

Der Ring des Nibelungen



The catering department at the Staatsoper Unter den Linden would like to welcome its guests to the Ring des Nibelungen. Our Team created a very special menu for this special occasion. Enjoy the entire Ring cycle with regional and seasonal treats and unexpected flavours from international cuisines along with selected drinks. The price includes all food and drinks! It is possible to pre-order from now.

Das Rheingold

...upon arrival

Tatar of Sea bass

Beluga caviar/ buttermilk vinaigrette/ pine nuts/ chives

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

Chocolate tartlet/ passion fruit/plum ragout

Siegfried

...upon arrival

Flamed salmon sashimi

Orange soy dressing/ carrot

... in the first interval

Tartar of Brandenburg pasture-grazed beef

Pearl onions in red wine/ kewpie mayonnaise/ shiso oil/ sourdough bread chips

... in the second interval

Cake of wild berries

Oat crumble/ gold powder

Götterdämmerung

...upon arrival

Scallop carpaccio

Fennel mayonnaise/ fried capers/ chervil coriander oil

... in the first interval

Praline of 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

Drinks for this selection

Champagner - Champagne de Saint Gall/ The Brut Selection – at the same time fresh and fruity.

Weingut Wolf Pinot Blanc – Pfalz/ from the Villa Wolf vineyard, Pfalz/ harmonious with fruity aromas.

Weingut Manz Red Wine – Rheinhessen/ a cuvée from Dornfeld and pinot noir grapes/ aromas of blackberries

Radeburger Pilsner/ alcohol-free beer

Mineral water/ apple juice/ orange juice

€ 349.50/ person with Champagne/person for the entire cycle incl. guaranteed seating and all food and drinks.