



AGNER

IN THE OPELBAD

Gastronomy on the Neroberg

www.wagner-gastronomie.de

summer and winter!



MENU & BUFFET



THREE LILIES HALL



Celebrate your birthday with a festive setting in the Drei-Lilen-Saal.

PLANNING AID

for your event

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Champagne reception, menu or buffet....

For your Event

Please understand that we serve a uniform menu at events.

(Children, vegans, allergy sufferers & diabetics are of course excluded)

We serve you menu: -
from 12 people

We serve you a buffet: -
from 30 people

The menu composition of the menus mentioned are only recommendations & can of course be changed depending on the season and your wishes.

Buffet & drinks flat rate

Costs for children:

under 5 years 0%

from 5 years to 12 years 50%

Personnel costs, room rental & VAT are included in our prices.

Please consider our suggestions only as recommendations on our part. It goes without saying that your individual ideas come first.

Let us advise you as early as the planning phase, we will ensure that your event runs smoothly from start to finish.



planning

Graphic

designer help with the design of your invitation and more...

Andrea Heideck, Tel.: 0178 - 88 777 99, www.gaertnersdesign.de, info@gaertnersdesign.de

Photographer Professional pictures of her celebration....

Sabrina Feige Tel: 0173 - 282 38 30, www.sabrina-feige.de, 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 motto, eg city names, flowers, fruits.

Flower decoration You can get flower decoration yourself or from: Blumenhaus Ing, Mr.

Andi Slotty, Tel: 0611 / 94 91 52 83, info@blumenhaus-inge-wiesbaden.de Blumenpavillon Mrs. Warning, Tel: 0611 / 56 24 55

Experience the Neroberg, city tour, bus & driver 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, usage fee for 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 €4.00 plus VAT.

Table linen and serviettes 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 €2.00 plus VAT/per table.

5-armed candlestick €10.00 plus VAT/per table **Room rental**

and staff costs are included in the menu price!

Personnel surcharge from 1:00 a.m. € 49.00 plus VAT/per hour and employee.

Term of

payment is 8 days after receipt of the invoice without deduction. Payments by credit card are not possible at events. The terms and conditions can be read on our homepage: www.wagner-gastronomie.de/agb Please let us know the final number of people by email 5 days before the day of the event.

This number is the calculation basis.

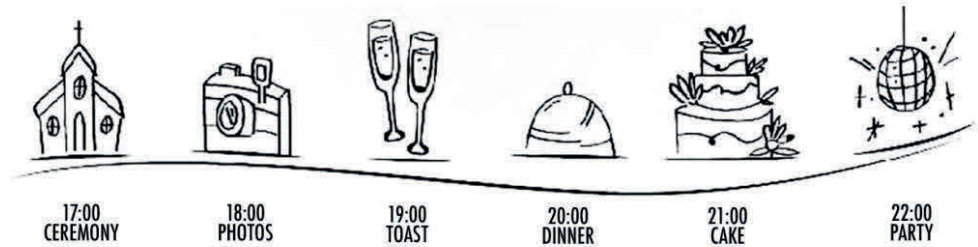


party time



driving and
limousine service

Sequence



To welcome

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

White wine or red wine?

The rule of thumb "white with fish & light meat, red with dark meat" is no longer mandatory today. We therefore advise you to choose a white and a red wine to suit the taste of your guests.



use of the swimming pool

is strictly forbidden without the permission of the operator.

Operator Mattiaqua Bädergesellschaft Own operation

of the state capital Wiesbaden. Bathing in connection with the

Use of our restaurant or Drei-Lilien-Saal outside the official

opening hours of the Opelbad is only possible with Ger

Mattiaqua, ordering a Swim Mei

(Calculation of the swimming champion required

- Swimming pool flat rate

Of course, we would be happy to advise you on the choice of wine! We put mineral water with the wine directly on the tables. Every guest can serve themselves.

Non-alcoholic drinks & beer

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

We are happy

to offer various digestifs **for digestion** . As a flat rate we have magnum bottles with Grappa, Williams Pear & Kirschwasser which we can offer you for €110.00 per liter.

Coffee

after the meal, your guests can choose between coffee, cappuccino, espresso, latte macchiato & decaffeinated coffee.



lb the
Authorization by the
eisters from 8:00 p.m. to 11:00 p.m.
possible after hours € 42.00 per hour plus VAT (minimum 3
hours) at € 6.00 plus VAT/per event participant.

calculation aid

Drinks are charged according to consumption or drinks flat rate **from 20 people**.

So that you can plan your event better, we have put together a drinks flat rate for you. Each started hour €7.00 min. 3 hours

The package includes:

House brand Wagner sparkling wine (Reuter & Sturm) - aperitif or in the winter time mulled wine & punch, all our beers. All non-alcoholic drinks (Cola, Fanta, juices ...)
Sparkling & still mineral water

crying

Pinot Gris

(Rheinhessen) quality wine bA

Estate bottling by Hans-Werner Fels, Gau-

Bickelheim A wonderfully intensely fragrant wine with a seductive bouquet of apricots and honey. He is powerful, unspoilt - silver chamber prize coin

Ruffino Rosatello

Italy from the Venice region

Fine, luminous powder pink with copper nuances

Enticingly fragrant composition of blossom and fruit aromas

Cabernet Veneto IGT, Cabernet Sauvignon

from the house of Serena 1881 Italy from the Venice region. Intense, fine, full-bodied, with a moderate alcohol content, it has a strong personality

Not included: spirits,

cocktails (Aperol Spritz, Hugo Gin Tonic ...).

