



WO BEGEISTERUNG ISST!

YOUR GASTRO FAMILY IN GOSLAR!

DEAR GUESTS,

THOSE WHO DO SOMETHING GOOD FOR OTHERS
ARE DEMONSTRABLY HAPPIER!

Here you are guests of Team Gastro Urban, in your public living rooms and bedrooms in the city. We want to do our bit to make you feel even more at home in our beautiful Goslar.

Our mission is therefore to inspire you with us and our performance. To achieve this, we rely on a positive working culture. We are committed to fair remuneration, appreciation and further development because we believe that good things happen when you start with good things.

Visit our team page and find out more about our restaurants, accommodation, celebrations and conferences and our team activities here in beautiful Goslar.



APERITIF

Aperol Spritz Aperol Prosecco Soda	7,90
Aperol Spritz – non-alcoholic EASIP Italian Spritz Prosecco alcohol-free Soda	7,90
Hugo elderflower lime mint Prosecco Soda	7,90
Limoncello Spritz Limoncello Tonic Water	7,90
Lillet Berry Lillet blanc Wild Berry frozen berries	8,50
Negroni Hardenberg Gin Campari Martini Roso	8,90
Campari Orange Campari orange juice	8,90
Pimms Cup No. 1 Pimms No. 1 Ginger Ale cucumber mint fruits	9,50

OUR SCHIEFER – BURGER

Juicy Argentinian patty, homemade sesame brioche bun, melted cheddar cheese, burger sauce, romaine lettuce, black tomato and bacon jam with our crunchy fries ^{A,C,J,K} 19,90

GREAT THAT YOU ARE HERE!

ENJOY YOUR TIME AND HAVE

WONDERFUL MOMENTS WITH US!



APPETIZERS

Pizza bread ^{A,I} garlic, olive oil, rosemary, sea salt	7,90
Pizza bread ^{A,I,G} gratinated with parmesan	8,90
Bruschetta variations ^{A,3,K,J,1,7} three slices baguette with mediterranean toppings	7,90
Caprese ^{1,7,10,K,A,J}  black tomatoes, buffalo mozzarella, marinated arugula, homemade Basil-pesto and baguette ^{1,7,10,K,A,J}	9,90
Caramelized goat cheese ^{7,10, K,A} homemade banana-aloe-vera-jam and orange-juniper-syrup with baguette ^{7,10, K,A}	11,90
Beef carpaccio ^{1,7,10,K,A,J} marinated rocket, parmesan, olive oil, lemon, garlic chips and baguette ^{1,7,10,K,A,J}	12,90

TIP

Handcut beef tartar ^{A,C,F,I,K,J,1,7} with Parmesan sail, rendered beef fat, shallots, organic-egg from the Birkenhof, capers, walnut-mustard and baguette	80gr. 140gr.	14,90 18,90
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OUR ORGANIC BUFFALO MOZZARELLA STANDS FOR
FAIR FARMING CONDITIONS.



STEAKS



Chicken breast	150g	Denmark	16,90
	300g	Denmark	19,90

extreme soft muscle meat right and left from the breast.

Sirloin Steak	250g	San José, Argentina	24,90
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the sirloin steak is cut from the heart of the hips. Tip: If you wish to have a tender sirloin steak, order it medium or medium-rare

Rumpsteak	250g	San José, Argentina	25,90
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the Rump steak is cut from the back. We serve it with the fat strip, which is perfectly normal for this part meat, ensuring the perfect taste.

Rib Eye	300g	San José, Argentina	27,90
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the Rib eye is cut from the upper rip area.

It has a typical fat eye, for a juicy and aromatic steak taste.

Tenderloin	250g	San José, Argentina	28,90
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the Tenderloin, also known as the filet, is the softest part

of the lumbar internal musculature. From the Tenderloin we cut the medallions.

