

MENU | AUTUMN 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

DEER TERRINE WITH GOOSE LIVER CORE

Apple | Celery | Cumberland sauce | Brioche
| 28

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

Pomegranate | Grapefruit | Celery
VEGAN | 16

VEGAN ROOT VEGETABLES

Beetroot | Carrot | Celery | Potato
| 19

YELLOW CURRY VEGETABLES

Coriander | Coconut foam
As starter | 16 as main course (with basmati rice) | 26

BEETROOTS-RISOTTO

Goat cheese | horseradish foam | Pumpkin seeds
As starter | 14 as main courses | 22

SALADS

OUR LETTUCE

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

LAMB'S LETTUCE

House dressing | Grapes | Pumpkin seeds
| 14

WITH FRIED BACON ON REQUEST

SOUPS

BOILED BEEF BOILLON OF CHAROLAIS OX

Vegetables | Semolina dumplings | Shredded pancakes
| 12

CURRY-LEMONGRAS SOUP

Coconut foam
VEGAN | 14

STYRIAN PUMPKIN SOUP

Pumpkin seed oil
VEGAN | 12

FISH & SEAFOOD

STARTERS

CEVICHE OF KINGFISH

Avocado | Tomato | Coriander | Red onion | Chilli
| 28

SASHIMI OF WILD SALMON

Wasabi | Ginger | Soya sauce
| 26

TATAR OF WILD SALMON

Curry vinaigrette | Glass noodles | Wasabi
| 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

GOAT CHEESE PRALINES
 Lamb 's lettuce | Pear | Beetroots

STYRIAN PUMPKIN SOUP
 Pumpkin seed oil

ROASTED FILLET OF BIO VEAL
 Truffle gratin | mashed potatoes | carrots | cabbage

CURD CHEESE FOAM
 Berries | Sorbet

DESSERTS

HOME MADE SORBET
 Per ball | 5

THREE KIND OF HOME MADE SORBET
 | 14

HOMMADE 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
 Berries | Sorbet
 | 14

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

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

Additives & allergens can be viewed

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GOLLNERS.DE