These will be charged separately at the prices of the valid drinks menu.

Note: The

drinks flat rates are intended to make calculation and organization easier and offer the host an advantageous price-performance ratio. They are not a business opportunity to promote binge drinking or alcohol abuse.

Corkage:

Do you have your favorite wine at home?

Then simply bring it with you to your event!

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

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


RUFFINO
DAL 1877



REUTER & STURM

Meetings with a view over the roofs of Wiesbaden...



Meet in our technically equipped Three Lilies Hall, projector and screen are available. Ideal for conferences, seminars, meetings, kick-offs or workshops 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 easy to reach: 5 minutes from downtown, 10 minutes from the main train station, 30 minutes from Frankfurt Airport.





Conference offer 1

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

per person: €75.00

(bookable for 10 or more people)



Conference offer 2

- Three Lilies Hall - room preparation - technology - incl. water and apple juice (other drinks according to consumption)

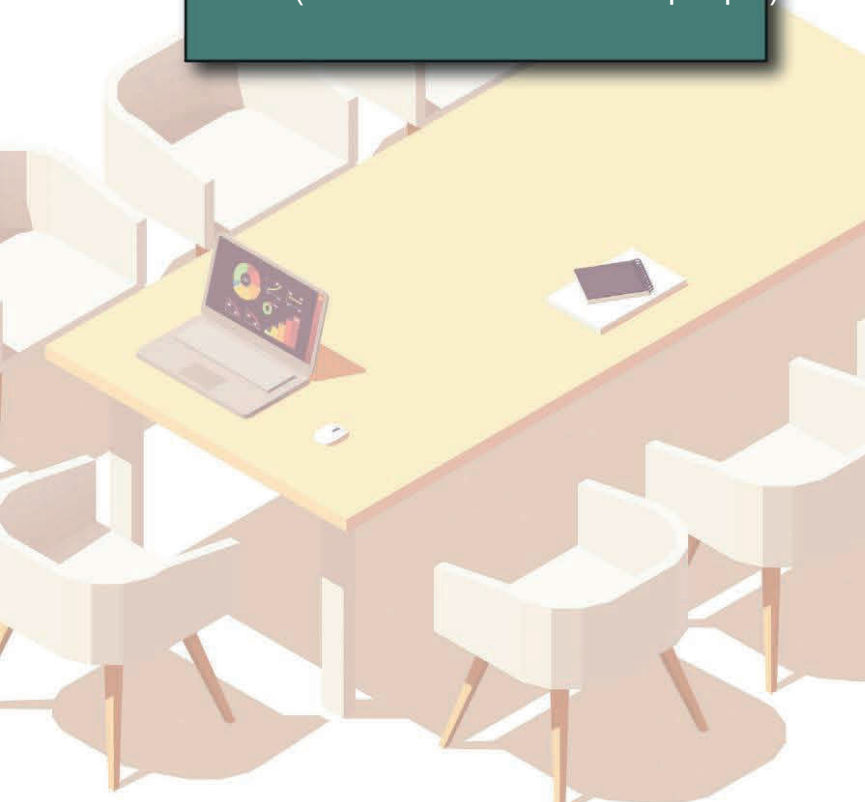
- sweetness

Afternoon coffee break

- 3-course dinner incl. water

per person: €88.00

(bookable for 10 or more people)



Create an offer:

We need this information for your event inquiry: Please fill out this form so that we can make you an offer according to your wishes. You can send us this by email to: info@wagner-gastronomie.de or by fax: 0611 59 95 68 .

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:

Opelbad restaurant

Opelbad terrace

Three Lilies Hall

Martha The Hut

The tower

Beverages:

Drinks flat rate

according to consumption

Menu/Bufferet:

Buffet is still selected Menu

No. 1 Menu No. 4

Menu #2

Menu #3

Conference flat rate 1

Menu #5

Menu #6

Menu #7

Menu #8

wedding menu

Conference flat rate 2

My wishes and changes:

MENU & BUFFET

Suggestions

menu 1

Potato and leek cream soup
with strips of smoked salmon

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

Mixed wild berry fruit jelly with bourbon
vanilla ice cream

€ 32.10

MEETINGS

menu 3

Smoked salmon tartare on
potato rosti

Braised beef in its own
gravy with glazed
carrots and butter
spaetzle

Dark chocolate mousse with fresh
fruit

€ 36.90

TRAVEL GROUPS

menu 2

**Forest mushroom crème
soup** made from local
mushrooms refined with crème fraiche

**Boiled fillet of
beef** in a horseradish sauce
with bouillon potatoes and
young savoy cabbage in a light cream sauce

Wine foam cream
from the Rheingau Riesling
with raspberries and fresh mint

€ 35.80

menu 8

Maine lobster carpaccio with
lemon thyme marinade on frisée
tips

Three kinds of soup
boiled beef broth, Mediterranean tomato soup,
Cream of chanterelle soup

