MOTORWORLD INN BÖBLINGEN

YOUR CHRISTMAS PARTY

THE MOTORWORLD INN BÖBLINGEN

The restaurant is designed in the style of a historic workshop and elaborately decorated with original memorabilia from the fascinating world of automobiles. Special highlights include a seating area beneath a car lift and a red 1938 Ford Hamblin hanging upside down from the ceiling.

Another highlight is the stylishly designed and inviting outdoor terrace. With around 80 seats, it offers space for events and can be flexibly used for outdoor gatherings in good weather.

With the Motorworld Inn Restaurant, its indoor and outdoor areas, and the Motomio coffee bar, this location offers far more than a classic restaurant. The indoor area seats around 200 guests, while the terrace offers an additional 80 seats or so.

This makes the Motorworld Inn Böblingen an ideal event location as well: the restaurant can be rented exclusively or used for group events, conferences, corporate celebrations, and private occasions such as birthdays. For smaller celebrations, separate private dining rooms with up to 50 seats are also available.

EXCLUSIVE EVENTS AT THE MOTORWORLD INN

Reserve the MOTORWORLD Inn exclusively for private celebrations or corporate events — individual areas of the restaurant are also available. The cheerful, relaxed atmosphere creates the ideal setting for a successful event.

Good vibes, the Motorworld Music Mix: The music matters — a lot. At Motorworld, we love the Motown sound of the 70s, along with Latin and Soul, and what we consider Cosmopolitan Music. It‘s guaranteed to put you in a good mood. Looking for House, Disco, or something completely different? No problem — our sound system is DJ-ready. We‘re happy to arrange the DJ for you.

MINIMUM SPEND RESTAURANT | MONDAY TO THURSDAY

until 4:00 PM	3.500,00 €
from 6:00 PM	7.500,00 €

MINIMUM SPEND RESTAURANT | FRIDAY TO SUNDAY

until 4:00 PM	4.000,00 €
from 6:00 PM	9.000,00 €

When booking your event, no separate room rental fee applies in addition to the minimum spend. For further prices and information, please refer to our rental terms or feel free to ask us directly.

All prices are subject to the currently applicable VAT.

PRIVATE DINING ROOMS

Enjoy an almost private atmosphere — and unforgettable culinary moments — in our two exclusive Private Dining Rooms. Our Private Dining Rooms can be booked together or individually for exclusive use.

Together, they offer capacity for 50 guests. Individually, Private Dining Room 1 accommodates up to 24 guests, and Private Dining Room 2 accommodates up to 26 guests.

MINIMUM SPEND PDR 1	
Monday to Thursday	840,00 €
Friday to Sunday	890,00 €
MINIMUM SPEND PDR 2	
Monday to Thursday	910,00 €
Friday to Sunday	990,00 €

When booking your event, no separate room rental fee applies in addition to the minimum spend.

All prices are subject to the currently applicable VAT.

SUGGESTED MENU PREMIUM

TO BEGIN

ROASTED HOKKAIDO PUMPKIN
Smoked miso mayonnaise | lamb's lettuce | pecans

SOUP

CLEAR DUCK CONSOMMÉ
Duck and mushroom ravioli | winter root vegetables

MAIN COURSE

MEDIUM-RARE BEEF FILLET
Brown butter potato mousseline | wild broccoli | truffle jus

ALTERNATIVE MAIN COURSE – FISH

GRILLED ZANDER FILLET
Brown butter potato mousseline | edamame | truffle nage

ALTERNATIVE MAIN COURSE – VEGETARIAN

BRAISED CELERIAC
Brown butter potato mousseline | wild broccoli | truffle nage

TO FINISH

TARTE AU CHOCOLAT
Mandarin sorbet | candied almonds | gingerbread ganache

PRICE PER PERSON	
4-course menu	79,95 €
4-course menu, vegetarian	65,95€
3-course menu	69,95€
3-course menu, vegetarian	55,95€

MENÜVORSCHLAG CLASSIC

SOUP

CREAM OF PUMPKIN SOUP
Styrian pumpkin seed oil | roasted pumpkin seeds | spiced croûtons

