

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

GOLDSTEIN MIX SALAD

House dressing | Tomatoes | Radishes | Cress
| 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

TARTAR OF WILD SALMON

Pineapple | Cabbage | Cucumber
| 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

MEAT DELICACY

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 | Cabbage | Carrots
| 42

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)
Truffled French Fries | Vegetables
220 Gramm | 42

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

DAS GOLDSTEIN MENU | 75

TARTAR OF WILD SALMON
Pineapple | Cabagge | Cucumber

GREEN PEA CAPUCCINO

FILLET OF BIO VEAL & TRUFFLE CRUST
Vegetables | Mashed Potatoes

CURD CHEESE FOAM
Berries | 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
Berries | 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