

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  
| 85

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 | 18 as main course (with basmati rice) | 26

KIMCHI GYOZA - JAPANESE DUMPLING (VEGAN)

Soy-wasabi-fond | Vegetables  
As starter | 18 as main course | 24

CARROTS-GINGER-RISOTTO

Broccoli | Coconut foam  
As starter | 18 as main course | 28

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

FISH & SEAFOOD

STARTERS

SASHIMI OF WILD SALMON

Wasabi | Ginger | Soya sauce  
| 26

TARTAR OF WILD SALMON

Asparagus Salad | Wasabi  
| 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  
 | 26

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

OUR POUSSIN  
 Potato-endive salad  
 Preparation time approx. 30 Min  
 | 32

BIO VEAL STEW „ZURICH STYLE“  
 Homemade Spaetzle | Mushrooms  
 For 2 Persons | 78

**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 | 44

FILLET OF GOP US NEBRASKA BEEF  
 Truffled French Fries | Vegetables  
 „Ladies Cut“ | 42    220 Gramm | 48

TARTAR OF WILD SALMON  
 Asparagus Salad | Wasabi

ASPARAGUS SOUP

FILLET OF BIO VEAL & TRUFFLE CRUST  
 Vegetables | Mashed Potatoes

CURD CHEESE FOAM  
 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  
 Fruits | 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

