee, cappuccino, espresso, Choose Latte Macchiato & decaffeinated coffee.



ing n-Hall outside

ur with permission from

hwimm masters from 8:00 p.m. to

Fee of € 42.00 per hour plus an

additional fee of € 6.00 plus event

participants.



# Calculation aid

Drinks are charged according to consumption or a drinks flat rate **for groups of 20 or more people.**

To help you plan your event better, we have put together a drinks package for you. Each hour started: €8.00 for a minimum of 3 hours

## **The flat rate includes: -**

House brand Wagner sparkling wine (Reuter & Sturm) as an aperitif or in winter mulled wine and punch - All of our types

of beer - All non-alcoholic drinks (Cola, Fanta, juices, etc.)

- Sparkling and still mineral water - A selection

of coffees including espresso, cappuccino and more.

# Wines

## **Grauer Burgundy**

(Rheinhessen) quality wine bA

Estate bottling Hans-Werner Fels, Gau-Bickelheim A

wonderfully intensely fragrant wine with a seductive bouquet of apricots and honey.

It is powerful, natural – Silver Chamber Prize coin

## **Ruffino Rosatello**

Italy from the Venice region

Fine, bright powder pink with copper nuances

Captivatingly fragrant composition of floral and fruit aromas

## **Cabernet Veneto IGT, Cabernet Sauvignon**

from the house Serena 1881 Italy from the Venice region. With a strong cherry red color that tends towards brick color, intense, fine, full-bodied, with a moderate alcohol level, it has a striking personality

**Not included:** spirits, cocktails  
(Aperol Spritz, Hugo Gin Tonic...).

These are charged separately at the prices of the valid drinks menu.

## **Note:** The

beverage flat rates are intended to make calculation and organization easier and offer the host an advantageous price-performance ratio. They are not a business basis for promoting excessive alcohol consumption or alcohol abuse.

## **Corkage**

**fee:** Do you have your favorite wine at home?

Then just bring it with you to your event!

For this service we charge a corkage fee of €24.80 per bottle (0.75l).

This offer only applies to wines that we do not have in our range.



  
**RUFFINO**  
DAL 1877



**REUTER & STURM**



# Meeting with a view over the roofs of Wiesbaden...



Hold your meeting in our technically equipped Drei-Lilien-Saal, with a projector and screen available.

Ideal for conferences, seminars, meetings, kick-offs or a Workshop for your employees.

It can accommodate **10-80** people.

## Equipment

Providing:

- Canvas
- Projector
- Flipchart
- Microphone
- Free parking spaces in front of the Opelbad

**The Opelbad is ideal to reach:** 5 minutes from the city center, 10 minutes from the main train station, 30 minutes from Frankfurt Airport.







## Conference offer 1

- Three Lilies Hall -  
room provision
- Technology
- incl. water and apple juice  
(other drinks according to consumption)
- Morning coffee break with  
croissants
- 2-course lunch  
including water
- sweet coffee break in  
the afternoon

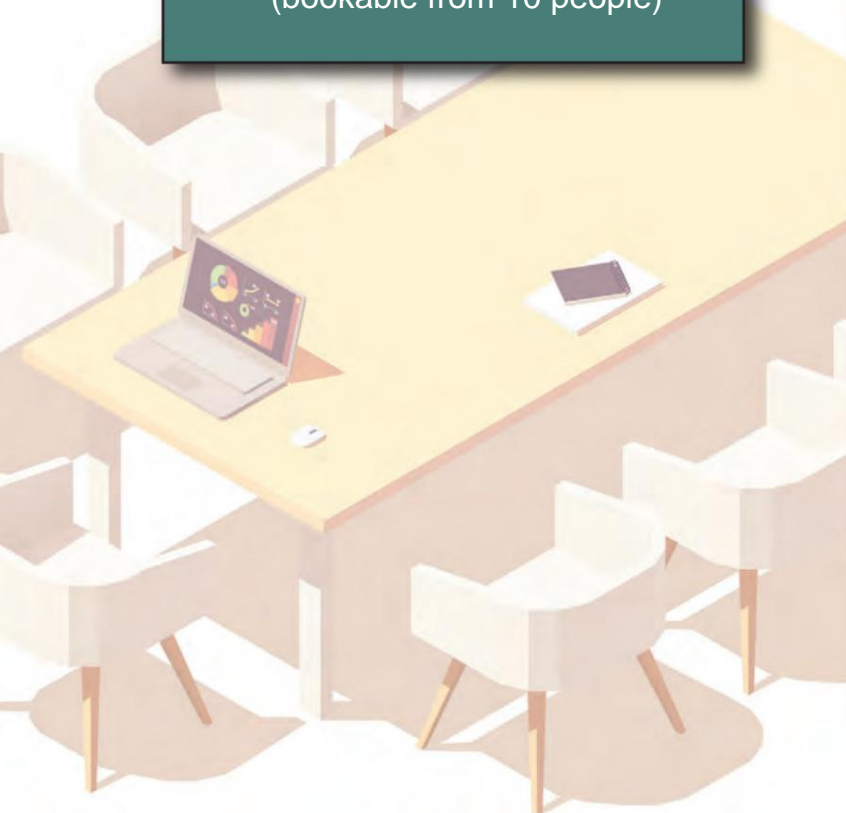
per person: 75,00 €  
(bookable from 10 people)



