

GOLVET

R E S T A U R A N T

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.

When it comes to staging the dishes at GOLVET, we rely on high-quality porcelain that makes each individual course shine.
That's why we work with the porcelain manufacturer Hering Berlin, on whose tableware we present our dishes to give them the perfect stage.
We offer you the opportunity to purchase the handmade Hering porcelain for private use in our shop.

WINTER

7 COURSES

190 €

OYSTER MUSHROOMS

with celery and gremolata

WALNUT

with dried fig and „Blaue Kornblume“

SALMON TROUT

with kohlrabi and chamomile

WAGYU KAGOSHIMA A4

with Imperial Caviar „GOLVET SELECTION“ and hazelnut

VENISON BACK

with kale and currant

PLUM ROASTER

with radicchio and Tahitian vanilla

VALRHONA „OOO“

with gingerbread and blood orange

LOOKING FOR MORE?

Then we offer you the opportunity to expand your GOLVET experience with two signature courses:

CHILLED PEPPER

muesli and chervil 15 €

FREE-RANGE CHICKEN FROM „ODEFEY UND TÖCHTER“

with cauliflower and mango 20 €

There is something to go with each course in the glass. The beverage accompaniment is a cross-section of our wine and beverage list starting from € 12 per glass.

All prices in EUR incl. VAT.

WINTER

7 COURSES VEGETARIAN

190 €

OYSTER MUSHROOMS

with celery and gremolata

WALNUT

with dried fig and „Blaue Kornblume“

EGG YOLK

with celery and leek

BRUSSELS SPROUTS

with quince and beech nuts

CHITARRA

with Old Groendal cheese and black truffle

PLUM ROASTER

with radicchio and Tahitian vanilla

VALRHONA „OOO“

with gingerbread and blood orange

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