

GOLVET

THE MENU

3 COURSES	4 COURSES	5 COURSES	6 COURSES
79	92	105	118

Wine pairing starts at 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

STURGEON

Loin of smoked sturgeon with savoy cabbage
pickled potatoes, vodka 23 & caviar

PIGEON

Terrine of marinated pigeon liver with horseradish
beetroot, watercress & miso

NORWAY LOBSTER

Roasted Norway lobster with lemongrass
butternut-pumpkin, banana & dal

PIKE-PERCH

Poached pike-perch with salty lemon
fennel flower & coriander-plu

NANTAISIAN DUCK

Breast of nantaisian duck with red cabbage
px vinegar & dumpling à la "Polish »

QUINCE

Dessert of quince with ayran
cumin & black olives

À LA CARTE

THE BEGINNING

PORK BELLY **21**
Peeled slices of pork belly with iced tamarillo
and chili con carne - "deconstructed"

FINE DE CLAIRE Per Piece **6**
Fine de claire oyster with lychee,
grilled cucumber & kalamansi lemon

RUTABAGA **16**
Confit of rutabaga with ash out of vegetables,
argan oil & popped amaranth

ENTRÉE

SNAILS "À LA THAI" **26**
Sauté of vineyard snails with gado-gado,
thai basil, basmati rice & red curry

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

À LA CARTE

MAINS

MIRAL PULLET

Poached breast of Miral pullet with coffee,
celery & truffles from Alba (15 € per gram)

43

LINE-CAUGHT SOLE

Brown butter fried sole with coleslaw,
cajun & sauce dugléré

58

DAN MORGAN'S NEBRASKA BEEF

Grilled ribeye steak with quinoa,
cucumber & coriander

48

THE END

CHEESE FROM THE TROLLEY

Fresh and aged cheese from
Volker Waltmann-Erlangen
and Philippe Causse-Berlin

ab 18

BUTTERMILK

Dessert of buttermilk with yuzu,
fennel & black tea

14