

GOLVET
RESTAURANT



STARRED RESTAURANT
IN THE SKY ABOVE BERLIN

BACKGROUND
LOCATION

**GOLVET – STARRED RESTAURANT IN THE
SKY ABOVE BERLIN:**

On the 8th floor of the „Loeser & Wolf“ building and at a height of 32 metres, with a spectacular view over the roofs of Berlin, GOLVET opened its doors in March 2017.

After extensive renovations, the rooms of the former
After extensive renovations, one of the most stylish restaurants in the city was created in the rooms of the former 40 Seconds Club, offering a unique view over Potsdamer Platz and a relaxed atmosphere.

Chef Jonas Zörner (Berlin Master Chef 2022) and his team surprise with creations of artisanal perfection. Product-focused, 100% sustainable and as regional as possible.

GOLVET is deliberately different, despite or perhaps because of its high ambitions.

Only six months after opening, the Guide Michelin awarded GOLVET its first star. Since then, this award has been defended every year.

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Important Facts & Figures

NUMBERS & FACTS

ADDRESS

Restaurant GOLVET
Potsdamer Straße 58
10785 Berlin

LOCATION FOR

Law Dining for 82 people,
Reception for up to 135 people,
Exclusive private- or client events*

RESTAURANT CAPACITY

Chef's Table – 5 people
Restaurant – 70 people
Bar – 15 people

OPENING HOURS

Wednesday to Saturday
6:00pm to 10:45pm
Kitchen open until 9:30pm

*** GOLVET exclusive booking:**

Up to 19 people without exclusivity

From 20 persons only exclusive use (€ 15,000 minimum net)



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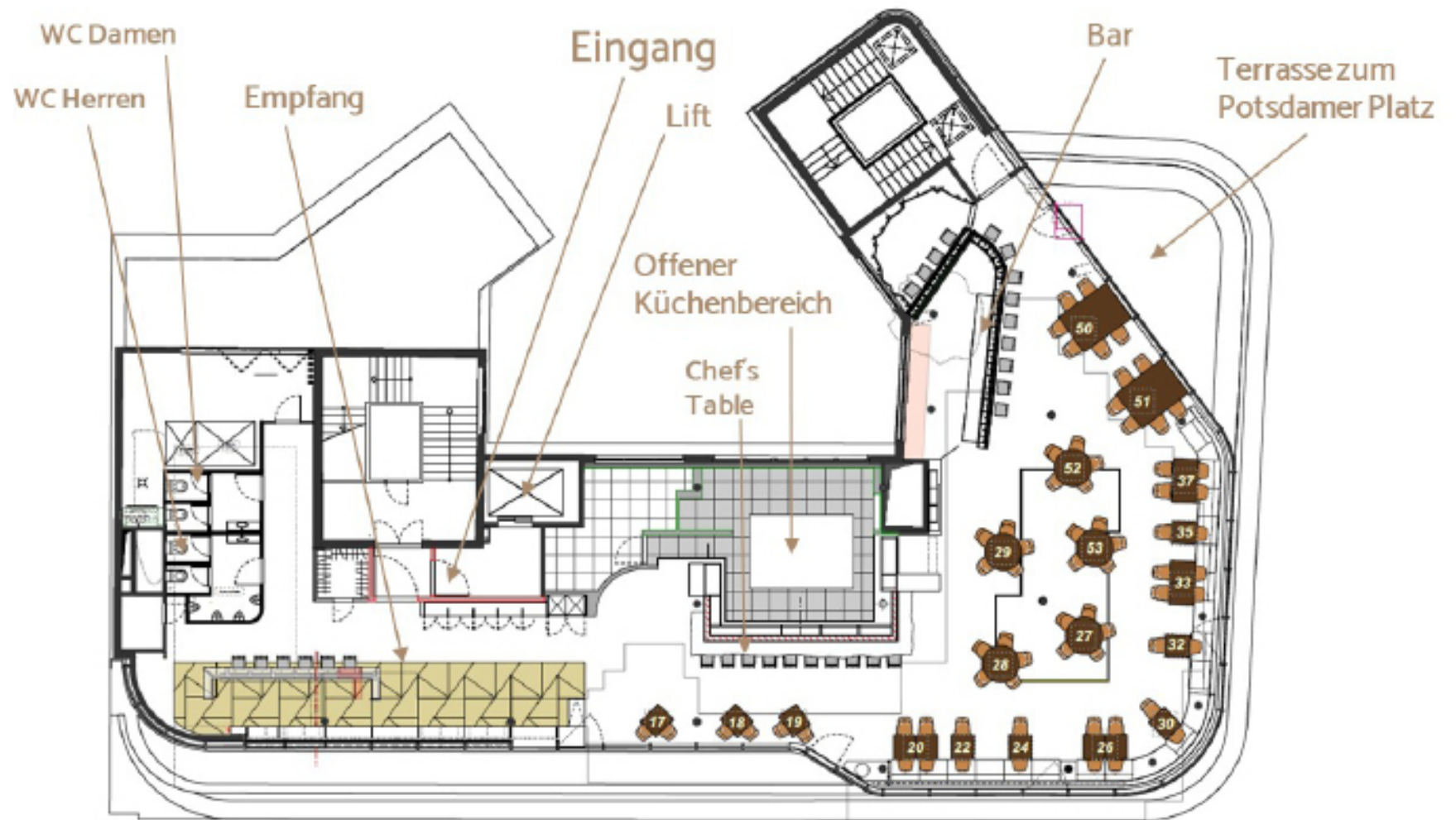
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OVERVIEW

LOCATION FLOOR PLAN



GOLVET

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CULINARY HIGHLIGHTS

FOOD

THE GOLVET STANDS FOR AN UNCOMPROMISING PRODUCT RELATED CUISINE AWAY FROM SHORT-LIFE TRENDS OR CATCHING FOR EFFECTS.

A few very intense, aromatic components, which are meticulously and delicately worked out, ensure maximum pleasure and reveal a taste universe that offers our guests more variety and is based on sustainability and ethical awareness.



CULINARY HIGHLIGHTS
FOOD IMPRESSIONS





FLAVORS AROUND THE GLOBE

BAR

**MANHATTAN FEELING IN BERLIN.
WITH THE BEST VIEWS OVER THE
SKYLINE OF THE CITY OUR GUESTS
DIVE INTO THE GOLVET UNIVERSE.**

With “Cuisine Bartending”, the bar team around José Kolbe takes up the concept of cuisine and translates it into its own complementary bar concept. The aim is to create a harmonious symbiosis of kitchen and bar

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TEAM

JONAS ZÖRNER AND THE GOLVET TEAM



Our respect for nature determines everything we do.
We break new ground and offer our guests a seven-course menu per evening, also as a vegetarian option,
and creative snacks at the bar.

WE LOOK FORWARD TO YOU!

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