

GOLVET

R E S T A U R A N T

Good evening and welcome. We are happy to welcome you to the GOLVET.

Everything - extraordinary. That's what Berlin stands for, that's what we stand for.

We live individuality, pleasure and hospitality. We love to create 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 the GOLVET Team

Jonas Zörner

Sustainability, respect for nature, as well as the personal relationship to our suppliers and producers, are important for us. We obtain most of our groceries directly from Germany and try to keep the delivery routes as short as possible. We also support smaller producers and companies.

It can happen that our consumption exceeds their capacities and we have to change the menu at short notice. We therefore give no guarantee and reserve the right to make changes.

We are particularly proud of our collaboration with the porcelain manufacturer Hering Berlin. Their tableware gives our dishes the perfect stage.

THE SUMMER

7 COURSES

139 €

GILLARDEAU OYSTER

With Imperial Caviar*

*Add an additional 5g caviar - 15 €

OX HEART TOMATO

With pine nuts and shiso

VENDACE

With beans, basil and green strawberry

CRAYFISH

With green asparagus, Douglas-fir and elderberry

VENISON

With chanterelles, rhubarb and horseradish

SOUR CHERRIES

With peas and tonka bean

VALRHONA OPALYS

With white peach, lavender and green tea

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.

All prices in EUR incl. 7% VAT on food and 19% VAT on drinks

THE SUMMER

7 COURSES

Vegetarian

139 €

PEPPERS AND HOT PEPPERS

With muesli and chervil

OX HEART TOMATO

With pine nuts and shiso

BBQ MELON

With macadamia, tarragon and cajun

PANZANELLA

With cucumber, beans and apricot

FERMENTED ASPARAGUS

Summer truffle and risotto

SOUR CHERRIES

With peas and tonka bean

VALRHONA OPALYS

With white peach, lavender and green tea

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