## Conference offer 2

- Three Lilies Hall
- Room provision
- Technology
- incl. water and apple juice  
(other drinks according to consumption)
- sweetness  
Coffee break in the afternoon
- 3-course dinner  
incl. water

per person: €88.00  
(bookable from 10 people)





# Get an offer:

For your event request we need the following information. Please fill out this form so that we can make you an offer according to your wishes. You can send us this Send **by email to [info@wagner-gastronomie.de](mailto:info@wagner-gastronomie.de)** or **by fax to 0611 59 95 68** . Alternatively You can also use our online form. Simply visit our website at **<https://wagner-gastronomie.de/kontakt-anfahrt/anfrageformular.html>** and fill out the form Our team will contact you as soon as possible.

**kind of event**

**Day of the event**  **time**

**Organizer/Company:**

**Name first Name:**

**Street:**

**Postcode & City:**  **Phone:**

**Number of people:** **Adult:**  **Children (6-12):**

**Space:**

<input type="checkbox"/>	Opelbad restaurant	<b>Beverages:</b>	<input type="checkbox"/>	Drinks flat rate
<input type="checkbox"/>	Opelbad terrace		<input type="checkbox"/>	based on consumption
<input type="checkbox"/>	Three Lilies Hall			
<input type="checkbox"/>	Martha The Cabin			
<input type="checkbox"/>	The tower			

**Menu/Bufferet:**

<input type="checkbox"/>	Menu No. 1	<input type="checkbox"/>	Conference offer 1
<input type="checkbox"/>	Menu #2	<input type="checkbox"/>	Conference offer 2
<input type="checkbox"/>	Menu No. 3	<input type="checkbox"/>	Wedding menu
<input type="checkbox"/>	Menu No. 4	<input type="checkbox"/>	Rheingau Buffet
<input type="checkbox"/>	Menu No. 5	<input type="checkbox"/>	Classic buffet
<input type="checkbox"/>	Menu No. 6	<input type="checkbox"/>	Three Lilies Buffet
<input type="checkbox"/>	Menu No. 7	<input type="checkbox"/>	Grill Buffet Opelbad
<input type="checkbox"/>	Menu No. 8	<input type="checkbox"/>	Grill Buffet Neroberg
		<input type="checkbox"/>	Grill Buffet Wiesbaden
		<input type="checkbox"/>	Winter BBQ buffet



# MENU & BUFFET

## Suggestions



## Menu 1

**Potato-leek cream soup** with  
smoked salmon strips  
\*\*\*

**Juicy roast pork** in a Dijon mustard  
sauce with homemade  
Burgundy red cabbage and potato dumplings  
\*\*\*

**Groats of mixed wild berries** with  
bourbon vanilla ice cream  
\*\*\*

€ 36,50

## TRAVEL GROUPS

### Menu 2

**Wild mushroom cream  
soup** made from local  
mushrooms refined with crème fraîche  
\*\*\*

**Beef fillet** in a  
horseradish sauce with bouillon  
potatoes and young savoy  
cabbage in light cream.\*\*\*

**Wine foam cream** from  
Rheingauer Riesling with  
raspberries and fresh mint  
\*\*\*

€ 39,40

## MEETINGS

### Menu 3

**Smoked salmon tartare** on  
potato rösti  
\*\*\*

**Braised beef** in its own  
gravy with glazed carrots  
and buttered spaetzle  
\*\*\*

**Dark chocolate mousse** with fresh  
fruits  
\*\*\*

€ 40,80

### Menu 8

**Maine lobster carpaccio** with  
lemon thyme marinade and  
frisée tips.\*\*\*

**Three kinds of soup**  
Boiled beef broth, Mediterranean tomato soup,  
Wild mushroom soup  
\*\*\*

**Sorbet of oranges**  
filled with Prosecco and Aperol  
\*\*\*

**Filet de Beef" en Croûte"**  
Charolais beef fillet with fresh mushrooms and herbs in a brioche coating  
Périgourdine sauce, potato gratin, broad beans,  
glazed carrot sticks  
\*\*\*

**Fondant au Chocolat** with  
gourmet vanilla ice cream  
\*\*\*

€ 109,80

## Menu 4

### Tafelspitz broth from meadow beef

with small Maultaschen  
\*\*\*

### Roast patties "Queen style" filled

with fine veal ragout in a light  
Riesling cream sauce with fresh  
mushrooms and young peas  
à la Francaise  
\*\*\*