„At 800 degrees in the „beefier“, in the oven at gentle temperature, on the grill plate at 300 degrees or in the hold-o-mat to relax to relax, whether wet or dry aged, every steak is cooked differently and served at the desired degree of doneness. Enjoy your steak! “

Special recommendation

can be found on our board or in our dry Ager only while stocks last.



YOU HAVE TO TRY IT:

Braised ox cheeks			28,90
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with roasted mushrooms and mashed potatoes with bacon ^{1,8,3}



COOKING LEVELS



HOW DO I ORDER MY STEAK:

RARE

Large raw core
(approx. 50 degrees)

MEDIUM RARE

Small raw core
(approx. 54 degrees)

MEDIUM

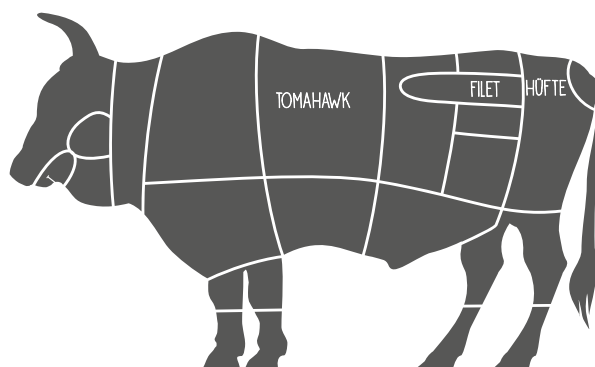
Large pink core
(approx. 58 degrees)

MEDIUM WELL

Small pink core
(approx. 62 degrees)

WELL DONE

Gray core (over 65 degrees)
Please do not order!



SIDE ORDERS

Mini Caesars Salad ^{1,4,7,A,K}	5,90
Rustic herb and garlic baguette ^{1,7,10,A,K}	4,90
Buttered corn on the cob ^G	3,90
French fries with extra crunch ^A	4,90
French fries with truffle mayonnaise ^A	7,90
Cole Slaw ^{7,G}	3,90
Baked potato with our sour cream ^{7,G}	5,90
Handmade mashed potatoes with bacon bits ^{7,3,G}	6,90
Wok-vegetable with toasted sesame ^{6,10,K,F,I}	4,90
Roasted mushrooms with onions ^G	4,90
Aioli with baguette ^{A,C,G}	3,90
Herb butter ^{7,G}	0,90
Bernaice sauce ^{C,G,I}	2,90
Pepper sauce ^{1,8,G,J}	2,90



PIZZA

AIOLI FOR DIPPING ON THE SIDE?
A GOOD IDEA! **V** +2,90

Handmade and baked on classic fireclay

Salami	tomato, mozzarella, air-dried italian salami 1,7,8,A,G,I	15,90
Ham	Tomato, Mozzarella, bruschetta ham 1,7,8,A,G	15,90
Mozzarella V	tomato, mozzarella 1,7,8,A,I	13,90
Spinach V	tomato, mozzarella, spinach, garlic 1,7,8,A,G,I	14,90
Peperoni-Salami	tomato, mozzarella, spicy air-dried italian-salami 1,7,8,A,G,I	15,90
Goat Cheese V	Tomato, Mozzarella, goat cheese, regional honey and walnuts 1,7,8,A,G,I,H	16,90
Serrano	Tomato, Mozzarella, arugula, serrano, parmesan 1,7,8,A,G,I	17,90

PIZZA BAKED WITH VEGAN CHEESE? GLADLY!

