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

YOUNG LAMB'S LETTUCE
Grapes | Pumpkin seeds | House dressing | Pumpkin seed oil
| 16
WITH EGG AND FRIED BACON UPON REQUEST
| 21

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 SALMON
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
Endive-Potato-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 GRAND CUVÉE ROT| Weingut Salomon | Österreich
0.75l | 55

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