

**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 | 22

**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

**ASPARAGUS RISOTTO**  
Asparagus Foam | Cherry Tomatoes  
As starter | 24 as main course | 34

**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

**ASPARAGUS CREAM SOUP**  
| 14

**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  
| 24

**MAIN COURSES**

**GRILLED KING PRAWNS**  
Curry lentils | Vegetables | Basmati rice  
| 44

**GRILLED FILLET OF WILD SALMON**  
Curry lentils | Vegetables | Basmati rice  
| 42

**GRILLED FILET OF PIKE PERCH**  
Asparagus Risotto | | Cherry tomatoes | Lobster Foam  
| 45

## MEAT DELICACY

### STARTER

#### PICKLED BOILED BEEF OF CHAROLAIS OX

Pearl onions | Pickles | Free-range egg  
Peppers | Horseradish  
| 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  
| 27.80

#### 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 | 59

#### FILLET OF GOP US NEBRASKA BEEF

Truffled French Fries | Sauce béarnaise  
Balsamic red wine shallots | caramelized carrots  
„Ladies Cut“ | 45 220 Gramm | 55

## DAS GOLDSTEIN MENU | 85

#### TATAR OF WILD SALMON

Glasnoodles | Curry Vinaigrette | Wasabi

#### ASPARAGUS CREAM SOUP

#### FILLET OF BIO VEAL

Herb-mustard-crust | Mashed potatoes | Vegetables

#### 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  
| 14

#### 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

| 14

\*Additives & allergens can be viewed

\*Subject to changes

## MENU

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GOLLNERS.DE



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