1,90

PASTA

Gnocchi arugula V	confit cherry tomatoes, Grana Padano, toasted pine nuts, arugula pesto, organic buffalo mozzarella and fresh arugula 1,7,A,G	18,90
Penne beef!	with mushroom cream and tender beef filet nuggets 1,7,G,I,A	23,90
Penne goat cheese	sun dried tomatoes, roasted chicken breast strips, goat cheese, arugula, cream, roasted pine nuts 1,7,A,G,I	22,90

ALSO WITH FRESHLY GRATED GRANA PADANO

2,40

HOMEMADE LEMONADE

Pink grapefruit & melon	0,4l	5,50
Strawberry-vanilla-rosemary		
Cucumber-lime-mint		



CAESARS SALAD

Romaine lettuce, cherry tomatoes, Grana Padano, croûtons,
homemade Caesar-Dressing ^{1,4,7,9,10,A,K}

NATURE ^V ^{1,4,7,A,K}

with tender chicken breast stripes
with tender beef nuggets

15,90

17,90

19,90

SCHIEFER BOWL

Romaine lettuce, cole slaw, beet falafel, quinoa, cherry tomato,
parmesan, herbs and pomegranate seeds ^{1,10,K,A}

NATURE ^V

with tender chicken breast stripes
with tender beef nuggets

15,90

17,90

19,90



Optional dressings: yoghurt ⁷, balsamic ², caesar's ^{4,9,J,D}

KIDS

French fries

with ketchup & mayonnaise ^{1,A}

5,90

Pasta with tomato sauce ^A

7,90

Fish fingers

with mashed potatoes and ketchup ^{7,A}

9,90

DESSERT

Tiramisu in a glass ^{C,G, (alcohol)}

5,90

Bourbon vanilla with styrian pumpkin seed oil,
roasted pumpkin seeds and lemon crumble

7,90

Apple strudel with vanilla ice cream, whipped cream
and powdered sugar ^{1,3,7,A,H}

6,90

Freshly baked chocolate cake

with liquid core, mango puree and bourbon vanilla ice cream
(takes approx. 15 min) ^{1,3,A,C,G,H}

9,90

DAILY RECOMMENDATION –
JUST ASK OUR TEAM.



OPEN WINES

OPEN WHITE WINES 0,2 L

2023 Grillo, dry 6,90

Itynera – Sicily – Italy

“Easy Drinking!” Fresh bouquet of lemon, lime with fine tanginess.

2022 Rivaner & Riesling, delicately fruity 7,90

Winzer Bischoffinger – Baden – Germany

a fine fruity white wine cuvee with delicate fruit and fine minerality.

2023 Grauer Burgunder, dry 8,90

Winery Gerhard Karle – Baden – Germany

typical Burgundy from the Kaiserstuhl - fruity with mild acidity

OPEN ROSÉ WINES 0,2L

2023 MUTMACHA! Rosé 6,90

lively and elegant, expressing itself through delicate strawberry and raspberry aromas from red grapes.

OPEN RED WINES 0,2L

2013 Spätburgunder Rotwein, semi dry 7,90

Winzer Bischoffingen – Baden – Germany, velvety Burgundy with fine residual sweetness.

2022 Syrah with Grenache, dry 7,90

Costières de Nîmes – France, a harmonious red wine with aromas of red berries and gentle tannins.

2022 Primitivo, dry 8,90

Itynera – Apulien – Italy, full-bodied, gentle tannins, exceedingly long finish



We reserve the right to change the vintages. Upon request, we will gladly inform you about the currently served vintages.



BOTTLED WINES

WHITE WINE 0,75L

2023 WOW WOW - Pinot gris 27,90

Emile Bauer - Pfalz - Germany Fine aromas of stone fruit, honeydew melon and nuts. On the palate, the wine is full-bodied with a harmonious balance of sweetness and acidity.

2024 Weingut Zur Schwane – Silvaner, trocken 28,90

Franconia - Germany

Fine aromas of summer apples on the nose, juicy and fresh on the palate with delicate, animating and tart notes.

2022 Fontanafredda Gavi di Gavi DOCG 29,90

Piedmont - Italy

A wonderfully delicate Gavi di Gavi from the Cortese grape variety. The white wine has an intense bouquet of flowers, vanilla, lemon, lily of the valley and ripe apples. The pleasantly dry taste is full, balanced and elegant.

