

GOLVET

THE MENU

3 COURSES	4 COURSES	5 COURSES	6 COURSES
79	92	105	118

Wine pairing starts at 8 € per glass per course.
We also offer non-alcoholic pairings. Just ask our Service Team.

All prices in EUR incl. 19% VAT.
If you have any questions or wishes or if you need specific information about allergens, please don't hesitate to ask us. Please notice that no consideration can be given to requests like histamine, purine or vegan.

MENU

CHAR

Marinated char with cauliflower,
passion fruit & miso

ASPARAGUS

Grilled asparagus from Beelitz with parsley-hollandaise,
pink grapefruit & homemade bacon

SQUID

Roasted squid with veal-“Beuscherl”,
eggplant & garlic

BEETROOT

All kinds of beetroot with cheddar-cheese,
Bear’s leek, Jalapeños & grain

VEAL

**Braised “top butt cap” with beeftea,
morels & crosnes**

RHUBARB

Dessert of rhubarb with dill,
cucumber, litchi & coconut

À LA CARTE

THE BEGINNING

CHAR 23
Tartare of char with calf's head,
tarragon, char-caviar & savora mustard

FINES DE CLAIRE per Piece 6
Fines de Claire oyster with lychee,
grilled cucumber & kalamansi

MUSHROOM 19
Iced mushroom with Jerusalem artichokes,
tomato & chickweed

ENTRÉE

KOHLRABI 24
Marinated kohlrabi with pomelo,
morels & basil

POTATO 24
Salt dough baked potato with goat curd,
herbal infusion and hoisin steamed kingfish

À LA CARTE

MAINS

LINE-CAUGHT SOLE

Brown butter fried sole with coleslaw,
cajun & sauce Dugléré

65

DAN MORGAN'S NEBRASKA BEEF

Grilled ribeye steak with marinated asparagus,
miso & rhubarb

55

THE END

CHEESE FROM THE TROLLEY

Fresh and aged cheese from
Volker Waltmann and Philippe Causse
with homemade chutneys and fruit bread

from 18

BUTTERMILK

Dessert of buttermilk with yuzu,
fennel & English breakfast tea

14