

# DAS GOLDSTEIN

BY GOLLNER'S

## MENU | SUMMER 2021

### FINE FOOD by Gollner's

#### GOOSE LIVER TERRINE

Brioche | Grapes | Maldon Sea Salt  
| 29

#### SIBERIAN STURGEON CAVIAR (30Gr)

Sour cream | Hash browns  
| 68

#### OUR "GOLDSTEIN" GOURMET CURRYWURST

Curry Kashmir -Ingo Holland | Truffled French fries  
| 18

#### VINTAGE SARDINES -from the can

Toast | Lemon  
| 18

### VEGETABLE ENJOY

#### STARTERS

#### MARINATED AVOCADO

Pomergranate | Grapefruit | Celery  
VEGAN | 16

#### CELERY FROM THE SALT DOUGH

Truffle vinaigrette | Potato crust | Summer truffle  
VEGAN | 19

#### SUMMER VEGETABLES FROM THE WOK

Curcuma | Chilli | Coriander  
VSP | 16      HG (with basmati rice) | 26

#### BEETROOTS-RISOTTO

Goat cheese | horseradish foam | Pumpkin seeds  
VSP | 14      HG | 22

### SALADS

#### MARINATED WATERMELON

Olives | Chili | Mint | Lime | Feta  
VEGAN without feta  
| 16

#### OUR LETTUCE

House dressing | Free range egg | Pumpkin seed oil  
| 12

#### OUR WILD HERB SALAD MIX

House dressing | Tomatoes | Cress  
VEGAN  
| 14

### SOUPS

#### BOILED BEEF BOILLON OF CHAROLAIS OX

Vegetables | Semolina dumplings | Shredded pancakes  
| 12

#### CURRY-LEMONGRAS SOUP

Coconut foam  
VEGAN | 14

### FISH & SEAFOOD

#### STARTERS

#### LUKEWARM FILLET OF TAUNUS TROUT

Marinated root vegetables | Mustard seed vinaigrette  
Herb espuma  
| 21

#### SASHIMI OF WILD SALMON

Wasabi | Ginger | Soy sauce  
| 26

#### NEW MATJES "STYRIAN STYLE" - FILLET & TARTAR

Apple | Cucumber | Red onions  
Pumpkin seed oil | Horseradish  
| 19

#### MAIN COURSES

#### FILET OF WILD PIKE PERCH ROASTED ON THE SKIN

Beetroots risotto | Horseradish foam  
| 34

#### GRILLED FILLET OF WILD SALMON

Caper-Tomato-Butter | Vegetable rice  
| 32

## STARTERS

PICKLED BOILED BEEF OF CHAROLAIS OX  
 Pearl onions | Pickles | Free-range egg  
 Peppers | Horseradish  
 | 19

„CARNE CRUDA“ TARTAR OF BIO VEAL  
 Confit egg yolk | Tuna cream | Capers  
 | 21

TATAKI AND FRIED TARTAR OF US NEBRASKA BEEF  
 Wasabi | Pointed cabbage | Cress  
 | 26

## MAIN COURSES | OUR CLASSICS

OUR WIENER SCHNITZERL OF BIO VEAL  
 Fried potatoes | Cranberries  
 Creamed cucumber salad  
 | 29

OUR FRIED CHICKEN  
 Potato cucumber salad | Pumpkin seed oil  
 | 22

OVEN FRESH POUSSIN  
 Potato cucumber salad  
 | 32

BIO VEAL STEW „ZURICH STYLE“  
 Homemade Spätzle | Mushrooms  
 For 2 Persons | 72

## FROM OUR 800° C BEEFER

As side dishes we serve truffled French fries, vegetables  
 and sauce Béarnaise

## MAIN COURSES

SIRLOINSTEAK (AUSTRALIA)  
 220 Gramm | 38

FILLET OF GOP US NEBRASKA BEEF  
 „Ladies Cut“ | 38 220 Gramm | 48

ENTRECÔTE OF GOP US NEBRASKA BEEF  
 300 Gramm | 45 For 2 Persons 600 Gramm | 90

Additives & allergens can be viewed

TARTAR OF WILD SALMON  
 Curry | Glass noodles | Wasabi

LIGHT FENNEL CREAM SOUP  
 Saffron | Pernod | Crayfish

ROASTED FILLET OF BIO VEAL  
 Chanterelles in cream | Tagliarini | Vegetables

CURD CHEESE FOAM  
 Strawberries | Sorbet

## DESSERTS

HOME MADE SORBET  
 Per ball | 5

THREE KIND OF HOME MADE SORBET  
 | 14

Home made vanilla ice cream  
 with Zotter chocolate liqueur from the Gölles distillery  
 | 14

OUR KAISERSCHMARRN  
 Plums | Vanilla ice cream  
 Preparation time approx. 30 Min.

For 2 persons | 28  
 Mini portion (2 pcs) | 9

CURD CHEESE FOAM  
 Strawberries | Sorbet  
 | 14

APRICOT CHOCOLATE PIECE  
 Truffle praline | Sacher lavender ice cream  
 | 16

OUR CHEESE SELECTION FROM AFFINEUR WALTMANN  
 Grapes | Fruit chutney  
 | 18

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