2023 Ca dei Frati Lugana 32,90

Veneto - Italy - A fruity, fresh Lugana with fruity notes of apricots, apples and citrus, I Frati is powerful and velvety-soft despite its subtle nuances. "The success of Ca dei Frati quickly developed into a worldwide phenomenon. The international wine world now looks to the small estate on Lake Garda, which has achieved cult status worldwide with its Lugana in recent years."

2021 Ropiteau Frères Bourgogne Chardonnay 38,90

Burgundy - France A creamy, full-bodied Burgundy with a seductive aroma of white flowers, a graceful pear scent and a hint of marzipan. Soft and delicate on the palate. Matured for 6 months in barrique barrels.

ROSÉ 0,75L

2023 Alie Rosé – Frescobaldi Tenuta Ammiraglia 36,90

Tuscany - Italy

A light-colored rosé wine with delicate pink reflections, the wine smells of wild flowers, strawberries and citrus, on the palate it presents itself with lively minerality.

2024 Weingut Jesuitenhof – Blanc de Noir 36,90

Pfalz - Germany

The Blanc de Noir from the Jesuitenhof winery tastes light, fresh and invigorating. A fine, white, dry Pinot Noir from the Palatinate.



BOTTLED WINES

RED WINE 0,75L

2022 Idi di Marzo - Montepulciano with Merlot, dry 29.90

Abruzzo - Italy

Intense notes of blackcurrants mingle with wild blackberries on the nose. A slightly spicy finish on the palate.

2020 Chianti Classico - Frescobaldi - Tenuta Perano 34.90

Tuscany - Italy

A Chianti Classico with intense fruit of sour cherry and blackcurrant, paired with fine spice, medium-bodied on the palate with a well-integrated woody note.

2019 Enate Crianza, Tempranillo with Cabernet Sauvignon, dry 36.90

Somontano - Spain

Complex fascination: mineral nuances, notes of dark berries accompanied by coffee and chocolate notes. Fullness and elegance with subtle Roasted and caramel flavors

2020 Ramon Bilbao Reserva 39.90

Rioja - Spain

A red wine cuvee made from the Tempranillo, Mazuelo and Graciano grape varieties. The wine smells of ripe fruit such as cherry, plum and coconut and develops a varied and very elegant finish on the palate. The wine is matured for 20 months in American barrique barrels, after which it matures for a further 20 months in the bottle.

2021 Numina Gran Corte - Bodegas Salentein 49.90

Mendoza - Argentina

This great cuvée from the harmonizing grape varieties: Malbec, Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc - and from selected vineyard plots impresses with notes of raspberries and plums, soft tannins and a well-integrated barrique note. The red wine whiteenian oak.

2021 Villabella Amarone della Valpolicella 59.90

Veneto - Italy

The Amarone is a wine of great structure and an enormous wealth of flavors: warm, soft and velvety with an opulent, fruity fullness that is accompanied by elegant, spicy aromas. The red wine is a blend of the grape varieties: Corvina, Rondinella and Corvinone and is aged for 24 months in Slovenian oak.



HOMEMADE LEMONADE

Pink Grapefruit & Melone	0,4l	5,50
Erdbeere-Vanille-Rosmarin	0,4l	5,50
Gurke-Limette-Minze	0,4l	5,50



YOU HAVE TO TRY THEM!

