

DAS GOLDSTEIN

BY GOLLNER'S

MENU CARD

*Subject to change without notice

STARTERS

PERLES MONT ST. MICHEL OYSTERS

Lemon | Raspberry shallot vinaigrette

3 pieces | 18 6 pieces | 32

PREMIUM CAVIAR (30g)

Potato Rösti | Sour cream

| 95

SLIGHTLY SPICY CANNED SARDINILLAS

Toasted bread | Lemon

| 28

GOLDSTEIN'S MIXED SALAD

Tomatoes | Cress | Radish

| 18

OUR LETTUCE

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

| 16

SASHIMI OF WILD SALMON

Wasabi | Ginger | Soy Sauce | Sesame

| 28

TATAR OF WILD SALMON

Glasnoodles | Curry-Vinaigrette | Wasabi | Prawn cracker

| 26

TATAKI OF US BEEF

Ginger | Wasabi | Ponzu | Leek | Radish | Sesame
| 29

“DAS GOLDSTEIN” GOURMET CURRY SAUSAGE

Curry Kashmir – Ingo Holland | French fries
| 18

SOUPS

BEEF BOILLON OF CHAROLAIS OX

Shredded pancakes | Chives
| 15

PUMPKIN CREAM SOUP

Pickled Pumpkin | Pumpkin Seed Oil
| 18

TOM KHA SOUP

Lemongrass | Coconut | Ginger | Chili
| 16

VEGETARIAN & VEGAN

CELERY IN SALT DOUGH

Pumpkin | Apple | Arugula | Potato crisps (VEGAN)
| 24

CURRY LENTILS (VEGAN)

Fennel | Pineapple | Vegetables | Coconut Foam
As a starter | 23 As a main course (with basmati rice) | 29

BEETROOT RISOTTO (VEGETARIAN)

Goat 's Cheese | Pumpkin Seeds | Broccoli | Nut Butter Foam
As a starter | 23 As a main course | 29

FISH & SEAFOOD

GRILLED KING PRAWNS

Curry Lentils | Carrot | Broccoli | Coconut Foam | Basmati Rice
| 48

GRILLED FILLET OF WILD PIKE-PERCH

Curry Lentils | Carrot | Broccoli | Coconut Foam | Basmati Rice
| 44

MEAT DELICACY

OUR WIENER SCHNITZERL OF BIO VEAL

Fried potatoes | Cranberries | Salad
| 35

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 | Carrot | Wild broccoli | Sauce béarnaise or creamy pepper sauce
220 Gramm | 48

ENTRECÔTE OF GOP US NEBRASKA BEEF

French Fries | Carrot | Wild broccoli | Sauce béarnaise or creamy pepper sauce
300 Gramm | 65

FILLET OF GOP US NEBRASKA BEEF

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

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) | 13.50 For 2 persons | 36
(Preparation time approx. 30 Min.)

CURD CHEESE FOAM

Sorbet
| 16

CHEESE SELECTION FROM OUR AFFINEUR WALTMANN

Fig mustard
| 18

| OUR GOLDSTEIN MENÜ |

95€ p.P.

TATAR OF WILD SALMON

Glasnoodles | Curry-Vinaigrette | Wasabi | Shrimp crackers

PUMPKIN CREAM SOUP

Pickled Pumpkin | Pumpkin Seed Oil

FILLET OF BIO VEAL & TRUFFLE CRUST

Mashed Potatoes | Vegetables | Veal 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 | 55

GOLLNER'S GRÜNER VELTLINER | Weingut Salomon | Österreich
0.75l | 55

GOLLNER'S MERLOT CUVÉE | Weingut Salomon | Österreich
0.75l | 55

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MENU CARD 2026

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