

## VARIETE GAGA

---

### Show & Dine Menu

Thai Salad "Yin Yang"  
Grilled beef tenderloin | poached Norwegian prawns  
Julienne vegetables | cucumber | sprouts | basil  
Kaffir lime leaves | soy sauce | sesame oil

Piedmontese-style veal  
Veal tenderloin | wild mushrooms | seasonal asparagus  
Bagnetto Rosso sauce of tomatoes and anchovies  
Orzo risotto

Japanese mango cream  
Coconut sago | berries

---

Vegetarian menu  
(Vegan menu on request)

Thai Som Tom Salad  
Green papaya | carrots | glass noodles | sprouts  
Peanuts | lime juice | chili oil | wasabi chips

Baked Piedmontese-style asparagus  
Seasonal asparagus | spring mushrooms | dried cherries  
Bagnetto Rosso sauce of tomatoes and hazelnuts  
Orzo risotto | pine nuts

Japanese mango cream  
Coconut sago | berries

Please advise your vegetarian or vegan menu or your food intolerance  
at least 2 workdays before the event We charge 3,00 € for changes made in the evening.

PLEASE NOTE:

Drinks are not included in the menu.

We ask you to take your booked seats 60-minutes before the start of the event  
in order to ensure the following procedure:

Beverage service | Service of starter and main course before the show | Dessert service during the show break

For further information or additional gastronomic requests, please contact us at  
030 588 43 470 | [gastronomie@wintergarten-berlin.de](mailto:gastronomie@wintergarten-berlin.de)