BEER

Benediktiner hell on tap	0,3l	3,90
	0,5l	5,50
König Pilsener on tap	0,3l	3,90
also as Alster ^{1,7,11} or Diesel ¹²	0,5l	5,50
Köstritzer black beer on tap	0,3l	3,90
	0,5l	5,50
Erdinger wheat beer on tap	0,3l	3,90
	0,5l	5,50
Erdinger dark, crystal or non-alcoholic	0,5l Fl.	4,90
Erdinger Brauhaus Radler cloudy	0,33l Fl.	3,90
50% light beer & 50% cloudy lemonade		
Erdinger non-alcoholic grapefruit ^{1,7}	0,33l Fl.	3,90
Erdinger non-alcoholic lemon ^{1,7}	0,33l Fl.	3,90
Bitburger 0,0% non-alcoholic / Radler ¹	0,33l Fl.	3,90
Berliner Weiße ¹	0,33l Fl.	4,50
Woodruff ¹ or Raspberry ¹		
Malt beer ¹	0,33l Fl.	3,50



SOFT DRINKS

Coca-Cola ^{1,2}	0,33l Fl.	4,50
Coca-Cola light ^{1,2,7}	0,33l Fl.	4,50
Coca-Cola Zero ^{1,2,7}	0,33l Fl.	4,50
Sprite ^{3,}	0,33l Fl.	4,50
Mezzo Mix ^{1,2}	0,33l Fl.	4,50
Fanta ¹	0,33l Fl.	4,50
Goslarer Tafelwasser sparkling or still	0,35l Fl. 0,70l Fl.	3,50 6,70
Gerolsteiner sparkling, medium or still	0,25l Fl. 0,75l Fl.	3,90 8,90
Fuze Eistee 11 peach or lemon	0,4l	4,50
Goldberg Bitter Lemon ^{4,}	0,2l Fl.	3,90
Goldberg Tonic Water ^{4,13,}	0,2l Fl.	3,90
Goldberg Ginger Ale ⁵	0,2l Fl.	3,90
effect Energy Drink ^{1,7,14}	0,2l Fl.	3,90
Juice orange, pineapple ^{11,} apple naturally cloudy, cranberry, rhubarb	0,2l 0,4l	3,50 5,50
Nectar passion fruit ^{11,} cherry or banana ¹¹	0,2l 0,4l	3,50 5,50
All juices & nectars as spritzers	0,2l 0,4l	3,30 4,90
VIO BIO soda lemon & lime	0,25l Fl.	3,90
VIO Soda rhubarb oder currant	0,25l Fl.	3,90

PROSECCO

Prosecco Zardetto	0,1l	5,90
Prosecco Zardetto on ice	0,15l	6,90
Prosecco Zardetto	0,75l Fl.	24,90
Moet & Chandon	0,75l Fl.	89,00
Aperol Spritz Aperol Prosecco Soda		7,90
Hugo Elderflower Lime Mint Prosecco Soda		7,90

LONGDRINK / HIGHBALL

Rum Cola Doble 9 Coca-Cola	7,90
Vodka Lemon KINETIC Bitter Lemon	7,90
Vodka Soda KINETIC Limette Soda	7,50
Southern Ginger Southern Comfort Ginger Ale	7,90
Moscow Mule KINETIC Limette Ginger Beer Cucumber	9,90
Cuba Libre Ron Varadero 7J. Kuba Coca-Cola Lime	8,90
Vodka Energy KINETIC Effect Energy	8,50
Dark & Stormy Ron Varadero 7J. Kuba Lime Ginger Beer	8,90
Jägermeister Energy Jägermeister Lime Effect Energy	8,50
Whisky & Coca-Cola Hardenberg Club Straight Rye Coca-Cola	8,90
Virgin Ginger Mojito (non-alcoholic) Lime white cane sugar cucumber mint ginger beer	7,90



COFFEE AND ESPRESSO

Cup of Schümli coffee ¹² - pressed with fine crema	2,90
Mug of Schümli coffee ¹² - pressed with fine crema	3,50
Cappuccino small ^{12, G}	3,50
Cappuccino large ^{12, G}	4,20
Large milk coffee ^{12, G}	5,20
Espresso ¹²	2,50
Espresso Macchiato ^{12, G}	2,70
Large Latte Macchiato ^{12, G}	5,20
Large Iced Latte Macchiato ^{12, G} - enjoy ice cold	5,20

