

DAS GOLDSTEIN

BY GOLLNER'S

MENU

FINE FOOD by Gollner's

PREMIUM OYSTERS

Lemon | Raspberry Shallot Vinaigrette
3 pcs | 18 6 pcs | 32

SIBERIAN STURGEON CAVIAR (30Gr)
Sour cream | Hash browns
| 95

OUR "GOLDSTEIN" GOURMET CURRYWURST
Curry Kashmir -Ingo Holland | Truffled French fries
| 18

VINTAGE SARDINES -from the can
Toast | Lemon
| 24

HALF LOBSTER THERMIDOR CLASSIC
Spinach | Hollandaise sauce
| 42

WHOLE LOBSTER THERMIDOR CLASSIC
Spinach | Hollandaise sauce | Risotto | Lobster foam
| 98

SALADS

OUR LETTUCE

House dressing | Free range egg | Tomatoes
| 16

LAMB'S LETTUCE

House dressing | Pumpkin Seeds | Pumpkin Seed Oil
| 16
with bacon | 17.50

SOUPS

BEEF BOILLON OF CHAROLAIS OX
Shredded pancakes | vegetables | boiled beef
| 15

CARROT GINGER SOUP
| 14

TOM KHA GAI & KING PRAWN
Lemongrass | Kaffir-lime | Chili
| 19.50

VEGETABLE ENJOY

STARTERS

MARINATED AVOCADO
Pomegranate | Celery | Grapefruit | Ginger
VEGAN | 22

CURRY LENTILS

Vegetables | Coconut foam
As starter | 22 as main course (with basmati rice) | 29

KIMCHI GYOZA – JAPANESE DUMPLING (VEGAN)
Soy-Wasabi-Sauce | Vegetables
As starter | 23 as main course | 29

BEETROOT RISOTTO

Goat Cheese | Wild Broccoli | Horse Radish Foam
As starter | 24 as main course | 34

FISH & SEAFOOD

STARTERS

SASHIMI OF WILD SALMON
Wasabi | Ginger | Soy Sauce
| 28

TATAR OF WILD SALMON

Glasnoodles | Curry-Vinaigrette | Wasabi
| 24

MAIN COURSES

GRILLED KING PRAWNS

Curry lentils | Vegetables | Basmati rice
| 44

GRILLED FILLET OF WILD SALMON

Curry lentils | Vegetables | Basmati rice
| 42

GRILLED FILET OF PIKE PERCH

Beetroot risotto | Wild Broccoli | Horseradish foam
| 45

MEAT DELICACY

STARTER

PICKLED BOILED BEEF OF CHAROLAIS OX
Pearl onions | Pickles | Free-range egg
Peppers | Horseradish
| 24

MAIN COURSES | OUR CLASSICS

OUR WIENER SCHNITZERL OF BIO VEAL
Fried potatoes | Cranberries | Salad
| 35

OUR FRIED CHICKEN

Potato-Cucumber salad | Pumpkin seed oil | Fried parsley
| 27.80

BIO VEAL STEW „ZURICH STYLE“
Homemade Spaetzle | Mushrooms
For 2 Persons | 88

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 | 48

ENTRECÔTE OF GOP US NEBRASKA BEEF
Truffled French Fries | Vegetables
300 Gramm | 59

FILLET OF GOP US NEBRASKA BEEF
Truffled French Fries | Vegetables
„Ladies Cut“ | 45 220 Gramm | 55

DAS GOLDSTEIN MENU | 85

TATAR OF WILD SALMON
Glasnoodles | Curry Vinaigrette | Wasabi

CARROT GINGER SOUP

FILLET OF BIO VEAL
Herb-mustard-crust | Mashed potatoes | Vegetables

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
Plum roaster | Vanilla ice cream
Preparation time approx. 30 Min.

For 2 persons | 28
Mini portion (3 pcs) | 12.50

CURD CHEESE FOAM
Sorbet
| 14

*Additives & allergens can be viewed
*Subject to changes

MENU

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GOLLNERS.DE



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