

VARIÉTÉ GAGA
The Crazy Berlin Show

Show & Dine Menu

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

Mango cream
Coconut sago | berries

Vegetarian menu
(Vegan menu on request)

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

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