FLAVOUR'S CARAMEL, VANILLA, COCONUT, ALMOND-AMARETTO, HAZELNUT
0,70 PER SHOT

Grog ⁷

Hot water with 4cl Rum and brown sugar	9,90
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Irish Coffee ^{7,12, G}

Schümlikaffee mit 4cl Irish Whiskey und Sahne	12,90
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HOT CHOCOLATES



Milk chocolate ^G

with milk foam ^G	3,90
with cream ^G	4,50

White chocolate ^{8, G}

with milk foam ^G	3,90
with cream ^G	4,50

Lumumba ^{2, G}

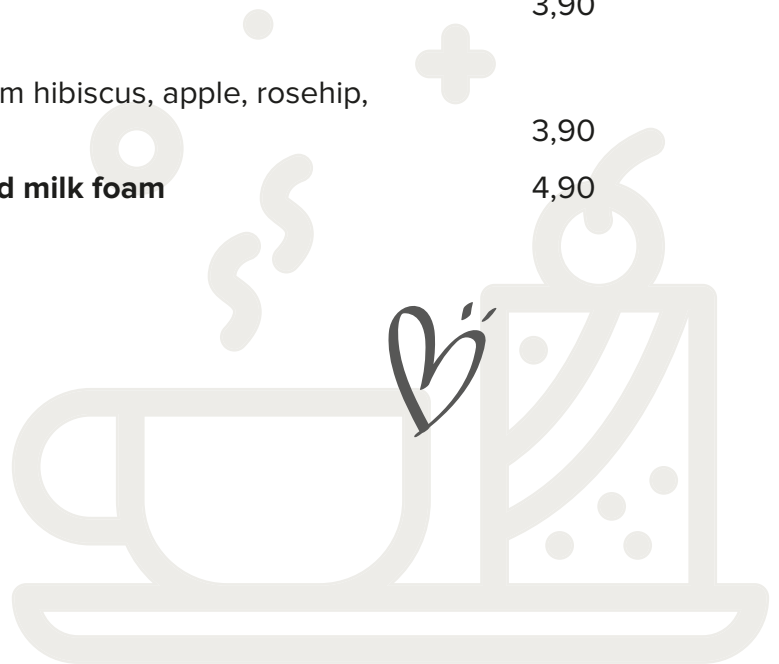
milk chocolate with rum and cream	6,90
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FLAVOUR'S CARAMEL, VANILLA, COCONUT, ALMOND-AMARETTO, HAZELNUT
0,70 PRO SHOT



TEE

Darjeeling First Flush – Organic/Fairtrade delicate-flowery black tea with fine-mild taste.	3,90
Earl Grey – Organic/Fairtrade flavoured black tea with bergamot oil.	3,90
Chai Tee fine-spicy assam tea with Indian spices.	3,90
Green tea – Organic/Fairtrade unfermented traditional tea speciality from China with tangy-fresh taste.	3,90
Peppermint tea– Organic fresh and soothing herbal tea.	3,90
Chamomile tea – Organic soothing and digestible tea from a well-known medicinal plant.	3,90
Tulsi Harmony – Organic spicy herbal tea from tulsi herb with green rooibos, chamomile and rosebuds.	3,90
Terra Vital fresh herbal tea with invigorating grapefruit aroma, valuable vitamins and wellness factor.	3,90
Moringa it's tender leaves are from the "miracle tree" Moringa Oleifera, which is attributed with vitalizing and healing powers.	3,90
Rooibos Vanille – Organic south African rooibos with fine vanilla aroma.	3,90
Sea buckthorn cranberry sea buckthorn tea blend with apple, hibiscus blossoms, orange, rosehip and fine fruity cranberries.	3,90
Wild berry fruit tea with apricot-peach flavour from hibiscus, apple, rosehip, lemon and sunflower blossoms.	3,90
Chai Tee Latte with Goslar honey and milk foam	4,90