### Chocolate mousse

with fresh berries  
\*\*\*

€ 42,90

### Farandole of fish appetizers

Mediterranean prawns accompanied  
by smoked and gravlax with creamed  
horseradish and  
Mustard sauce on Rösti  
\*\*\*

**Pork loin fried in one piece** on Marsala  
with fresh green pepper, fries croquettes,  
glazed carrot sticks

Broccoli florets  
\*\*\*

### Creme brulee

Bourbon vanilla cream with open  
Fire caramelized  
\*\*\*

€ 49.80

## Menu 5

## MENUS FOR EVERY OCCASION

## Menu 7

### Salmon tartare with avocado

Tartare of fresh salmon with  
avocado cubes, shallots, peppers  
Lime marinade in the avocado half served garnished with  
salmon caviar on mini rösti  
\*\*\*

### Three kinds of soup (served in small terrines)

Tafelspitz broth  
Mediterranean tomato soup  
Rheingau herbal cream soup  
\*\*\*

**Roast beef from Simmental meadow cattle** ,  
roasted in a herb crust until tender and pink  
Béarnaise sauce, potato gratin,  
broad beans and glazed carrot sticks  
\*\*\*

### Dessert Variation

Wild berry groats, chocolate mousse  
Crème Brûlée, Yoghurt Panna Cotta  
Pistachio ice cream garnished with strawberries  
\*\*\*

€ 74.80

## Menu 6

### Rocket salad

with prawns fried  
in olive oil and aromatics of Provence  
\*\*\*

**Mediterranean tomato cream soup**  
with roasted pine nuts  
\*\*\*

**Young pork fillet "Tuscan style"** with  
ricotta and sage filling

Parma ham coat fried on shallot  
balsamic jus

Seasonal vegetables, herb risotto  
\*\*\*

**Panna cotta** on  
strawberry sauce mirror  
\*\*\*

€ 57,80





# Wedding menu

## **Trilogy of home-pickled game fish**

Yellow fin tuna marinated with fresh horseradish and lemon, wild water salmon marinated with oranges and dill, zander marinated with lime and brown sugar on a wild herb salad with a light balsamic dressing

## **Chicken consommé flavoured**

with fresh ginger and lemongrass, served with vegetable brunoise and chicken fillet on a skewer

## **Blackcurrant sorbet**

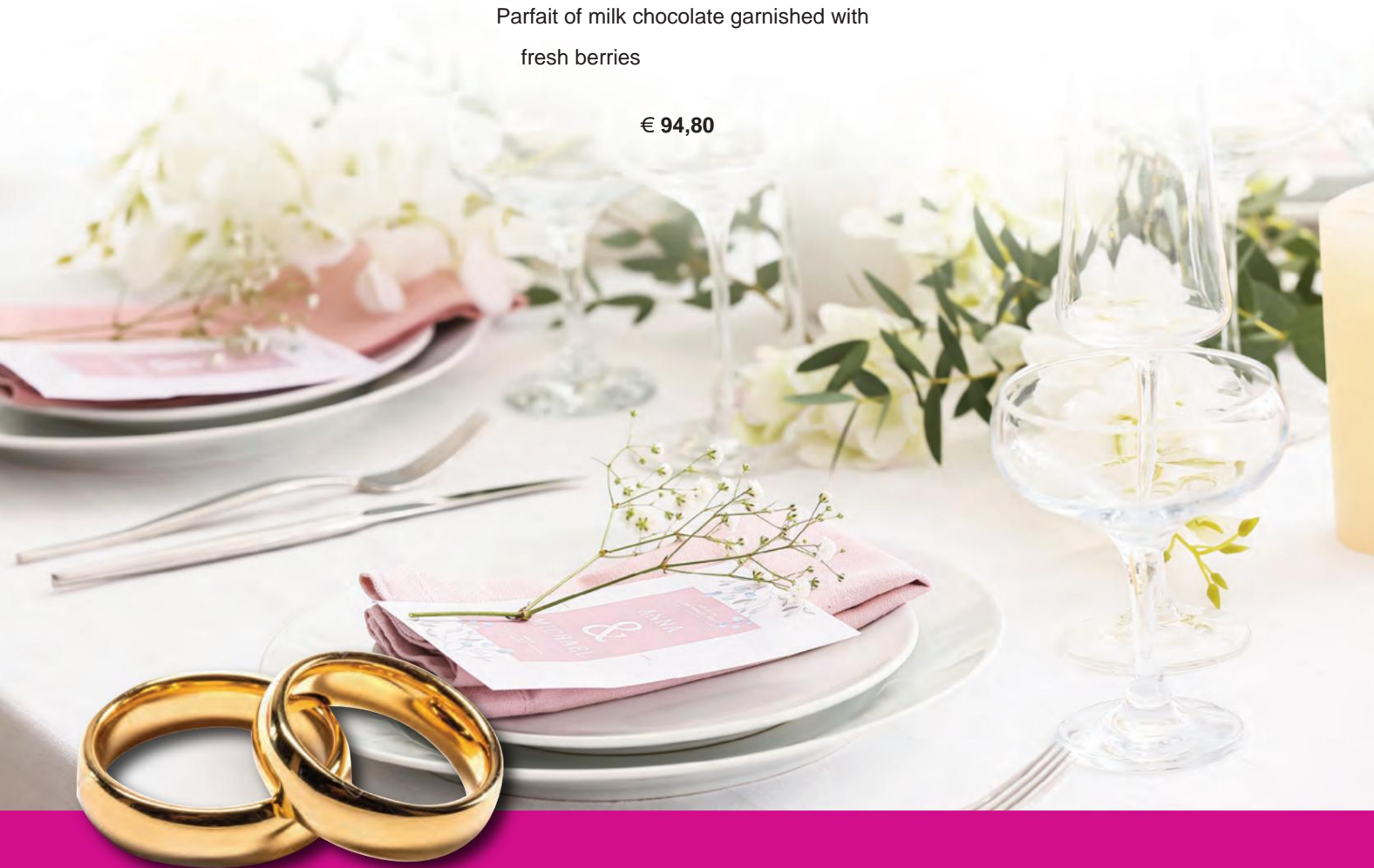
topped up with crème de cassis and sparkling wine from Reuter and Sturm Walluf

