

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 & imperial caviar

---

## PIGEON

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

---

## PIKE-PERCH

Steamed pike-perch with salty lemon,  
Fennel flower & coriander-plum

---

## NORWAY LOBSTER

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

---

## BEEF

**Grilled Nebraska-beef short rib with Périgord truffle,  
Celery, tangerine & bone marrow**

---

## 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

---

**RUTABAGA** 16  
Confit of rutabaga with vegetables ash,  
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

---

### 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

from 18

---

### BUTTERMILK

Dessert of buttermilk with yuzu,  
fennel & black tea

14

---