SPIRITS

GIN (4cl)

	VOL.%	
Hardenberg Gin	37,5%	6,90
Von Hallers Gin Forest	44,0%	7,50
Hendricks	40,0%	8,50
Easip Fields	non-alcoholic	7,90
Monkey 47	47,0%	8,90
Harzer Hartingowe	47,0%	9,50

Goldberg Tonic		2,90
Goldberg Ginger Beer		3,50
Thomas Henry Tonic Water		3,50
Fever Tree Mediterranean		3,90

VODKA/ KORN (4cl)

	VOL.%	
KINETIC	40,0%	4,90
Hardenberg Korn (2cl)	35,0%	3,90
Grey Goose	40,0%	8,50

WEINBRAND (4cl)

	VOL.%	
Wilthener Grand Cask XO	40,0%	6,90
Remy Martin VSOP	40,0%	7,90
Carlos I Grand reserva	40,0€	7,90
Hennessy VS	40,0%	8,90

RUM (4cl)

	VOL.%	
Doble 9. Kuba	38,0%	4,90
Botucal Reserva Exclusiva	40,0%	8,90
Ron Varadero 7J. Kuba	38,0%	5,90
Ron Zacapa 23	40,0%	12,50

TEQUILA (2cl)

	VOL.%	
El Jimador blanco	38,0%	3,50
El Jimador reposado	38,0%	4,20

WHISK(E)Y (4cl)

	VOL.%	
Hardenberg Club Straight Rye	40,0%	7,50
John Jameson	40,0%	7,90
Chivas Regal 12 yo	40,0%	7,90
Jack Daniels's Single Barrel	45,0%	8,90
Lagavullin 16 yo	43,0%	11,50



SPIRITS

APERITIF (5cl)

	VOL.%	
Martini Extra Dry	18,0%	4,90
Martini Rosso	18,0%	4,90
Martini Bianco	18,0%	4,90
Lillet blanc	17,0%	5,90
Pernod	40,0%	6,50
Campari	25,0%	5,90

DIGESTIF (2cl)

	VOL.%	
Averna	32,0%	3,20
Linie Aquavit	41,5%	3,90
Jägermeister	35,0%	3,90
Schierker Feuerstein	35,0%	3,90
Ramazzotti	30,0%	3,90
Specht Williams pear	40,0%	4,90
Specht Raspberry brandy	40,0%	4,50
Specht Fruit waters	40,0%	4,50
Bailoni Apricot brandy	40,0%	5,90
Grappa Sarpa Barrique	40,0%	5,90

LIKÖRE (2cl)

	VOL.%	
Baileys	17,0%	3,90
Sambuca „il Santo“	40,0%	3,90
Kahlúa	20,0%	3,90
Licor 43	31,0%	3,90
Southern Comfort	35,0%	3,90
Amaretto Disaronno	21,0%	4,50
Cointreau	40,0%	4,50

CHEERS, MY FRIENDS!



ALLERGENS AND INGREDIENTS

We also want to be always good hosts for our guests who affected by allergies and intolerances. Therefore, you will receive all information about the allergens and ingredients used in our dishes and drinks.

Please do not hesitate to contact our service staff.

V vegetarian

- 1 dye
- 2 preservative
- 3 Flavor enhancer
- 4 Sulfured
- 5 Blackened
- 6 Waxed
- 7 Sweeteners, aspartame contains a source of phenylalanine
- 8 Phosphate
- 9 Genetically modified
- 10 Contains soy oil
- 11 Contains antioxidants
- 12 Contains caffeine
- 13 Contains quinine
- 14 Contains taurine

- A Flour / gluten
- B Shellfish
- C Eggs
- D Fish
- E Peanuts
- F Soy
- G Milk / lactose
- H Nuts
- I Celery
- J Mustard
- K Sesame
- L Sulfites
- M Lupine
- O Molluscs

