

DAS GOLDSTEIN

BY GOLLNER'S

MENU | SUMMER 2021

FINE FOOD by Gollner's

GILLARDEAU OYSTER

Lemon | Raspberry vinaigrette
3 pcs. | 15 6 pcs. | 28

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

TERRINE OF VENISON FILLED WITH FOIE GRAS

Apple celery | Sauce Cumberland | Brioche
| 29

VINTAGE SARDINES -from the can

Toast | Lemon
| 18

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

VEGETABLE ENJOY

STARTERS

MARINATED AVOCADO

Pomergranate | Grapefruit | Celery
VEGAN | 16

CELERY FROM THE SALT DOUGH

Truffle vinaigrette | Potato crust | Summer truffle
VEGAN | 19

YELLOW CURRY VEGETABLES

Coriander | Coconut foam
VSP | 16 HG (with basmati rice) | 26

BEETROOTS-RISOTTO

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

FISH & SEAFOOD

STARTERS

LUKEWARM FILLET OF TAUNUS TROUT

Marinated lentils | Wild herb salad | Beetroots espuma
| 21

SASHIMI OF WILD SALMON

Wasabi | Ginger | Soy sauce
| 26

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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