

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.

THE SUMMER

APÉRO

AMUSE BOUCHE

BRAISED CUCUMBER

Seaweed | Horseradish

BREAD & BUTTER

SUMMER TRUFFLE

Hazelnut | Cherry

DRY AGED HAMACHI

Imperial Caviar „GOLVET Edition“ | Green Strawberry
10g Kaviar Upgrade €20

HAND-PICKED SCALLOP

Pea | Shiso

QUAIL FROM ODEFY AND DAUGHTERS

Pepper | Albufera Sauce

BLACK TOMATO

Aloe Vera | Valrhona Opalys

BLACKBERRY

Elderberry | Green Almond

PETIT FOURS

Menu price: One hundred and ninety-nine euros

WANT MORE?

Feel free to ask us about the GOLVET signature dishes:

ICED PEPPER

Muesli | Chervil €15

LANGOUSTINE

Wagyu Ham | Basil €49

THE SUMMER

(VEGETARISCH)

APÉRO

AMUSE BOUCHE

BRAISED CUCUMBER

Seaweed | Horseradish

BREAD & BUTTER

SUMMER TRUFFLE

Hazelnut | Cherry

BEAN

Smoked Almond | Pear

WATERMELON

Fennel | Macadamia

CHITARRA

Egg Yolk | Old Groendal

BLACK TOMATO

Aloe Vera | Valrhona Opalys

BLACKBERRY

Elderberry | Green Almond

PETIT FOURS

Menu price: One hundred and ninety-nine euros

WANT MORE?

Feel free to ask us about the GOLVET signature dishes:

ICED PEPPER

Muesli | Chervil €15

GOLVET À LA CARTE

ICED PEPPER

Muesli | Chervil

€15

DRY AGED HAMACHI

10g Imperial Caviar „GOLVET Edition“ | Green Strawberry

€39

10g Kaviar Upgrade €20

LANGOUSTINE

Wagyu Ham | Basil

49 €

CHITARRA

Egg Yolk | Old Groendal

25 €

OZAKI WAGYU FILET

Jerusalem artichoke | Chives

75 €

BLACK TOMATO

Aloe Vera | Valrhona Opalys

15 €

BLACKBERRY

Elderberry | Green Almond

15 €

Please note that we do not offer our dishes in a sharing style and can only provide uniform menus for groups of 5 or more.