**Low temperature cooked roast beef from Black Angus beef** with a lightly truffled Bárnaise sauce with potato gratin and grilled green asparagus

## **Variation of chocolate**

Blood orange and dark chocolate mousse,  
White chocolate tart,  
Parfait of milk chocolate garnished with fresh berries

€ 94,80



## Appetizers

**Smoked salmon tartare** on small potato rosti with horseradish cream

**Quinoa pumpkin salad** with fresh rocket

**Parma ham rolls** filled with marinated julienned vegetables on rocket

**Cherry tomatoes with baby mozzarella** in olive oil balsamic dressing

**Gorgonzola Spinach Quiche**

# Rheingau Buffet

## Soup

**Carrot-ginger soup**

## Main courses

**Braised veal roll roll**

in a herb cream sauce with butter spaetzle and fresh market vegetables

**Redfish fillet**

with horseradish crust, rosemary potatoes and leaf spinach

## dessert

**Mousse au Chocolat**

**Wild berry groats**

**Honey cream with raspberry sauce**

€ 54.80





## Appetizers

**Saumon froid en Bellevue** fresh wild water salmon poached with three sauces

**Vitello tonnato** with a spicy tuna and caper marinade

**Beef carpaccio** with lime olive oil dressing and parmesan shavings

**Italian antipasti** zucchini, peppers, aubergines in a racy balsamic marinade

**Cherry tomatoes with baby mozzarella** in olive oil-balsamic dressing

**Mediterranean seafood salad**

in olive oil-lime dressing with spring onions and garlic

**Asian Chicken Glass Noodle Salad**

with fresh vegetables in a soy-lime dressing

**Avocado shrimp and tomato salad** with a light vinaigrette

## Soup

**Consommé from Simmertaler beef**

with small Maultaschen

## Main courses

**Tranches of pink roast beef** with Bernaise sauce, bacon

beans and potato gratin

**Piccatta of red mullet fillet** on a

fruity tomato sugo with green tagiatelle

**Potato vegetable strudel** with

chive crème fraîche

## dessert

**Creme brulee**

**Panna cotta** with berry compote

**Exotic fruit groats**

Ice cream variation

€ 68.50



Classic buffet

## Appetizers

### **Breton lobster salad**

in a light lemon mayonnaise

**Tranches of roast beef fried in one piece** with a root vegetable salad and homemade remoulade sauce

**Asian salad** with grilled king prawns

**Burrata** with cherry tomatoes, basil pesto and balsamic reduction

**Mango salad** in a rocket nest with roasted nuts and goat cheese

**Baked figs** on ricotta with pumpkin seeds

## Three types of soup (served in small tureens)

**Consommé of crustaceans**

**Rheingauer herb cream soup**

**Carrot-ginger soup**

## Main courses

### **Slices of black halibut**

poached with root vegetables in champagne sauce with mashed celery and potatoes

**Saddle of veal fried in one piece** in a light truffle sauce

glazed salsify vegetables and rosemary potatoes

## dessert

### **Dark chocolate mousse**

with chopped walnuts

### **Salted caramel cream**

### **Crème brûlée**

### **Norwegian Omelette**

Ice cream omelette in a biscuit coating with beaten egg whites

Baked and flambéed in the oven

€ 83,80



# Three lilies Buffet





# Grill buffet Opelbad

## Starter buffet

**Mozzarella fig salad** with cherry tomatoes on one

Lime-honey marinade

**Tuscan pasta salad**

with dried tomatoes and black olives, goat cheese with white balsamic dressing

**Marseille seafood salad** made from selected seafood with lime dressing

**Ruccola salad**

with parmesan shavings, olives, Bruschetta and balsamic vinaigrette

**Moroccan Tabbouleh**

Salad of cooked durum wheat semolina with Raz el Hanout North African

Spice mix

**Melon salad** with

fresh mint and Parma ham

## Grilled vegetarian

**Colorful vegetable skewers** with

Mediterranean summer vegetables in basil oil

