

GOLVET

THE MENU

3 COURSES	4 COURSES	5 COURSES	6 COURSES
68	80	92	104

Wine pairing 8 € per glass per course

We also offer non-alcoholic pairings. Please ask for Mr. Becker

All prices in EUR incl. 19% VAT

If you have any questions or wishes or if you need specific information about allergens, please don't hesitate to ask our team

MENU

WHITEFISH

Ceviche of Danish whitefish with fermented garlic
dried grapes, verjus & nasturtium

„BONDAGE“ PORK BELLY

Backed pork belly with angostura
rare marinated scallops, seaweed & annabelle-potatoes

KING CRAB

Alaska king crab with pickled cucumbers
burnt mango & ponzu-vinegar

MÜRITZ-LAMB 1.0

Grilled rack of Müritz-lamb with smoked pea pods
pea puree, marinated blackberries & mushrooms

MÜRITZ-LAMB 2.0

Small stew of Müritz-lamb with sweetbread
braised chervil roots, roasted onions & parsley

BUTTERMILK

Iced buttermilk with yuzu, tea
bronze fennel & shortbread

À LA CARTE

THE BEGINNING

PORK BELLY **21**
Peeled slices of pork belly with iced tamarillo
& chili con carne – “deconstructed”

GILLARDEAU-OYSTER Per Piece **6**
Gillardeau oyster with lychee foam
grilled cucumber & kalamansi

CARROT **16**
Different styles of different carrots with dried berries
& elder

ENTRÉE

VEAL **26**
Roasted sweetbread, heart & marrow
with chanterelles & iced tarragon

BAKED POTATO **24**
Salt dough baked potato with goat curd
herbal infusion and hoisin steamed kingfish

À LA CARTE

MAINS

MIRAL-PULLET

32

In buttermilk & madras curry poached breast of Miral-pullet
with Jerusalem artichokes and artichoke salad

LINE-CAUGHT SOLE

49

Brown butter fried sole with coleslaw, cajun & sauce dugléré

DAN MORGAN'S NEBRASKA BEEF

43

Grilled Ribeye steak with glazed "barbecue peach"
quinoa, cucumber & coriander

THE END

CHEESE FROM THE TROLLEY

ab 16

Fresh and aged cheese from
Maitre Affineur Waltmann from Erlangen

OPALYS

14

Panna cotta and crumble of Opalys chocolate with
sweetened milk & iced guava
