

DAS GOLDSTEIN

BY GOLLNER'S

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
| 21

VEGETABLE ENJOY

STARTERS

MARINATED AVOCADO

Pomegranate | Celery | Grapefruit | Ginger
VEGAN | 19

WOK VEGETABLES

Turmeric-Ginger-Fond | Coconut foam
As starter | 19 as main course (with basmati rice) | 28

KIMCHI GYOZA – JAPANESE DUMPLING (VEGAN)

Soy-Wasabi-Sauce | Vegetables
As starter | 19 as main course | 26

HOMEMADE TAGLIATELLE & CHANTERELLES

Olive Oil | Garlic | Peperoncino
As starter | 22 as main course | 34

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 | Soy Sauce
| 26

TARTAR OF WILD SALMON

Glasnoodles | Curry-Vinaigrette | Wasabi
| 22

MAIN COURSES

GRILLED KING PRAWNS

Pak Choi | Green Asparagus
Turmeric-Ginger-Fond | Basmati rice
| 44

GRILLED FILLET OF WILD SALMON

Pak Choi | Green Asparagus
Turmeric-Ginger-Fond | Basmati rice
| 34

CONFITED FILLET OF WILD COD

Vegetables | Potatoes | Saffron-Tarragon-Nage
| 42

STARTERS

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

US SHORT RIBS – 48 HOURS SOUS VIDE COOKED
 Coleslaw | Pineapple Relish | Barbecue Sauce
 | 28

MAIN COURSES | OUR CLASSICS

OUR WIENER SCHNITZERL OF BIO VEAL
 Fried potatoes | Cranberries | Salad
 | 29.80

OUR FRIED CHICKEN
 Potato-Cucumber salad | Pumpkin seed oil
 | 24.80

OUR POUSSIN
 Potato-Cucumber 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
 Glasnoodles | Curry Vinaigrette | Wasabi

LIGHT PORCINI MUSHROOM SOUP

FILLET OF BIO VEAL
 Chanterelles in cream | Tagliatelle | Carrot | Broccoli

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 (3 pcs) | 9

CURD CHEESE FOAM
 Sorbet
 | 14

*Additives & allergens can be viewed
 *Subject to changes

MENU

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

