

MENU | AUTUMN 2021

FINE FOOD by Gollner's

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

GOOSE LIVER TERRINE
Brioche | Apricot chutney
| 29

SIBERIAN STURGEON CAVIAR (30Gr)
Sour cream | Hash browns
| 68

VINTAGE SARDINES -from the can
Toast | Lemon
| 18

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

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

FISH & SEAFOOD

STARTERS

CEVICHE OF KINGFISH
Avocado | Tomato | Coriander | Red Onion | Chili
| 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
Curry lentils | Coconut foam
| 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 | Endive salad
 | 29

OUR FRIED CHICKEN
 Potato-endive salad | Pumpkin seed oil
 | 22

OVEN FRESH POUSSIN
 Potato-endive 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

PEAR-CHOCOLATE PIECE
 Chocolate praline | Sacher lavender ice cream
 | 16

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

Additives & allergens can be viewed

MENU 2021

DAS GOLDSTEIN by Gollner's Goldsteintal 50 D-65207 Wiesbaden T. 0611 54 11 87 das-goldstein@gollners.de

GOLLNERS.DE