MAIN COURSE

CRISPY DUCK LEG
Caramelised red cabbage | potato dumplings | jus

ALTERNATIVE MAIN COURSE – VEGETARIAN

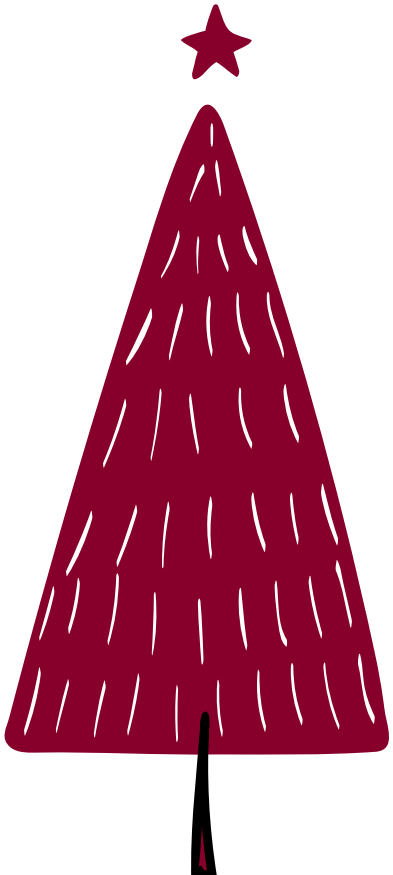
BRAISED CELERIAC
Brown butter potato mousseline | wild broccoli | truffle nage

TO FINISH

TARTE AU CHOCOLAT
Mandarin sorbet | candied almonds | gingerbread ganache

PRICE PER PERSON

3-course menu	59,95 €
3-course menu, vegetarian	49,95€



DINNER BUFFET

This option is only available with exclusive hire of the restaurant.

SALAD BUFFET

FRESH MARKET LEAF SALADS
Lollo rosso | lollo bianco | radicchio | frisée

TOPPINGS
Colourful cherry tomatoes | creamy cucumber salad
Apple and red cabbage slaw | carrot and orange salad
Roasted pumpkin seeds | spiced croûtons

OPTIONAL EXTRA + supplement 2.90€

BREAD STATION
Stone-baked baguette | farmhouse bread
Sourdough bread | assorted mini rolls
Salted country butter

TO BEGIN: – Please choose your 4 favourites –

CREAM OF PUMPKIN SOUP IN A LE CREUSET POT
Styrian pumpkin seed oil | roasted pumpkin seeds
spiced croûtons

ROASTED BEEF CARPACCIO
Lemon mayonnaise | rocket | pink peppercorns

GRASS-FED BEEF TARTARE + supplement 4.50 €
Smoked egg yolk cream | fresh truffle | potato crunch

SMOKED PARMESAN AND CELERIAC SALAD
Trout fillet | cranberries | affilla cress

MARINATED BEETROOT
Torched goat's cheese | caramelised walnuts | pear

ROASTED HOKKAIDO PUMPKIN - VEGAN
Lamb's lettuce | pecans | raspberry vinegar

MAIN COURSE – Please choose your 3 favourites –

CRISPY DUCK LEG
Caramelised red cabbage | potato dumplings | jus

RICH GOULASH OF ALPINE OX
Butter Spätzle | chives | lingonberry sour cream

GRILLED ZANDER FILLET
Fregola sarda | beetroot | Swiss chard

CONFIT BLACK TIGER PRAWN + supplement 3.50€
Saffron risotto | baby spinach | pine nuts

HOKKAIDO PUMPKIN MEZZALUNE
Crispy sage | Grana Padano | walnuts

BRAISED CELERIAC
Brown butter potato mousseline | wild broccoli | truffle nage

MEDIUM-RARE BEEF FILLET + supplement 6.50€
Carved live | potato gratin
bacon-wrapped green beans | truffle jus

DESSERTS – Please choose your 3 favourites –

JELLY BERRIES
Forest berries | vanilla cream | cookies

QUARK & VANILLA
Quark mousse | mandarin | butter crumble

WINTER APPLE RAGOUT – VEGAN
Cinnamon | almond brittle

MOUSSE AU CHOCOLAT
Spiced cherries | roasted pistachios

VANILLEKIPFERL
Mascarpone | Bourbon vanilla | raspberries
caramelised almond

PRICE PER PERSON

Christmas buffet	79,95 €

FLYING DINNER

This option is only available with exclusive hire of the restaurant.

TO BEGIN – Please choose your 4 favourites –

CREAM OF PUMPKIN SOUP
Styrian pumpkin seed oil | roasted pumpkin seeds
spiced croûtons

ROASTED BEEF CARPACCIO
Lemon mayonnaise | rocket | pink peppercorns

GRASS-FED BEEF TARTARE + supplement 4.50€
Smoked egg yolk cream | fresh truffle | potato crunch

SMOKED PARMESAN AND CELERIAC SALAD
Trout fillet | cranberries | affilla cress

MARINATED BEETROOT
Torched goat's cheese | caramelised walnuts | pear

ROASTED HOKKAIDO PUMPKIN – VEGAN
Lamb's lettuce | pecans | raspberry vinegar

MAIN COURSE – Please choose your 3 favourites –

RICH GOULASH OF ALPINE OX
Butter Spätzle | chives | lingonberry sour cream

MEDIUM-RARE BEEF FILLET + supplement 6.50€
Potato gratin | bacon-wrapped green beans | truffle jus