**Tomatoes** stuffed with couscous

## From the charcoal grill

**Juicy marinated pork steaks** from young pork neck

**Beef rump steaks**

from Argentinean Angus beef

**Spicy spare ribs** in honey-whisky marinade

**Asian chicken skewers** with colorful and fresh peppers

Mushrooms in a soy-chilli marinade

**Pollock fillet cooked in foil** marinated in teriyaki marinade

**Hessian Bratwurst**

**Frankfurt beef sausage**

## Side dishes

**Ratatouille vegetables**

**Grenaille potatoes**

**various spicy barbecue sauces** cooked in sea salt ,

**Herb butter and spices**

**Party rolls**

## Desserts

**Wild berry groats** with vanilla sauce

**Creme brulee**

**Mousse au Chocolat**

**Yoghurt panna cotta**

**Ice cream variations**

€ 64,80

## Starter buffet

**Saumon froid en Bellevue** fresher

White water salmon poached with three sauces

**Tartare from river pike perch**

**Beef carpaccio** with balsamic vinegar

Lime dressing with parmesan shavings

**Vitello tonnato** on a racy

Tuna-Carper Marinade

**Sea crab salad** with fresh dill and cucumbers in a

honey mustard marinade

**Rocket salad** with balsamic dressing

Parmesan shavings, olives and bruschetta

**Quinoa Pumpkin Salad**

**Italian antipasti** zucchini,

Peppers, eggplants in a spicy

Balsamic marinade

## From the charcoal grill

**Shashlik skewers** marinated

pieces of young pork with

Paprika, garlic and selected Eurasian herbs

**Mini burgers** to

build yourself

**Beef rump steaks** from

Argentinean Angus beef

**Tomahawk** from

Spanish Duroc pork

**Palatinate Bratwurst**

**Frankfurt beef sausage**

**Marinated chicken breast** in curry

marinade

**Filet Loup de Mer** with

Mediterranean herbs

## Vegetarian from the grill

**Colorful vegetable skewers &**

**Portobello mushrooms**

## Side dishes

**Grenaille potatoes**

**Oriental rice**

**Broad beans various**

**spicy**

**Barbecue sauces and herb butter**

**Spiced Party Buns**

## Desserts

**Red fruit jelly from wild berries**

**Creme brulee**

**Mousse au Chocolat**

**Nougat Panna Cotta**

**Omelette Norwegian**

Ice cream omelette in a biscuit

coating with egg

whites gratinated in the oven and flambéed

€ 79.80

# Grill- Buffet Neroberg





## Starter buffet

**Saumon froid en Bellevue** fresher

White water salmon poached with three sauces

**Beef carpaccio** with balsamic vinegar

Lime dressing with parmesan shavings

**Tartare made from fresh wildwater salmon** in a racy

lime marinade with roasted hazelnut wedges

**Vitello tonnato** on a racy

Tuna carp marinade

**Atlantic prawns** on rocket and

Cherry tomatoes with lime marinade

**Mango salad** with nuts and goat cheese

**Iced melon boats** with air-dried Italian mountain

ham

**Italian antipasti**

Zucchini, peppers, aubergines in a racy balsamic

marinade

## Dessert

**Creme brulee**

**Mousse au Chocolat**

**Strawberry Panna Cotta**

**Omelette Norwegian**

Ice cream omelette in a biscuit coating with egg whites

gratinated in the oven and flambéed

## From the charcoal grill

**Côte de Boeuf** whole

roasted prime rib of Argentinian Angus

beef

**Leg of lamb in a herb coating**

**Marinated chicken breast** in curry

marinade

**Fillet of sea bream** marinated

in Kikkoman teriyaki marinade

**Shrimp skewers** with aijoli

## Vegetarian from the grill

**Colorful vegetable skewers**

with Mediterranean summer vegetables

**Tofu skewers with peppers**

marinated in soy

## Side dishes

**Grenaille potatoes**

**Oriental rice, broad beans,**

**various spicy**

**barbecue sauces and herb butter, seasoned party**

**rolls**

89,80 €

# Grill buffet Wiesbaden



# Winter BBQ Buffet

in 7th heaven with a view over the sea of lights of the city  
**from the charcoal grill**

