

DAS GOLDSTEIN

BY GOLLNER'S

MENU CARD

*Subject to change without notice

STARTERS

PREMIUM OYSTERS

Lemon | Raspberry shallot vinaigrette

3 pieces | 18 6 pieces | 32

SIBERIAN STURGEON CAVIAR (30g)

Potato rösti | Sour cream

| 95

“DAS GOLDSTEIN” GOURMET CURRY SAUSAGE 11TH GENERATION

Curry Kashmir – Ingo Holland | French fries

| 18

SLIGHTLY SPICY CANNED SARDINILLAS

Toasted bread | Lemon

| 24

GOLDSTEIN'S MIXED SALAD

House dressing | Grapes | Pumpkin seeds | Pumpkin seed oil

| 18

OUR LETTUCE

House dressing | Egg | Tomato | Pumpkin seed oil (VEGETARIAN)

| 16

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MARINATED AVOCADO

Pomegranate | Celery | Grapefruit | Ginger (VEGAN)
| 24

SASHIMI OF WILD SALMON

Wasabi | Ginger | Soy Sauce
| 28

TARTAR OF WILD SALMON

Glasnoodles | Curry-Vinaigrette | Wasabi | Prawn cracker
| 26

PICKLED BOILED BEEF OF OX

Lettuce | Egg | Horseradisch
| 24

TATAKI OF US BEEF

Ginger | Wasabi | Ponzu | Leek | Radish
| 29

SOUPS

BEEF BOILLON OF CHAROLAIS OX

Shredded pancakes | Chives
| 15

ASPARAGUS SOUP

Chunks of asparagus
| 15

TOM KHA SOUP & KING PRAWN

Lemongrass | Kaffir-lime | Chili
| 19.50

DAS GOLDSTEIN

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VEGETARIAN & VEGAN

CURRY LENTILS

Fennel | Pineapple | 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

GOLLNER'S CHEESEAETZLE

Mountain Cheese | Fried Onions | Chives
as starter | 18 as main course | 28

FISH & SEAFOOD

GRILLED KING PRAWNS

Curry lentils | Vegetables | Basmati rice | Coconut foam
| 48

GRILLED FILLET OF WILD SALMON

Curry lentils | Vegetables | Basmati rice | Coconut foam
| 42

MEAT DELICACY

OUR WIENER SCHNITZERL OF BIO VEAL

Fried potatoes | Cranberries | Salad
| 35

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OUR FRIED CHICKEN

Potato-Cucumber-Salad | Pumpkin seed oil
| 29

ONION ROAST

Homemade Spaetzle | Carrots | Fried Onions | Shallot Jus
| 39

BIO VEAL STEW "ZÜRICH STYLE"

Homemade Spaetzle | Mushrooms
for 2 people | 88

FROM OUR 800°C BEEFER

SIRLOINSTEAK (AUSTRALIA)

French Fries | Vegetables | Sauce béarnaise or creamy pepper sauce
220 Gramm | 48

ENTRECÔTE OF GOP US NEBRASKA BEEF

French Fries | Vegetables | Sauce béarnaise or creamy pepper sauce
300 Gramm | 65

FILLET OF GOP US NEBRASKA BEEF

French Fries | Vegetables | Sauce béarnaise or creamy pepper sauce
„Ladies Cut“ | 48 220 Gramm | 58

DAS GOLDSTEIN

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DESSERTS

HOME MADE SORBET

Per ball | 6

THREE KIND OF HOME MADE SORBET

| 16

HOMEMADE VANILLA ICE CREAM

with Zotter chocolate liqueur from the Gölles distillery

| 16

OUR KAISERSCHMARRN

Plum roaster | Vanilla ice cream

Mini portion (3 pcs) | 12.50

For 2 persons | 28

(Preparation time approx. 30 Min.)

CURD CHEESE FOAM

Sorbet

| 16

CHEESE SELECTION FROM OUR AFFINEUR WALTMANN

Fig mustard

| 18

DAS GOLDSTEIN

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| OUR GOLDSTEIN MENÜ | 95€ p.P.

TATAR OF WILD SALMON

Glasnoodles | Curry-Vinaigrette | Wasabi | Shrimp crackers

ASPARAGUS SOUP

Chunks of asparagus

FILLET OF BIO VEAL & WILD GARLIC CRUST

Mashed potatoes | Vegetables | Jus

CURD CHEESE ESPUMA

Sorbet

| KID'S MEALS By Gollner's | (for our youngest guests up to 12 years old)

CHILDREN'S SCHNITZEL FROM ORGANIC VEAL | French fries | Ketchup
| 9

SPÄTZLE | Cream sauce
| 5

BRATWURST | French fries
| 6

“ROBIN HOOD'S ROBBER'S PLATE”

Steal something from Mom and Dad – it won't cost you anything

In addition, our Goldstein team recommends daily specials

DAS GOLDSTEIN

BY GOLLNER'S

OUR WINE RECOMMENDATIONS

Special bottlings – outstanding wines – from top winemakers –
exclusively for GOLLNER'S

GOLLNER'S VILLAGE RIESLING TROCKEN (Lagenwein) | Weingut Weil | Kiedrich
0.75l | 58

GOLLNER'S RHEINGAU RIESLING | Weingut Künstler | Hochheim
0.75l | 52

GOLLNER'S SAUVIGNON BLANC | Weingut Hannes Sabathi | Steiermark
0.75l | 55

GOLLNER'S PINOT BLANC | Geheimer Rat Dr. v. Bassermann-Jordan | Pfalz
0.75l | 48

GOLLNER'S GRÜNER VELTLINER | Weingut Salomon | Österreich
0.75l | 48

GOLLNER'S MERLOT CUVÉE | Weingut Salomon | Österreich
0.75l | 52

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MENU CARD 2026

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