

GOLVET

THE MENUS

4 COURSES

THE FUTURE

90

7 COURSES

THE PRESENCE

128

THE FUTURE

Be our "guinea pigs". We show you in 4 creative and innovative courses what's on our next menu. Only if you like it of course 😊

THE PRESENCE

The main reason why you made GOLVET your dinner destination for tonight.  
7 exciting courses and a few surprises.

YOU LOVE WINES AS WELL AS VARIETY

Our wine & beverage pairings starts at 8 € per glass.

YOU DON'T LIKE WINES

Nonalcoholic, botanical brewed and based on kombucha and water kefir. 5 € per glass

Cocktail & drink pairings - creative & unique by our famous bar team. 7 € per glass

# THE MENU

## VENISON

Venison haunch with green strawberries,  
chili & miso

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## BELL PEPPER

Stewed & iced bell pepper with hazelnut,  
cereals, horseradish & chervil

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## HERRING

Filled & rolled pickled herring with dill,  
buttermilk & prelibato vinegar

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## ARTICHOKE

Artichoke salad with pecorino cheese,  
smoked eel & roasted duck heart

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## PORK

**Pork belly & Iberian pork presa with peaches,  
porcini mushrooms, parsley & laurel**

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## FOURME D'AMBERT

Aged Fourme D'Ambert with rocket salad,  
walnuts & marinated pear

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## PLUM

Plum variation with femmes de Virunga & rooibos tea

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# À LA CARTE

## BEGINNING

**Bouillon cube** 25  
Jellied bouillon cube with pickled vegetables,  
cold vegetable broth & lovage

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**Scallop** 25  
Grilled scallop carpaccio with woodruff,  
rhubarb & ayran

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## IN BETWEEN

**Piglet** 32  
Roasted piglet shoulder with stinging nettles,  
black currants & jalapeño sauce hollandaise

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**Potato** 32  
Fried potato foam with stewed cucumbers,  
red radish & watercress

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À LA CARTE

MAINS

**Venison**

Venison saddle with green beans,  
green pepper & black trumpet mushrooms

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45

**Sole**

Fried sole sandwich with lettuce,  
lemon & beefsteak tomato

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45

ALMOST DONE

**Cheese from the trolley**

Fresh and aged cheese with fruit bread

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from 18

**Eggplant**

Violet eggplant dessert with passionfruit,  
vanilla & basil

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25

Sustainability, respect for our nature and personal relationships with our suppliers and producers are extremely important to us. We source our food 100% from Germany and Europe. It may therefore happen that our consumption exceeds the capacity of the producers and we have to rearrange in the menu at short notice. Therefore we give no guarantee and reserve the right to make changes.

All prices in EUR incl. 19% VAT

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