

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.

SPRING

DASHI

Matcha | Ginger

CELERY

Egg Yolk | Lovage

RABBIT

Garden Herbs | Horseradish

WHITE ASPARAGUS

Verbena | Rhubarb

GREEN TOMATO

Salsa Verde | Sesame

NORWEGIAN LOBSTER FROM THE ISLAND OF FROYA

Dry-aged Wagyu Ham from the Ribeye | Thai Basil

EEL FROM THE LAKE MÜRITZ

Parsley Root | Choron Sauce

GRANNY SMITH

Eucalyptus | Japanese Mountain Pepper

RACK OF SALT MARSH LAMB

Morels | Wild Garlic

HONEY

Yogurt | Linden (tree)

CHAI LATTE

Caramel | Saffron

POPCORN

Lemon | Cheesecake

MISO

Chocolate | Shiso

menu price: onehundrednety-nine

LOOKING FOR MORE?

Please ask us about our GOLVET Signature dishes, our „iced pepper“ or the „dry aged Hamachi“

SPRING (VEGETARIAN)

DASHI
Matcha | Ginger

CELERY
Egg Yolk | Lovage

SMOKED SWEET POTATO
Garden Herbs | Horseradish

WHITE ASPARAGUS
Verbena | Rhubarb

GREEN TOMATO
Salsa Verde | Sesame

CRISPBREAD
Cucumber | Sour cream

CARROT
Lemongrass | Green Curry

GRANNY SMITH
Eucalyptus | Japanese Mountain Pepper

RAVIOLO
Morels | Wild Garlic

HONEY
Yogurt | Linden (tree)

CHAI LATTE
Caramel | Saffron

POPCORN
Lemon | Cheesecake

MISO
Chocolate | Shiso

menu price: onehundredninetynine

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