

# GOLVET

R E S T A U R A N T

Good evening and welcome,

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we are happy to welcome you to the GOLVET.

Everything - extraordinary. This is what Berlin stands for, this is what we stand for. Especially in times of Social Distancing we live hospitality, individuality and pleasure. We create memories. Our personal card will accompany you, if you wish, not only through the evening but until you get home.

We wish you a wonderful evening, we'll do everything we can.

**Jonas Zörner and the GOLVET Team**

# THE MENUS

**3**  
**COURSE**  
Char, rabbit  
and plum  
**60**

**5**  
**COURSE**  
Without octopus and  
champagne dessert  
**90**

**7**  
**COURSE**  
The  
present  
**120**

## THE PRESENT

The whole variety and the reason for coming to GOLVET RESTAURANT.  
Seven courses and a couple of pleasant surprises are still waiting for you.

## DESIRE FOR DIVERSITY

There is something to match every course in the glass. The drink accompaniment  
is a cross-section of our wine and beverage list and starts from 8 € per glass.

## WITHOUT ALCOHOL

Alcohol-free and organically brewed on the basis of Kombucha and water kefir for  
5 € per glass. Mixed from the bar - creative, unique and diverse from 7 € per glass.

# THE PRESENT

# À LA CARTE

## Octopus

Carpaccio of octopus with romesco flavors, lardo, smokey almonds and nasturtium

## Artichoke

Artichokes with roasted hazelnuts, figs and goat's milk

## Char

With juniper pickled char, eggplant, cucumber and sauce Choron

## Potato

Baked potato with egg yolk, soy and cream cheese

## Rabbit

Rabbit's back and ragout with beetroot, horseradish and fenugreek

## Plum

Burrata mousse with parsley root, pickled plum, shiso and wild rice

## Champagne

Sorbet of champagne and cassis with white chocolate, currants and pistacchio

## START

### Beef

Beef Tatar with soya, oyster and linseed

35

### Mushrooms

Panna Cotta of mushrooms with quinoa and parsley root

25

## IN-BETWEEN

### Potato

Baked potato with egg yolk, soy and cream cheese

35

### Sturgeon

Grilled sturgeon with mussels, kohlrabi and nasturtium

25

## MAINCOURSES

### Beef

Grilled fillet of beef with lard, cauliflower and leek

50

### Paella

Saffron, roasted sweet peppers, lemon and aioli

40

## FINALE

### Selection of Cheese

Fresh and matured raw milk cheese with fruit bread

ab 20

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Sustainability, respect for nature and the personal relation to the environment our suppliers and producers are self-evident to us. We purchase the majority of our food directly from Germany and try to keep the delivery routes as small as possible. With the GOLVET we also support smaller producers and businesses. It can therefore happen that our consumption exceeds the capacity of the producers and we may have to change the menu at short notice. Therefore, we give no guarantee and reserve the right to make changes.

**All prices in EUR incl. 5 % VAT on food and 16 % VAT on drinks.**