Orange sorbet topped
with Prosecco and Aperol

filet de boeuf " en Croûte"
Fillet of Charolais beef 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

€ 99.80

menu 4

**Meadow beef
boiled beef broth**
with small dumplings

"Queen Art" ter-dough patties filled
with fine veal ragout in a light creamy
Riesling sauce with fresh mushrooms
and young peas á la Francaise

Chocolate mousse
with fresh berries

€ 38.90

**Farandole
of fish appetizers**
Mediterranean prawns
accompanied by smoked and
gravlax with horseradish cream and
Mustard sauce on hash browns

Pork loin roasted 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

€ 45.90

menu 5

MENUS FOR EVERY REASON

menu 7

Salmon tartare with avocado
Fresh salmon tartare with
diced avocado, shallots and peppers
Lime marinade in the avocado half served
garnished with salmon caviar on mini rösti

Three kinds of soup
(served in small tureens)
boiled beef broth
Mediterranean tomato soup
Rheingau herbal cream soup

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

Dessert variation
Fruit jelly, chocolate mousse
Creme brulee, yoghurt panna cotta
Pistachio ice cream garnished with strawberries

€ 67.80

Arugula salad
with prawns
fried in olive oil and aromatic
herbs de 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

€ 52.50

menu 6



wedding menu

Trilogy of home-pickled game fish

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

Poulard consommé

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

Currant sorbet filled

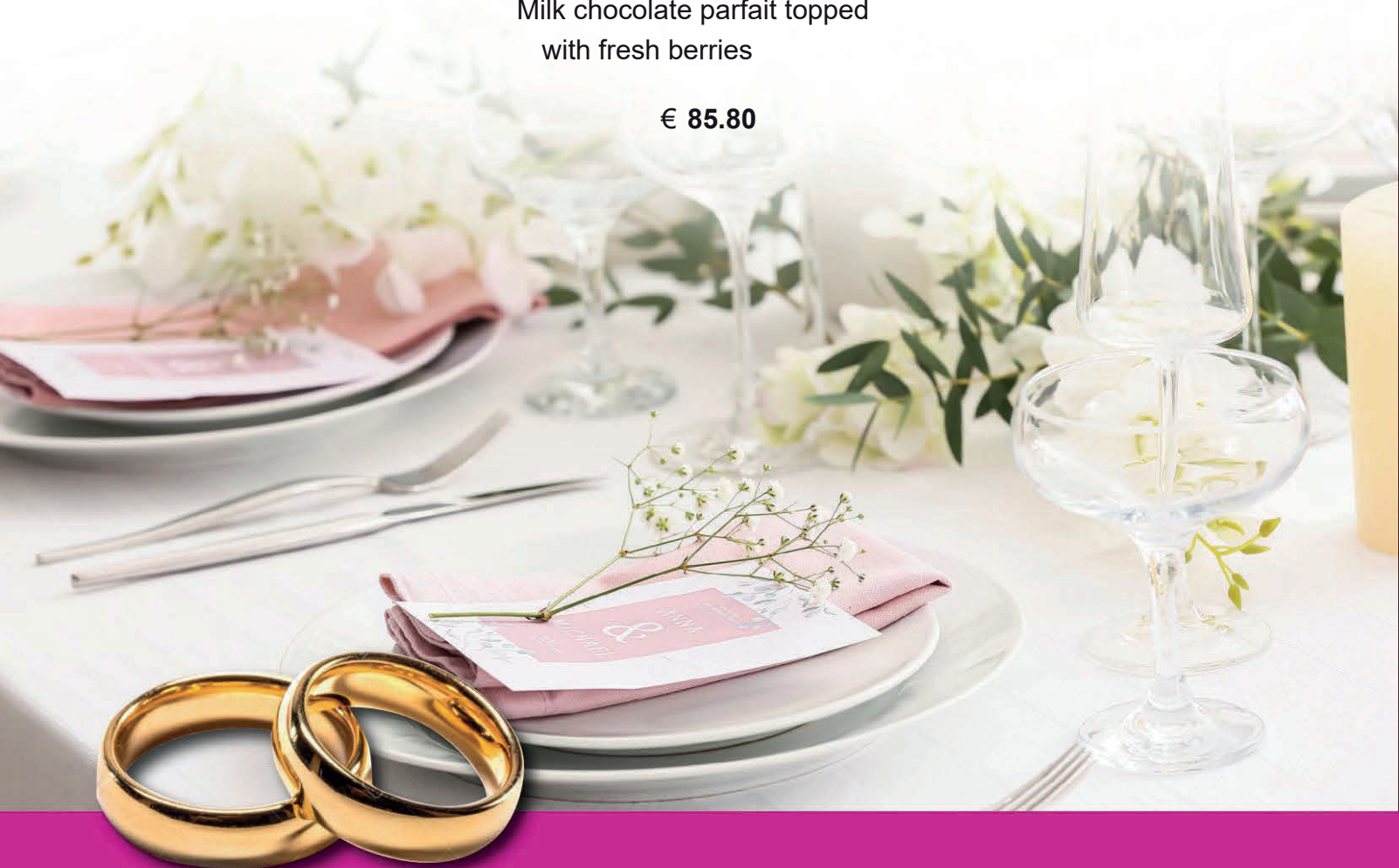
with crème de cassis and
sparkling wine from Reuter and Sturm Walluf

