

**MENU 2022**

**FINE FOOD by Gollner's**

**PREMIUM OYSTER**

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

**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  
| 25

**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

**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

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  
 Strawberries | Sorbet

## 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

Additives & allergens can be viewed

## MENU 2022

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GOLLNERS.DE