

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 | French fries
| 18

LIGHT SPICY SARDINILLAS -from the can
Toast | Lemon
| 24

VEGETABLE ENJOY

STARTERS

MARINATED AVOCADO
Pomegranate | Celery | Grapefruit | Ginger
VEGAN | 24

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

SALADS

OUR LETTUCE

House dressing | Free range egg | Tomatoes
| 16

MIXED SALADS

House dressing | Tomatoes | Cress | Radish
| 18

SOUPS

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

WHITE ALMOND SOUP
Olive oil | roasted almonds
| 16

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

FISH & SEAFOOD

STARTERS

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

TATAR OF WILD SALMON

Glasnoodles | Curry-Vinaigrette | Wasabi
| 26

MAIN COURSES

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

STARTER

PICKLED BOILED BEEF OF OX
Lettuce | Free-range-egg | Horseradisch
| 24

TATAKI OF US BEEF
Ginger | Wasabi | Ponzu | Leek | Radish
| 29

MAIN COURSES | OUR CLASSICS

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

OUR FRIED CHICKEN
Potato-cucumber salad | Pumpkin seed oil
| 29

BIO VEAL STEW "ZÜRICH STYLE"
Home Made Spaetzle | Mushrooms
for 2 people | 88

FROM OUR 800 °C BEEFER

MAIN COURSES

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

We offer an additional weekly menu card

*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

DAS GOLDSTEIN MENU | 95

TATAR OF WILD SALMON
Glasnoodles | Curry-Vinaigrette | Wasabi

WHITE ALMOND SOUP
Olive oil | roasted almonds

FILLET OF BIO VEAL
Wild garlic crust | Vegetables | Mashed puree

CURD CHEESE FOAM
Sorbet

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

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

CURD CHEESE FOAM
Sorbet
| 16

CHEESE SELECTION FROM OUR AFFINEUR WALTMANN
Fig mustard
| 18