

GOLVET

RESTAURANT

Good evening. 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 one. 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 to 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 adjust the menu at short notice. We therefore reserve the right to make changes.

THE WINTER

7 COURSES

150 €

PIKE FROM LAKE MÜRITZ

with sea buckthorn, juniper and braised cucumber

KOHLRABI

with blood orange and tarragon

FREE-RANGE CHICKEN

FROM „ODEFEY UND TÖCHTER“

with cauliflower, sunflower seeds and mango

SADDLE OF BEEF

with Happy Foie Gras and Périgord Truffle

STURGEON

FROM THE FISH FARM „25 TEICHE“

with Brussels sprouts, quince and charcoal

FOREST FLAVORS

with Jerusalem artichoke and pistachio

BERGAMOT

with chestnut, dill and vanilla

DESIRE FOR VARIETY

There is something to go with each course in the glass. The beverage accompaniment is a cross-section from our wine and beverage list starting at €10 per glass.

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

THE WINTER

7 COURSES VEGETARIAN

150 €

CARROT

with coriander and sesame

KOHLRABI

with blood orange and tarragon

CAULIFLOWER

with sunflower seeds and mango

BLACK SALSIFY

with black cabbage and black garlic

LEEK

with potato, egg yolk and Périgord truffle

FOREST FLAVORS

with Jerusalem artichoke and pistachio

BERGAMOT

with chestnut, dill and vanilla

DESIRE FOR VARIETY

There is something to go with each course in the glass. The beverage accompaniment is a cross-section from our wine and beverage list starting at €10 per glass.