

Der Ring des Nibelungen
- 2024 THE MENU



Das Rheingold

...upon arrival

Scallop carpaccio

Fennel mayonnaise/ fried capers
lemon oil

Die Walküre

...upon arrival

Breton lobster salad

Brioche/ pickled sweet and sour daikon radish
roasted sesame/ granny smith

... in the first interval

Beef Tataki

Shimeji mushrooms/ goji berries/ yuzu jelly
pickled egg yolk

... in the second interval

Valrhona chocolate moelleux

passion fruit/plum ragout

Siegfried

...upon arrival

Trout & smoked eel from Brandenburg

Cauliflower/ caviar/ shellfish foam

... in the first interval

Tartar of Brandenburg pasture-grazed beef

Fried nonparaille capers/ oscietra caviar
oxtail jelly/ chive cream

... in the second interval

Cake of wild berries

Oat crumble/ gold powder

Götterdämmerung

...upon arrival

Tatar of Sea bass

Salmon trout caviar / buttermilk vinaigrette
pine nuts/ chives

... in the first interval

Praline of black-feathered chicken

Sichuan sour cream/ fresh truffles
crispy chicken skin

... in the second interval

Three types of organic cheese

Currant inclusion
three kinds of Manufacture chutneys

VEGETARIAN
Das Rheingold

...upon arrival

Burrata

Tomato confit
sourdough bread

Die Walküre

...upon arrival

Panzanella

Brioche/ pickled sweet and sour daikon radish
roasted sesame/ granny smith

... in the first interval

Fried tofu

Shimeji mushrooms/ goji berries/ yuzu jelly
pickled egg yolk

... in the second interval

Valrhona chocolate moelleux

passion fruit/plum ragout

Siegfried

...upon arrival

Date couscous

Cauliflower/ lemongrass whey

... in the first interval

Basil Risotto

Salad of marinated chanterelles
fried nonparaille capers/ chive cream

... in the second interval

Cake of wild berries

Oat crumble/ gold powder

Götterdämmerung

...upon arrival

Baked zucchini flower

Yellow gazpacho of autumn vegetables from the
Schorfheide Heathland/ chilli oil/ pine nuts

... in the first interval

Tatar of pumpkin

Sichuan sour cream/ fresh truffles
roasted cauliflower

... in the second interval

Three types of organic cheese

Currant inclusion
three kinds of Manufacture chutneys

Drinks for this selection

Champagne

Weingut Wolf Pinot Blanc — Pfalz

Weingut Manz Red Wine — Rheinhessen

Radeburger Pilsner/ alcohol-free beer/ Mineral water/ apple juice/ orange juice

*Individual ingredients may
vary due to freshness and
seasonality.

€ 389.00 / per person with champagne for the entire Ring-Zyklus
including guaranteed seat and all food and drinks

www.opern-catering-berlin.de