

# 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

### 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

#### GOLDSTEIN MIXED SALAD

House dressing | Tomatoes | Cress  
| 16

### SOUPS

#### BEEF BOILLON OF CHAROLAIS OX

Shredded pancakes | vegetables | boiled beef  
| 15

#### 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  
| 25

#### MAIN COURSES

#### GRILLED KING PRAWNS

Curry lentils | Vegetables | Basmati rice  
| 48

#### GRILLED FILLET OF WILD SALMON

Curry lentils | Vegetables | Basmati rice  
| 42

## MEAT DELICACY

### STARTER

#### PICKLED BOILED BEEF OF CHAROLAIS OX

Pearl onions | Pickles | Free-range egg  
Peppers | Horseradish  
| 25

#### 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 „ZURICH STYLE“

Homemade Spaetzle | Mushrooms  
For 2 Persons | 88

## FROM OUR 800 °C BEEFER

### MAIN COURSES

#### SIRLOINSTEAK (AUSTRALIA)

Truffled French Fries | Sauce béarnaise  
Balsamic red wine shallots | caramelized carrots  
220 Gramm | 48

#### ENTRECÔTE OF GOP US NEBRASKA BEEF

Truffled French Fries | Sauce béarnaise  
Balsamic red wine shallots | caramelized carrots  
300 Gramm | 65

#### FILLET OF GOP US NEBRASKA BEEF

Truffled French Fries | Sauce béarnaise  
Balsamic red wine shallots | caramelized carrots  
„Ladies Cut“ | 48 220 Gramm | 58

## DAS GOLDSTEIN MENU | 85

#### TATAR OF WILD SALMON

Glasnoodles | Curry Vinaigrette | Wasabi

#### CARROTT-GINGER-SOUP

Cocunut Foam

#### FILLET OF BIO VEAL

Vegetables | Potato-celery puree

#### 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  
| 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

\*Additives & allergens can be viewed

\*Subject to changes

## MENU

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