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

Variation of the chocolate

Blood orange and dark chocolate mousse,
white chocolate tart,
Milk chocolate parfait topped
with fresh berries

€ 85.80



Appetizers

Smoked salmon tartare on small hash browns with horseradish cream

Quinoa squash salad with fresh arugula

Parma ham rolls filled with marinated vegetable julienne 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

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

redfish fillet

with horseradish crust, rosemary potatoes and spinach leaves

dessert

Mousse au Chocolat

Wild berry groats

Honey cream with raspberry sauce

€ 49.80



Appetizers

Saumon froid en Bellevue fresh wild salmon poached with three sauces

Vitello tonnato in a spicy tuna caper marinade

Beef carpaccio with lime and olive oil dressing and grated parmesan

Italian antipasti zucchini, peppers, aubergines in a classy balsamic vinegar 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

Simmertal beef consommé

with small dumplings

main courses

Slices of pink roast beef with Bernaise sauce, bacon

beans and potato gratin

Piccatta of red mullet fillet on a

fruity tomato sauce with green tagiatelle

Potato vegetable strudel with

chives crème fraiche

dessert

Creme brulee

Panna cotta with berry compote

Exotic fruit jelly

ice cream variation

€ 61.80



Classic buffet

Appetizers

Breton lobster salad

in a light lemon mayonnaise

Slices of whole roast beef with a root vegetable salad and homemade remoulade sauce

Asia salad with grilled king prawns

Burrata with cherry tomatoes, basil pesto and balsamic vinegar reduction

Mango salad in rocket nest
roasted nuts and goat cheese

Baked figs on ricotta with pumpkin seeds

Three kinds of soup (served in small tureens)

Consommé of crustaceans

Rheingau herbal cream soup

Carrot-ginger soup

main courses

Greenland halibut slices

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

Saddle of veal roasted in one piece with a light truffle sauce

glazed black salsify and rosemary
potatoes

dessert

Dark chocolate mousse

with chopped walnuts

Salted caramel parfait

Crème brûlée

Omelette Norvegienne

Ice cream omelette in a biscuit coating with whipped cream
baked in the oven and flambéed

€ 75.80



Three Lilies buffet



Barbecue buffet

Opel bath

appetizer buffet

Mozzarella fig salad with cherry tomatoes on a

Lime honey marinade

Tuscan pasta salad with sundried tomatoes and black olives, goat cheese with white balsamic dressing

Marseille seafood salad from selected seafood with lime dressing

Rocket salad

with Parmesan shavings, olives, Bruschetta and balsamic vinaigrette

Moroccan tabbouleh

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

Melon salad with

fresh mint and Parma ham

Vegetarian from the grill

Colorful vegetable

skewers with Mediterranean summer vegetables and basil oil

Tomatoes stuffed with couscous

From the charcoal grill

Juicy marinated pork steaks from young pig neck

Argentinian Angus **beef**

sirloin steaks

Racy spare ribs marinated in honey and whiskey

Asian chicken skewers with colorful peppers and fresh

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 cooked

in sea salt **various spicy**

barbecue sauces,

Herb butter and spices

Party rolls

desserts

Fruit jelly with vanilla sauce

Creme brulee

Mousse au Chocolat

Yoghurt panna cotta
ice cream variations

€ 59.80

appetizer buffet

Saumon froid en Bellevue fresher

Wild salmon poached with three sauces

River zander tartare

Beef carpaccio with balsamic vinegar

Lime dressing with Parmesan shavings

Vitello tonnato on a racy

Tuna Carpem marinade

Sea crab salad with fresh dill and cucumber in a

honey mustard marinade

Rocket salad with balsamic dressing

Parmesan shavings, olives and bruschetta

Quinsa Pumpkin Salad

Italian antipasto zucchini,

Peppers, eggplants in a racy

balsamic marinade

desserts

Red fruit jelly from wild berries

Creme brulee

Mousse au Chocolat

Nougat panna cotta

Omelette Norvegienne

Biscuit coated ice cream omelette

with whipped cream

baked in the oven and flambéed

From the charcoal grill

Kebab skewers with

marinated pieces of young pig

Paprika, garlic and selected Eurasian herbs

Mini burgers to

build yourself

Tomahawk from Spanish

Duroc country pig

Palatinate sausages

Frankfurt beef sausage

Marinated chicken breast in curry

marinade

Filet Loup de Mer with

Mediterranean herbs

Portobello

mushrooms stuffed with feta

Side dishes

Grenaille potatoes

Oriental rice

Broad beans

different savory

BBQ sauces and herb butter

Spicy party buns

Barbecue buffet Neroberg

€73.50



appetizer buffet

Saumon froid en Bellevue fresher

Wild salmon poached with three sauces

Beef carpaccio with balsamic vinegar

Lime dressing with Parmesan shavings

Fresh wild salmon tartare in a classy lime marinade
with roasted hazelnut wedges

Vitello tonnato on a racy

Tuna Carpern marinade

Atlantic Prawns on Arugula and

Cherry tomatoes in 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 classy
balsamic vinegar marinade