## Starter buffet

**Carpaccio of venison saddle**  
with nut oil marinade

**Game pie "Saint-Hubertus"**

Cumberland sauce, wild cranberries

**Crisp lamb's lettuce** with  
cubes of pork belly and roasted croutons  
of raspberry dressing

**Swiss sausage salad**

with strips of Emmental cheese

**Salmon tartare with avocado**

Fresh salmon tartare with avocado

Dice, shallots, peppers with lime marinade served  
in the avocado half

**Pasta salad with pesto**

Strips of cooked ham,

Cherry tomatoes, basil with a vinaigrette

**Italian antipasti**

Zucchini, peppers, aubergines in a racy balsamic  
marinade

**American white cabbage salad** with

grated carrots in a lightly sweetened white wine  
vinegar cream dressing

## From the charcoal grill

**Wild bratwurst** from the Taunus

**Marinated goose leg**

from the oat-fattening goose

**Angus beef rump steaks**

**Neck steaks** from young pigs

**Wild water salmon steaks**

marinated in Kikkoman teriyaki marinade

## Side dishes

**Pomegranate red cabbage**

**potato dumplings**

**Grenaille potatoes**

**Chestnuts** from the grill pan

## Dessert

**Nauroder applesauce**

**Creme brulee**

**Mousse au Chocolat**

**Elisen gingerbread mousse**

with chocolate shavings

69,80 €





## Soups

€

<b>Potato leek soup</b> with bacon lardons	7.90
<b>Charolais beef consommé</b> with small Maultaschen	8.90
<b>Rheingau Riesling soup</b> with fresh herbs	7.80
<b>Wild duck consommé</b> with fresh mushrooms	11.40
<b>Lobster bisque</b> with Arctic shrimps	13.90
<b>Alloyed forest mushroom soup</b> with cranberries, Crème fraîche and bacon croutons	9.70
<b>Oriental lentil soup</b> with shrimp skewer	12.70
<b>Provençal fish soup</b> made from fresh game fish and seafood	14,30
<b>Morel Consommé</b> with duck liver mousse	19.90

## Vegetarian soups

<b>Cherry tomato cream soup</b> with parmesan chip	8.20
<b>Creamy pea soup</b> with fresh mint	8.40
<b>Pumpkin ginger soup</b>	8.80

## Vegan soups

<b>Classic minestrone</b> tomatoed with fresh vegetables and refined basil	9.20
<b>Consommé by</b> <b>hand-picked wild mushrooms</b> with mushroom cubes	12.20
<b>Strained yellow pea soup</b> delicately spicy with gara massala and fresh ginger	9.70



## Appetizers

	€
<b>Salad of three melons</b> with one light lemon-mint dressing and serrano ham	13.10
<b>Avocado salmon ceviche</b> with a chili-lime dressing	19.90
<b>Asian salad</b> with fresh herbs and vegetables, fine shrimps with a lemon soy vinaigrette	14,30
<b>Tuscan appetizer plate</b> Antipasti, tomato mozzarella, Vitello Ton-ato, Parma ham and fresh rocket	21.60
<b>Variation of home-stained Noble fish</b> with wild herb salad	21.90
<b>Vitello Tonato</b> Rosa Roasted saddle of veal in a spicy tuna sauce with grilled capers	18.80
<b>Grilled king prawns</b> with fresh Aromatics of Provence with rocket salad	19.90
<b>Carpaccio of beef fillet</b> with coarse pepper-truffle oil, lemon juice and fresh parmesan shavings	17,90

## Vegetarian starters

<b>Buffalo mozzarella salad</b> Tomato and avocado in one Basil dressing	15.90
<b>Beetroot carpaccio</b> with walnuts with goat's cheese marinated with honey and rosemary	13.80
<b>Quiche from green asparagus and Parmesan</b> on a fine salad garnish	16.80

## Starters Vegan

<b>Colorful spring salad</b> with fresh Fruit fillets and roasted nuts with light mustard dressing	14.90
<b>Grilled antipasti</b> with fresh herbs flavored with crunchy rocket	13.60
<b>Mango tartar</b> marinated with pumpkin seed oil with avocado cream and walnuts	17.40

## Intermediate passages

	€
<b>Fine ragout from Eismeer Shrimps</b> in a light dill-Riesling sauce served in a puff pastry pie	16.90
<b>Linguini</b> in a light truffle Mascarpone sauce with chicken liver fried in sage butter	20.90
<b>King prawns</b> grilled wrapped in bacon on risotto Milanaise with fine saffron and Grana Padano	21.80
<b>Oriental marinated zander fillet</b> on chickpea puree	21,90

