

GOLVET

R E S T A U R A N T

Good evening and welcome,

we are happy to welcome you to GOLVET.

Everything - extraordinary. This is not only what Berlin stands for, but what we stand for. Especially during these hard times with social distancing we still pursue to prioritize individuality, pleasure and hospitality. We love to create new memories. This menu is your very own personalized menu. It will not only be your guide for the night, but if you wish, please feel free to take it home with you.

We'll do everything we can to make sure you have a wonderful evening.

Jonas Zörner and team GOLVET

THE MENU

5

COURSES

Without crayfish &
valrhona guanaja

99 €

7

COURSES

The
presence

129 €

THE PRESENCE

Here is what we believe to be the main reason for coming to GOLVET.
Seven intricate courses with a couple of tasty surprises.

DESIRE FOR DIVERSITY

We have a glass matching every dish. The drink pairing includes a cross-section
from our wine and beverage selection. Starting 10 € per glass.

NON-ALCOHOLIC

Alcohol-free and organically brewed drinks using kombucha & water kefir. 7 € per glass.
We also offer non-alcoholic mixed drinks from the bar - creative, unique & diverse.

THE PRESENCE

SALMON TROUT

Salmon trout caviar,
mojo, hazelnut & bottarga

CAULIFLOWER

Horseradish,
sunflower, salt lemon & fenugreek

CRAYFISH

Crayfish from Berlin Tiergarten,
kohlrabi, verbena & vin jaune

SWEETBREAD

Beetroot, Berlepsch apple & ponzu

PIGEON

Grilled étouffée pigeon, roscoff onion,
macadamia & beurre rouge

BLOOD ORANGE

Chestnut, tarragon & pumpkin

VALRHONA GUANAJA

Rose hip, cardamom & almond

À LA CARTE

BEGINNING

CHAWANMUSHI

Fermented jerusalem artichoke,
pumpkin seeds & red currants
30 €

CAVIAR

Venison carpaccio, chanterelles, blackberry
& 10g imperial baeri caviar
35 €

Add an additional 5g caviar - 15€

IN BETWEEN

AUTUM GARDEN

Beetroot, mushroom, dumplings & linseed
35 €

CAPPELETTI

Summer truffle, salsify, parmesan & lovage
40 €

Add an additional 1g truffle - 7€

MAIN DISHES

VENISON WELLINGTON

Chive, elderberry
& sauce foyot
65 €

TEMPEH

Lapne, green curry, tarragon & bean
60 €

FINALE

SELECTION OF CHEESE

Fresh and matured raw milk cheeses
with homemade fruit bread
20 €

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Sustainability, respect for the environment and having a personal relationship to our suppliers and producers is for us self evident. A majority of our items are coming directly from Germany in order to keep our carbon footprint as small as possible. Here at GOLVET we also like to support smaller producers and businesses. Therefore there can be a possibility that the consumption exceeds the capacity from our suppliers and we may have to change the menu at a short notice. For that reason, we will give no guarantees and reserve the right to make changes.

We are particularly proud of our collaboration with the Hering Berlin porcelain manufacturer, on whose dishes we only present our dishes in order to offer them the perfect stage.

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