desserts

Creme brulee

Mousse au Chocolat

Strawberry panna cotta

Omelette Norvegienne

Ice cream omelette in a biscuit coating, gratinated with
beaten egg white and flambéed in the oven

From the charcoal grill

Cote de Boeuf

Argentinian Angus beef prime rib
roasted whole

Leg of lamb in a herb coat

Marinated chicken breast in curry
marinade

Fillet of sea bream

marinated in Kikkoman Teriyaki Marinade

Crevette skewers with

aijoli

Colorful vegetable skewers

with Mediterranean summer vegetables

Tofu skewers with paprika

marinated in soy

Side dishes

Grenaille potatoes

Oriental rice, broad beans,
various spicy barbecue

sauces and herb butter flavored party buns

€ 81.80

Barbecue buffet Wiesbaden

Winter BBQ buffet

in 7th heaven with a view of the city's sea of lights

from the charcoal grill

appetizer buffet

Carpaccio of saddle of venison with nut oil
marinade

Venison pâté "Saint-Hubertus"

Cumberland sauce, wild cranberries

Crisp lamb's lettuce with

diced pork belly, roasted croutons and raspberry dressing

Swiss sausage salad with

Emmental strips

Salmon tartare with avocado

Fresh salmon tartare with avocado

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

Gnocchi salad with pesto

strips of cooked ham,

Cherry tomatoes, basil in a vinaigrette

Italian antipasti

Zucchini, peppers, aubergines in a classy

balsamic vinegar marinade

American cabbage salad

with grated carrots in a lightly sweetened white
wine vinegar cream dressing

From the charcoal grill

Venison bratwurst from the Taunus

Marinated goose leg

from the oat-fed goose

Angus beef sirloin steaks

Young pig neck steaks

Wild salmon steaks

marinated in Kikkoman Teriyaki Marinade

Side dishes

ratatouille vegetables

pomegranate red cabbage

potato dumplings

Grenaille potatoes

Chestnuts from the grill pan

desserts

Groats from wild berries

Creme brulee

Mousse au Chocolat

Elisen gingerbread mousse

with chocolate shavings

€ 64.80



soups

€

Potato leek soup with bacon	6.90
Charolais beef consommé with small dumplings	7.80
Rheingau Riesling soup with fresh herbs	7.10
Wild duck consommé with fresh mushrooms	10.30
Lobster cream soup with arctic shrimp	11.50
Alloyed wild mushroom soup with cranberries, Crème fraîche and bacon croutons	8.80
Oriental lentil soup with shrimp skewers	11.50
Provençal fish soup from fresh game fish and seafood	12.80
Morel Consommé with duck liver mousse	16.80

Vegetarian Soups

Cream of cherry tomato soup with Parmesan chips	7.10
Creamy soup of young peas with fresh mint	7.30
Pumpkin Ginger Soup	7.80

Vegan Soups

Classic minestrone tomato with fresh vegetables and basil refined	8.50
Consomme from hand-picked forest mushrooms with mushroom cubes	10.90
Finely spicy soup of yellow peas with Gara Massala and fresh ginger	8.50



Appetizers

Salad of three melons with one light lemon-mint dressing and Serrano ham **11.80**

Avocado Salmon Ceviche with a chilli-lime dressing **17.30**

Asian salad with fresh herbs and vegetables, fine shrimp with a lime soy vinaigrette **12.80**

Tuscan appetizer plate Antipasti, tomato mozzarella, Vitello Ton ato, Parma ham and fresh rocket **19.50**

Variation of the house pickled Game fish with wild herb salad **19.80**

Vitello Tonato Pink roasted saddle of veal in a spicy tuna sauce with grilled capers **16.80**

Grilled king prawns with fresh Aromatics of Provence on rocket salad **17.80**

Scandinavian appetizer plate Prawns accompanied by smoked and Gravlox with creamed horseradish and Mustard sauce on hash browns **18.50**

Carpaccio of beef fillet with coarse pepper truffle oil, lemon juice and fresh Parmesan shavings **16.30**

Appetizers vegetarian

Buffalo mozzarella salad Tomato on the vine and avocado in one basil dressing **14.50**

Beetroot carpaccio with walnuts and goat's cream cheese marinated in honey and rosemary **12.50**

Green asparagus quiche and Parmesan with a fine salad garnish **16.80**

Appetizers vegan

Colorful spring salad with fresh Fruit fillets and roasted nuts with a light mustard dressing **13.50**