## Vegetarian intermezzos

<b>Wild mushroom risotto</b> with grilled beetroot and baked zucchini flowers	16.10
<b>Linguini Pesto a la Genovese</b> Cherry tomatoes and shaved Parmesan	15.90

## Vegan intermediate courses

<b>Warm glass noodle salad</b> with sesame, Ginger cashews and sprouts in a soy lime marinade	15,90
<b>Sweet potato coconut mash</b> with grilled vegetables and curry foam	14.80

## Sorbet

<b>Lemon sorbet</b> with platinum vodka	10.90
<b>Currant sorbet</b> with crème de cassis	9.80
<b>Mango sorbet</b> with fruity Riesling sparkling wine	9.70





## Fish main courses

€

### **Cod fillet poached** in a

white wine stock with a Dijon mustard sauce with dill potatoes and cucumber salad

25.90

### **Grilled red mullet fillet**

Serve with rosemary-lemon butter on ratatouille

we patties

25.10

### **Pike-perch fillet fried on the skin** with

champagne cabbage, Riesling foam and parsley potatoes

28.40

### **Loup de Mer**

with Mediterranean aromas fried whole with grilled zucchini and cherry tomatoes on a light saffron risotto

34.70

### **Salmon fillet with horseradish crust**

White wine foam, on batt spinach, with basmati rice

26,30

### **Trout "Müllerin Style"**

in foamy almond butter, fried with potato and cucumber

Ragout cooked in a dill white wine stock

27.10

### **Sole rolls** filled with

leaf spinach on a

Lobster sauce on a nest of colorful tagliatelle

39.90

### **Black halibut fillet**

with a caper butter sauce, risolee potatoes and wild green asparagus

39,90

## Vegetarian skin courses

### **Grilled zucchini and eggplant** on a

rocket potato mash with a fruity tomato sauce

21,50

### **Beef tomatoes stuffed with goat cheese**

refined with a basil pesto and mushroom risotto

23.60

### **Breton crepe** filled

with a Mediterranean vegetable ragout and parmesan gratin

25.10

## Vegan main courses

### **Asian vegetable pan**

delicately flavored with ginger, lime leaves, mild chillies and teriyaki sauce served with Mii noodles

23.50

### **Indian vegetable curry** with

fresh seasonal vegetables in a ginger-coconut sauce with jasmine rice

22.90

### **Potato and spinach pan** with a white wine and olive oil emulsion

19.30











Meat main courses	€
<b>Roast young pig</b> in a Dijon mustard sauce with homemade Burgundy red cabbage and crumbled potato dumplings	19.70
<b>Beef boiled beef</b> with horseradish sauce, bouillon potatoes and young savoy cabbage in cream	21.80
<b>Fried chicken breast</b> with a Calavdos cream sauce, caramelized apple slices, Seasonal vegetables and croquettes	23.30
<b>Slices of grilled chicken breast</b> on a mango curry sauce with fragrant rice and wok vegetables	21.80
<b>Osso buco made from sliced beef leg</b> with herb risotto and glazed carrots	19,30
<b>Tranches of pink roast beef</b> with Bernaise sauce, bacon beans and potato gratin	28.50
<b>Braised ox cheeks</b> in a Barolo sauce with potato-celery mash and roasted root vegetables	28.50
<b>Iberico pork loin</b> roasted whole, with broad beans, Tomato confit and Canarian potatoes	27,50
<b>Canard à l'Orange</b> fresh duck in caramelized orange sauce, served with it French fries, glazed carrots, green asparagus and kohlrabi sticks	31.50
<b>Roast Taunus deer</b> in a vineyard peach sauce, with pomegranate red cabbage and butter spaetzle	31.50
<b>Saddle of lamb in a pistachio crust</b> with rosemary potatoes and sautéed baby spinach	39.80
Whole veal <b>fillet</b> roasted with morel cream, with grilled cherry tomatoes, Broccoli and cauliflower florets with duchess potatoes	37.50



## dessert

	€
<b>Wild berry groats</b> with vanilla ice cream	<b>8.00</b>
<b>Vanilla cream</b> with fresh raspberries and orange sauce	<b>9.50</b>
<b>Nougat parfait</b> with Grand Manner vanilla sauce	<b>11.70</b>
<b>Figs gratinated with mascarpone</b> and blackcurrant sorbet	<b>11.90</b>
<b>Mousse au chocolate</b> with fresh berries and vanilla foam	<b>13.30</b>
<b>Iced mango soup</b> with chocolate pralines and fresh mint	<b>11.70</b>
<b>Pancakes</b> filled with raspberry cream and a Calvados honey sauce	<b>15.10</b>
<b>Dessert Variation</b> Cherry parfait, Dark chocolate mousse, Caramel tart and apple compote	<b>18.80</b>
<b>Mascarpone cream</b> with sour cherry ragout	<b>11.40</b>

