

DAS GOLDSTEIN

BY GOLLNER'S

MENU 2022

FINE FOOD by Gollner's

PREMIUM 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
| 78

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 | Celery | Grapefruit | Ginger
VEGAN | 19

POACHED FREE RANGE EGG

Cream spinach | Truffle foam
| 24

YELLOW CURRY VEGETABLES

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

KIMCHI GYOZA - JAPANESE DUMPLING (VEGAN)

Soy-wasabi-fond | Vegetables
As starter | 16 as main course | 24

RISOTTO OF WHITE & GREEN ASPARAGUS

Saffron foam
As starter | 18 as main course | 26

SALADS

OUR LETTUCE

House dressing | Free range egg | Pumpkin seed oil
| 14

GOLDSTEIN SPRING MIX SALAD

House dressing | Tomatoes | Radish | Free range egg
| 15

SOUPS

BOILED BEEF BOILLON OF CHAROLAIS OX

Vegetables | Semolina dumplings | Shredded pancakes
| 12

LIGHT CREAM SOUP OF ASPARAGUS

Asparagus pieces
| 12

TOM KHA GAI & KING PRAWN

Lemongrass | Kaffir-lime | Chilli
| 16

FISH & SEAFOOD

STARTERS

SASHIMI OF WILD SALMON

Wasabi | Ginger | Soya sauce
| 26

MARINATED BLACK COD & SIBERIAN CAVIAR

Lime | Sour cream
| 28

TATAR OF WILD SALMON

Cucumber | Miso | Wasabi | Lime mayonnaise
| 19

MAIN COURSES

GRILLED FILLET OF WILD SALMON

Yellow curry vegetables | Coconut foam | Basmati rice
| 32

CONFIT FILLET OF WILD COD

Risotto of white & green asparagus | Saffron nage
| 42

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 OF US BEEF
 Wasabi | Radish | Ponzu
 | 28

MAIN COURSES | OUR CLASSICS

OUR WIENER SCHNITZERL OF BIO VEAL
 Fried potatoes | Cranberries | Salad
 | 29.80

OUR FRIED CHICKEN
 Potato-endive salad | Pumpkin seed oil
 | 23.80

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

TATAR OF WILD SALMON
 Cucumber | Miso | Wasabi | Lime mayonnaise

LIGHT CREAM SOUP OF ASPARAGUS
 Asparagus pieces

FILLET OF BIO VEAL
 Olive -tomato-crust | Mashed potatoes | Vegetables

CURD CHEESE FOAM
 Rhubarb | Raspberries

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
 Strawberry roaster | Vanilla ice cream
 Preparation time approx. 30 Min.

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

CURD CHEESE FOAM
 Rhubarb | Raspberries
 | 14

CHOCOLATE TERRINE
 Strawberries | Pineapple
 | 16

MORBIER
 Pear ragout | pine nuts | ciabatta
 | 15

We recommend a glass of Fonseca Vintage port wine
 5 cl | 15

Additives & allergens can be viewed

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GOLLNERS.DE