Grilled antipasti flavored with fresh herbs and crunchy rocket **12.30**

Mango tartare marinated in pumpkin seed oil with avocado cream and walnuts **15.80**

intermediate courses

Fine ragout of Eismeer shirmps in a light dill-Riesling sauce, served in a puff pastry pie **15.20**

Linguini in a light truffle Mascarpone sauce with chicken liver fried in sage butter **18.50**

King Prawns grilled in bacon on Risotto Milanaise with fine saffron and Grana Padano **19.80**

Oriental marinated zander fillet on chickpea puree **19.50**

Intermediate courses vegetarian

Forest mushroom risotto with grilled beetroot and baked zucchini blossoms **14.50**

Linguini pesto a la Genovese cherry tomatoes and grated parmesan **12.90**

Intermediate courses vegan

Warm glass noodle salad with sesame, Ginger cashew nuts and sprouts in a soy-lime marinade **14.50**

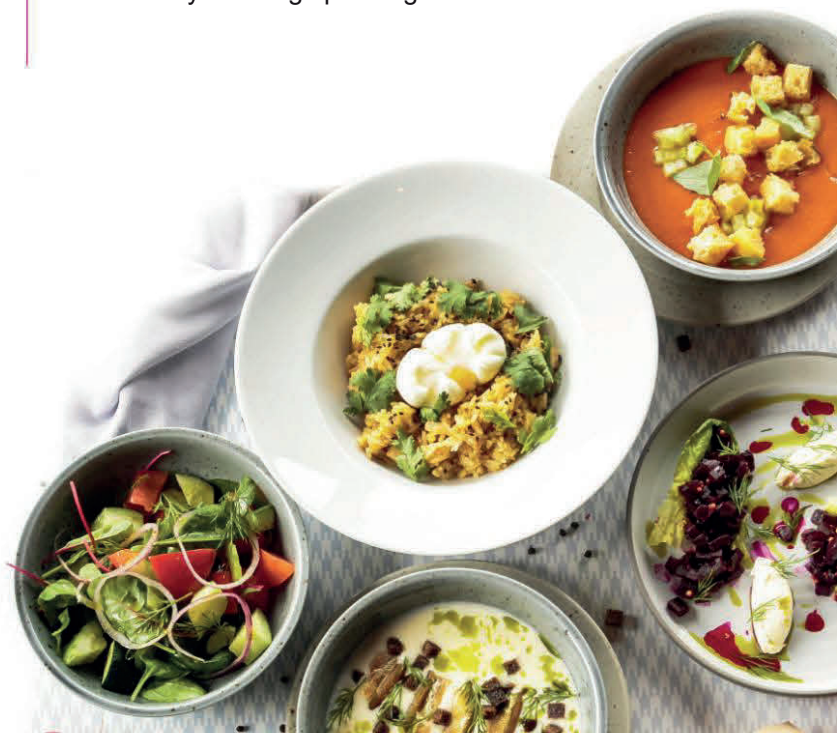
Sweet potato and coconut mash with grilled vegetables and curry foam **12.90**

sherbet

Lemon Sorbet with Platinum Vodka **9.80**

Currant sorbet with crème de cassis **8.80**

Mango sorbet with fruity Riesling sparkling wine **8.80**



Fish main courses	€
Cod fillet poached in a white wine stock with a Dijon mustard sauce with dill potatoes and cucumber salad	23.50
Serve grilled red mullet fillet with rosemary-lemon butter on ratatouille	
we patties	22.80
Zander fillet fried on the skin with champagne cabbage, Riesling foam and parsley potatoes	25.80
Loup de Mer with Mediterranean flavors roasted whole with grilled zucchini and cherry tomatoes on a light saffron risotto	31.50
Salmon fillet with horseradish crust White wine foam, on batt spinach, with basmati rice	24.80
Trout "Müllerin Art" in foaming almond butter, fried with potato pickles	
Ragout cooked in a dill white wine stock	24.50
Sole rolls stuffed with spinach leaves on a Lobster sauce on a nest of colorful tagliatelle	36.80
Black halibut fillet with a caper-butter sauce, risolee potatoes and wild green asparagus	36.80

Vegetarian skin courses

Grilled zucchini and aubergine on a rocket mashed potato with a fruity tomato sauce	19.50
Beefsteak tomatoes filled with goat cheese , refined with a basil pesto, with mushroom risotto	21.50
Breton crêpe filled with a Mediterranean vegetable ragout and parmesan au gratin	22.50

