

DAS GOLDSTEIN

BY GOLLNER'S

MENU 2022

FINE FOOD by Gollner's

PREMIUM OYSTER

Lemon | Wasabi lime 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

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

SALADS

OUR LETTUCE

House dressing | Free range egg | Pumpkin seed oil

| 14

GOLDSTEIN SOMMER MIX SALAD

House dressing | Tomatoes | Radish

| 15

SOUPS

BOILED BEEF BOILLON OF CHAROLAIS OX

Vegetables | Semolina dumplings | Shredded pancakes

| 12

SPICY GAZPACHO

Olive oil | Vegetables

| 12

TOM KHA GAI & KING PRAWN

Lemongrass | Kaffir-lime | Chilli

| 16

FISH & SEAFOOD

STARTERS

SASHIMI OF WILD SALMON

Wasabi | Ginger | Soya sauce

| 26

NEW MATJES "STYRIAN STYLE" – FILLET & TARTAR

Apple | Beetroots | Horseradish | Pumpkin seed oil

| 22.50

TATAR OF WILD SALMON

Pineapple | Pepper | Paprika | BBQ

| 19

MAIN COURSES

GRILLED FILLET OF WILD SALMON

Yellow curry vegetables | Coconut foam | Basmati rice

| 32

CONFIT FILLET OF WILD COD

Fennel risotto | Broccoli

| 42

STARTERS

PICKLED BOILED BEEF OF CHAROLAIS OX
 Pearl onions | Pickles | Free-range egg
 Peppers | Horseradish
 | 19

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
 Preparation time approx. 30 Min.
 | 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

VEAL CHOP “NEW YORK CUT”
 Min. 450 Gramm | 49

TATAR OF WILD SALMON
 Pineapple | Pepper | Paprika | BBQ

SPICY GAZPACHO
 Olive oil | Vegetables

FILLET OF BIO VEAL
 Truffle-crust | Chanterelles | Vegetables | Tagliarini

CURD CHEESE FOAM
 Strawberries | Sorbet

DESSERTS

HOME MADE SORBET
 Per ball | 5

THREE KIND OF HOME MADE SORBET
 | 14

HOMEMADE 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
 Strawberry | Sorbet
 | 14

Additives & allergens can be viewed

MENU 2022

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GOLLNERS.DE