

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.

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.

NEW YEAR'S EVE AT GOLVET

APERITIF & CHAMPAGNE

AMUSE BOUCHE

ICED PEPPERS

Muesli | Chervil

BLACK PERIGORD TRUFFLE

Hazelnut | Cherry

PIKEPERCH FROM THE MÜRITZ

10g Imperial caviar 'GOLVET Edition' | fennel

NORWAY LOBSTER FROM THE ISLAND OF FROYA

Wagyu ham | basil

MIYAZAKI WAGYU A5+ FROM JAPAN

Brussels sprouts | Smoked eel

WILD MEADOW HONEY

Sorrel | Yoghurt

BLACKBERRY

Green almond | Elderberry

PETIT FOURS & COFFEE

Menu price: Five hundred and fifty euros

NEW YEAR'S EVE AT GOLVET (VEGETARIAN)

APERITIF & CHAMPAGNE

AMUSE BOUCHE

ICED PEPPERS

Muesli | Chervil

BLACK PERIGORD TRUFFLE

Hazelnut | Cherry

CARROT

Macadamia nut | Basil

BLACK SALSIFY

Roscoff onion | sea buckthorn

CHITARRA

White Alba truffle | Old Groendal

WILD MEADOW HONEY

Sorrel | Yoghurt

BLACKBERRY

Green almond | Elderberry

PETIT FOURS & COFFEE

Menu price: Five hundred and fifty euros