

DAS GOLDSTEIN

BY GOLLNER'S

MENU 2022

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

OUR "GOLDSTEIN" GOURMET CURRYWURST
Curry Kashmir -Ingo Holland | Truffled French fries
| 18

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

TOM KHA GAI & KING PRAWN
Lemongrass | Kaffir-lime | Chilli
| 16

VEGETABLE ENJOY

STARTERS

MARINATED AVOCADO
Pomegranate | Grapefruit | Celery
VEGAN | 16

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

CONFIT FILET OF TAUNUS TROUT
Fennel | Lime | Horseradish
| 24

SASHIMI OF WILD SALMON
Wasabi | Ginger | Soya sauce
| 26

TATAR OF WILD SALMON
Curry vinaigrette | Glass noodles | Wasabi
| 19

MAIN COURSES

GRILLED FILLET OF WILD SALMON
Yellow curry vegetables | Coconut foam | Basmati 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

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 Spaetzle | 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

CONFIT FILET OF TAUNUS TROUT
 Fennel | Lime | Horseradish

TOM KHA GAI & KING PRAWN
 Lemongrass | Kaffir-lime | Chilli

ROASTED FILLET OF BIO VEAL
 Truffled mashed potatoes | Cabbage | Carrots | Jus

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

RASPBERRY-CHOCOLATE PIECE
 White Chocolate ice cream | Berries roaster
 | 16

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

Additives & allergens can be viewed

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GOLLNERS.DE