## Vegan dessert

<b>Sorbet variation</b> with tropical fruits	<b>10.60</b>
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## Midnight snack

	€
<b>Rheingau herb cream soup</b> with croutons	8.10
<b>Palatinate potato cream soup</b> with croutons	8.30
<b>Tomato cream soup "Andalouse"</b> with fresh basil	8.30
<b>Parisian onion soup</b> with cheese croutons	9.90
<b>1 pair of Munich white sausages</b> with sweet mustard and pretzel	11.30
<b>3 soups</b> served in small terrines	11.30

## For your receptions and cocktail parties

### Canapés of your choice - cold - price per piece

**Emmental cheese, seasoned cheese cream, cooked Rheingau ham** 3.90

**Chicken breasts Taunusbach trout fillet** 4.10

**Mediterranean shrimps in dill and cognac marinade, roast beef from Angus beef, house-pickled gravel salmon, Norwegian Smoked salmon, Parma ham** 4.70

**Lobster medallions, Mediterranean scampi, Angus beef medallions, Strasbourg goose liver parfait** 6.30

### Canapes to choose from - warm -

**Crolines mixed cocktail particles made from puff pastry for a champagne reception**  
Crolines cheese & ham, Crolines with mini sausages, Crolines with tomato, Crolines with spinach 2.70

**Mini Quiche Lorraine** 3.60





# The new Alpenglühn

WINTERTIME AT NEROBERG



## Friday Godel day

The gondola on the Neroberg

"Martha - The Hut"

Tel. 0611/525100



Anyone who knew our Opelbad up to now appreciated it especially in summer. As one of the most beautiful places to be in Wiesbaden. Now we thought about why this perfect location Why not open during the winter time? In the format of a rustic Alpine hut, placed in the middle of our meadow. With a view over the city.

**WHETHER IT'S AN EXCURSION, NEW YEAR'S RECEPTION, LATE CHRISTMAS PARTIES, ... CARNIVAL & We welcome you up here with many opportunities to enjoy a wonderful time on our local mountain.**

**Whether with our two LIKE-ICE curling rinks.**

**Whether with an Alpine DJ, a hut band, curling championships, schnapps or punch tasting - whatever you like.**

LET US INTRODUCE: MARTHA!

We thought: At this time it is en vogue here and there to spend the winter in huts But we liked a hut with these conditions so much that we gave her a name, Martha. Like this?! We once owed Wilhelm from Opel by granting a loan to the foundation, whose "most beautiful swimming pool" It is with great thanks that he bears his name. Now our beautiful hut is more feminine, very pretty and so the question arose: What is the name of our founder's wife? Completely inspired, we agreed on the new, eventful grace the height "Martha". Combined with charm and winter spirit, our Martha will be the host in the future in the spirit of Alpenglühn & More. So be assured: There are certainly many huts. But only one Martha. For reservation requests, bookings & More You can reach us centrally at [info@wagner-gastronomie.de](mailto:info@wagner-gastronomie.de). Or by phone via 0611-525100, [www.wagner-gastronomie.de](http://www.wagner-gastronomie.de).

**Martha looks forward to hearing from you!**

## notes





AGNER

IN THE OPELBATH

RESTAURANT-CAFE-PANORAMIC TERRACE

www.wagner-

gastronomie.de

info@wagner-

gastronomie.de Tel.: 0611-52 51 00 Fax: 0611-59 95 68

Visit our Panorama Restaurant in the Opelbad...



...with the best view over the city of Wiesbaden....

Summer and winter!

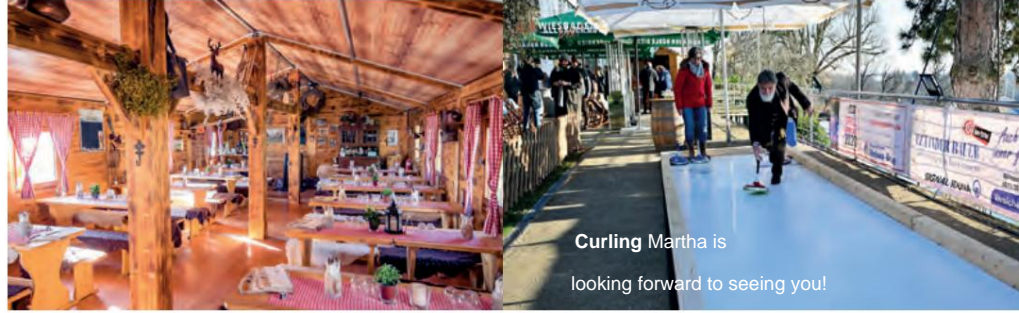


Martha

The cottage



...or the Martha cabin and experience the magic of the cabin...



Curling Martha is looking forward to seeing you!

...on the local mountain! The tower awaits you!