Vegan main courses

Asian vegetable pan finely flavored with ginger, lime leaves, mild chilies and teryaki sauce served with Mii noodles	21.50
Indian vegetable curry with fresh seasonal vegetables in a ginger coconut sauce with jasmine rice	20.80
Potato and spinach pan with a white wine and olive oil emulsion	17.50





meat main courses

€

<p>Roast young pork in a Dijon mustard sauce with homemade Burgundy red cabbage and crumbled potato dumplings</p>	17.90
<p>Beef boiled beef with horseradish sauce, bouillon potatoes and young savoy in cream</p>	19.80
<p>Roasted chicken breast with a Calavdos cream sauce, caramelized apple slices, Seasonal vegetables and croquettes</p>	21.80
<p>Slices of grilled chicken breast on a mango curry sauce with fragrant rice and stir-fried vegetables</p>	19.80
<p>Ossobuco from the beef leg slice with herb risotto and glazed carrots</p>	22.80
<p>Slices of pink roast beef with Bernaise sauce, bacon beans and potato gratin</p>	26.80
<p>Braised ox cheeks in a Barolo jus with mashed potatoes and celery and roasted root vegetables</p>	26.80
<p>Iberico pork loin roasted whole, with broad beans, Tomato confit and Canarian potatoes</p>	25.80
<p>Canard à l'Orange fresh duck in caramelized orange sauce, we serve it with it French croquettes, glazed carrots, green asparagus and kohlrabi sticks</p>	29.80
<p>Roast Taunus deer in a vineyard peach sauce, with pomegranate, red cabbage and butter spaetzle</p>	29.80
<p>Quail stuffed with wild mushrooms on a pomegranate jus, with rosemary mashed potatoes and buttered romanesco florets</p>	33.80
<p>Rack of lamb under a pistachio crust with rosemary potatoes and sautéed baby spinach</p>	36.80
<p>Veal fillet roasted whole with morel cream, with grilled cherry tomatoes, Broccoli and cauliflower florets with duchess potatoes</p>	34.80

dessert

€

Forest berries with vanilla ice cream	7.20
Vanilla cream with fresh raspberries and orange sauce	8.50
Nougat parfait with Grand Manier vanilla sauce	10.50
Figs au gratin with mascarpone and currant sorbet	10.80
Mousse au chocolate with fresh berries and vanilla foam	11.80
Iced mango soup with chocolate pralines and fresh mint	10.50
Pancakes filled with raspberry cream and a Calvados honey sauce	13.50
Dessert variation cherry parfait, dark chocolate mousse, Caramel tart and apple compote	16.80
Mascarpone cream with sour cherry ragout	10.20

Vegan dessert

Variety of sorbets with tropical fruits	9.50
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midnight snack

	€
Rheingau herbal cream soup with croutons	7.50
Palatine creamy potato soup with croutons	7.80
Tomato cream soup "Andalouse" with fresh basil	7.80
Parisian onion soup with cheese croutons	8.90
1 pair of Munich white sausages with sweet mustard and pretzels	9.80
3 soups served in small tureens	9.80

For your receptions and cocktail parties

Choice of canapes - cold - price per piece

**Emmental cheese, cheese cream dressing,
cooked Rheingau ham** 3.60

**Air-dried Parma ham, chicken breasts
Tanus trout fillet** 3.90

**Mediterranean shrimp in dill cognac marinade, roast beef from
Angus Beef, Home Cured Gravlax, Norwegian
Smoked salmon, Parma ham** 4.30

**Lobster medallions, Mediterranean scampi, Angus tenderloin
medallions, Strasbourg foie gras parfait** 5.90

Choice of canapes - warm -

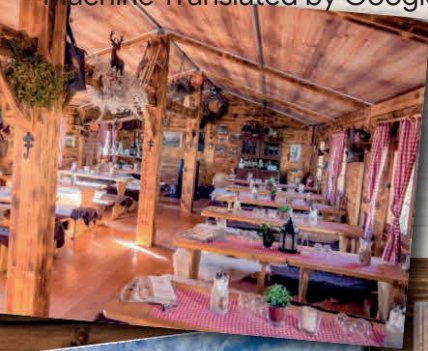
Cocktail particles Traiteur de Paris Canapés
Mini club sandwiches, burgers, onion cakes, financiers,
Blinis, spinach cakes 2.40