GRILLED ZANDER FILLET
Fregola sarda | beetroot | Swiss chard

CONFIT BLACK TIGER PRAWN
Saffron risotto | baby spinach | pine nuts

HOKKAIDO PUMPKIN MEZZALUNE
Crispy sage | Grana Padano

BRAISED CELERIAC
Brown butter potato mousseline | wild broccoli | truffle nage

TO FINISH – Please choose your 3 favourites –

JELLY BERRIES
Forest berries | vanilla cream | cookies

QUARK & VANILLA
Quark mousse | mandarin | butter crumble

WINTER APPLE RAGOUT – VEGAN
Cinnamon | almond brittle

MOUSSE AU CHOCOLAT
Spiced cherries | roasted pistachios

VANILLEKIPFERL
Mascarpone | Bourbon vanilla | raspberries
caramelised almond

OPTIONAL EXTRA + supplement 12.50€

KAISERSCHMARRN LIVESTATION

LIVE | The Austrian classic is tossed in butter and caramelised in a giant cast-iron pan, then finished with toppings of your choice.

TOPPINGS
Stewed plums | apple sauce | spiced cherries | cinnamon sugar
rum-soaked raisins | flaked almonds | hazelnut brittle

PRICE PER PERSON

Flying Dinner	69,95 €

DRINK PACKAGES

„APERITIF“
Bookable from 0.5 hours

Sparkling wine, sparkling wine with orange juice, beer, and soft drinks

€8,95
Price per 0.5h
Price per person
incl. service staff

„CLASSIC“
Bookable from 4 hours

Soft drinks,
wine selection (0.75 l range), beer

€8,95
Price per 1.0h
Price per person
incl. service staff

„EXCLUSIVE“
Bookable from 4 hours

Soft drinks,
wine selection (0.75 l range),
beer, and specialty coffees

from 9.95€
Price per 1.0h
Price per person
incl. service staff

„COCKTAILS & LONG DRINKS“
Bookable from 2 hours

Selection of cocktails
and/or long drinks

from €11.50
Price per 1.0h
Price per person
incl. service staff

All prices are subject to the currently applicable VAT.

EXCLUSIVE RENTALS

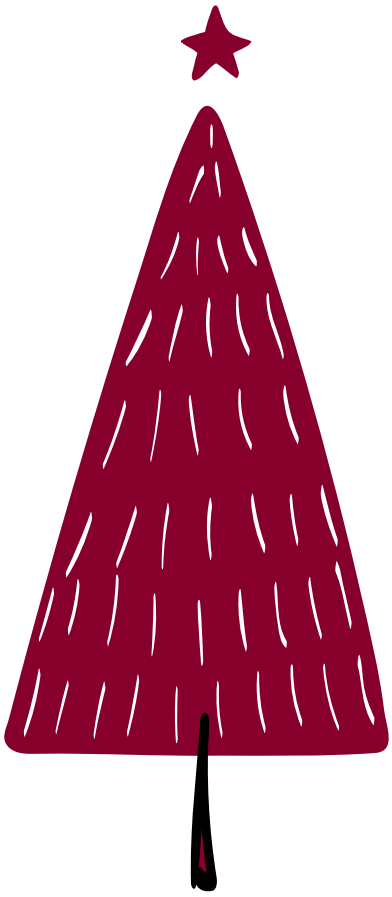
RENTAL TERMS

Restaurant	Minimum Spend Monday to Thursday	
	Daytime until 4:00 PM	3.500,00 €
	Evening from 6:00 PM	7.500,00 €
	Minimum Spend Friday to Sunday	
	Daytime until 4:00 PM	4.000,00 €
	Evening from 6:00 PM	9.000,00 €
Private Dining Rooms	Minimum Spend PDR 1	
	Monday to Thursday	840,00 €
	Friday to Sunday	890,00 €
	Minimum Spend PDR 2	
	Monday to Thursday	910,00 €
	Friday to Sunday	990,00 €

For our events, we do not charge a room rental fee, but only a minimum spend. This arrangement allows you to use our facilities free of charge, as long as the minimum spend is met.

Outside of our regular opening hours, additional costs will apply for your event. Please feel free to contact us directly.

All prices are subject to the currently applicable VAT.



OPENING HOURS

OPENING HOURS

Monday – Sunday	12:00 PM – 12:00 AM
Kitchen Hours	12:00 PM – 9:00 PM

NOTES

Reservations by email are generally answered within 12 hours, and within 24 hours at the latest. If you have not received a confirmation within 24 hours, your message has not reached us. In this case, please call our restaurant directly.

The Motorworld Inn Böblingen is part of the Rauschenberger Gastronomiegruppe (Rauschenberger Restaurant Group).

More information at www.motorworld-inn.de

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