

MENU

FINE FOOD by Gollner's

PREMIUM OYSTERS

Lemon | Raspberry Shallot 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

SALADS

OUR LETTUCE

House dressing | Free range egg | Tomatoes
| 14

LAMB'S LETTUCE

House dressing | Pumpkin seeds | Grapes | Free range egg
WITH FRIED BACON ON REQUEST
| 16

SOUPS

BEEF BOILLON OF CHAROLAIS OX

Shredded pancakes
| 12

TOM KHA GAI & KING PRAWN

Lemongrass | Kaffir-lime | Chili
| 16

VEGETABLE ENJOY

STARTERS

MARINATED AVOCADO

Pomegranate | Celery | Grapefruit | Ginger
VEGAN | 19

CELLERY SLICES

Potato crisps | chives | Truffle vinaigrette
VEGAN | 22

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

BEETROOT RISOTTO & GOAT CHEESE

Broccoli | Horseradish foam
As starter | 16 as main course | 28

FISH & SEAFOOD

STARTERS

SASHIMI OF WILD SALMON

Wasabi | Ginger | Soya sauce
| 26

TATAR OF WILD SALMON

Pineapple | Curry | Tomato relish
| 21

MAIN COURSES

GRILLED KING PRAWNS

Yellow curry vegetables | Coconut foam | Basmati rice
| 44

GRILLED FILLET OF WILD SALMON

Yellow curry vegetables | Coconut foam | Basmati rice
| 32

GRILLED FILLET OF WILD TURBOT

Vegetables | Potatoes | Saffron
| 48

STARTERS

PICKLED BOILED BEEF OF CHAROLAIS OX
 Pearl onions | Pickles | Free-range egg
 Peppers | Horseradish
 | 21

CARNE CRUDA – VEAL TATAR
 Tuna cream | Capers | Egg yolk | Bread Chip
 | 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

ROASTED SADDLE & BRAISED SHOULDER OF DEER
 Spätzle | Red cabbage | Brussels sprouts
 | 42

FROM OUR 800° C BEEFER

As side dishes we serve truffled French fries, vegetables
 and sauce Béarnaise

MAIN COURSES

SIRLOINSTEAK (AUSTRALIA)
 Truffled French Fries | Vegetables
 220 Gramm | 42

FILLET OF GOP US NEBRASKA BEEF
 Truffled French Fries | Vegetables
 „Ladies Cut“ | 38 220 Gramm | 48

TATAR OF WILD SALMON
 Pineapple | Curry | Tomato relish

GREEN PEA CAPUCCINO

FILLET OF BIO VEAL & TRUFFLE CRUST
 Vegetables | Mashed Potatoes

CURD CHEESE FOAM
 Apricot | 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
 Plum roaster | Vanilla ice cream
 Preparation time approx. 30 Min.

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

CURD CHEESE FOAM
 Apricot | Sorbet
 | 14

Additives & allergens can be viewed

MENU

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

GOLLNERS.DE