Mini Quiche Lorraine 2.80



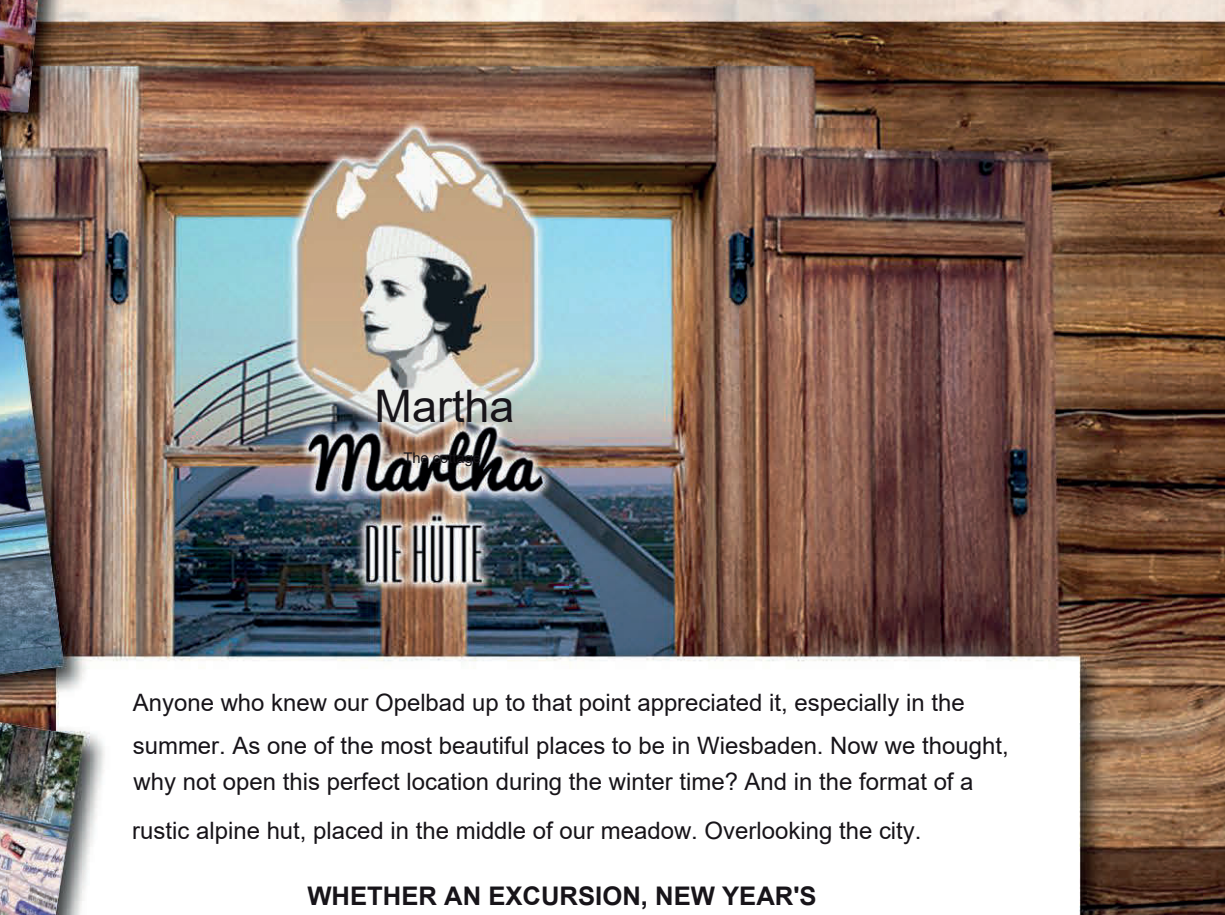
The new Alpenglühn

IN WINTERTIME ON THE NEROBERG



Friday Godeltag

The gondola on the
"Martha Die Hütte"
Tel. 0611/525100



Anyone who knew our Opelbad up to that point appreciated it, especially in the summer. As one of the most beautiful places to be in Wiesbaden. Now we thought, why not open this perfect location during the winter time? And in the format of a rustic alpine hut, placed in the middle of our meadow. Overlooking the city.

WHETHER AN EXCURSION, NEW YEAR'S RECEPTION, DELAYED CHRISTMAS PARTIES, FASTNACHT...

& 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, hut band, curling championships, schnapps or punch tasting - whatever you like.

MAY WE INTRODUCE MARTHA!

We thought to ourselves: During this time it is en vogue here and there to stop off in huts during the winter months. But we loved a hut with these conditions so much that we gave it a name, namely Martha. Like this?! We once owed Wilhelm von Opel the grant of a loan for the foundation whose "most beautiful swimming pool" ever bears his name as a big thank you. Now our beautiful hut is more female, very pretty, and so the question came up: What is the name of the wife of our donor? Completely inspired, we agreed to call the new eventful grace at the height "Martha". Combined with charm and wintry esprit, our Martha will be hosting in the future in the sense of Alpenglühn & More. So be sure: There are certainly many huts. But only one Martha. For reservation inquiries, bookings & more, you can reach us centrally via info@wagner-gastronomie.de. Or by telephone on 0611-525100, www.wagner-gastronomie.de.

Martha looks forward to hearing from you!

notes



AGNER

IN THE OPELBAD

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!

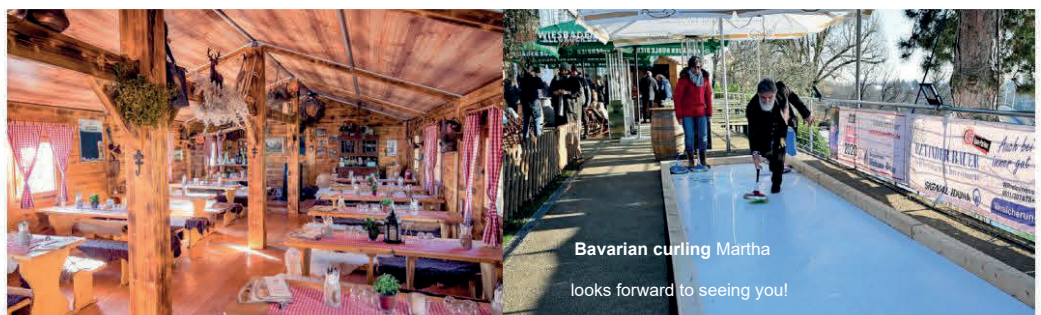


Martha

The cottage



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



Bavarian curling Martha
looks forward to seeing you!

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

