



# HOLBEIN'S

## A VERY WARM WELCOME TO THE HOLBEIN'S RESTAURANT!

Thank you for your interest in the Holbein's restaurant! Herewith we gladly present you our menu and wine recommendations for the months **from July to August 2016**. Our Executive chef, **Mr. Grossmayer & Michael Schneider** composed 3-, 4- or 5-course-menus with the best ingredients of the season.

You can create your own menu out of our menu recommendations. Herefore you may select one fixed starter and dessert. For groups **up to a maximum of 20 persons**, we offer to choose **two different main courses** as a choice p.e. fish & meat. Please note that for a group **of above 20 persons you have to choose the same menu for everybody** (we will pay attention to special dietary requirements).

We also offer you a fine selection of corresponding wines. If you would like we can send you our complete wine card with more than 120 wines and support you with choosing the wines for your event if you need our assistance.

On demand we offer different suggestions for the decoration on your table. From menu cards to flower arrangements, we provide a full service. You can find a detailed floorplan under [www.meyer-frankfurt/holbeins/raumplan.de](http://www.meyer-frankfurt/holbeins/raumplan.de)

For your private events we have an astonishing surrounding which awaits you not only in our main restaurant but also in our seperated areas - at the "Wandelhalle" (with 55 seats) or our "Holbein's Lounge" ( for max. 35 seats).

We need **your menu and wine choice 7 days before your event** via email or fax.

With kind regards



Hendrik Fischer (Restaurant manager)



Patrick Grossmayer (Executive chef)

...the following menues are valid from 1<sup>st</sup> of July until 31<sup>st</sup> of August 2016

**[www.meyer-frankfurt.de](http://www.meyer-frankfurt.de)**  
**[holbeins@meyer-frankfurt.de](mailto:holbeins@meyer-frankfurt.de)**

**WWW.MEYER-FRANKFURT.DE**  
**MEYER CATERING & SERVICE GMBH – HOLBEIN'S RESTAURANT**  
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Frankfurter Volksbank | BLZ: 501 900 00 | KTO: 49 44 45 | Gericht & Erfüllungsort: Frankfurt/Main | HRB: 29067 | Ust.-IdNr.: DE 45 239 72188 | Inhaber: Gregor Meyer

## STARTER



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„HOLBEIN'S-FRESHNESS“ Aperol   Kombucha   crushed-Ice   Prosecco	glass	9
„PROSECCO EXCLUSIV CUVÉE MEYER“ Spumante di Valdobbiadene	glass	9
„APEROL SPRITZ“ Prosecco   Aperol   soda	glass	9
„COSMO ROYAL“ Champagne   cranberry juice   Wodka lime juice   orange liqueur	glass	14
„ACAO“ (ALCOHOL FREE) Organic refreshment	glass	7
„HOLBEIN'S APPLE-GRAPE-MIX“ (ALCOHOL FREE) White grape juice   apple juice   mineral water	glass	5
„HUGO“ Prosecco Spumante Exklusiv   edelflower syrup fresh mint   soda	glass	9
CHAMPAGNER „PAUL GEORG“ 1 CRU Cuvée Meyer-Frankfurt from the Vertus, Fine und enticing aroma. A classic aperitif- Champagne. Accentuated acidity & tasty!	glass bottle	11 60
CHAMPAGNER „BILLECART-SALMON“ Marvoulous Cuvée with subtle acidity and a vinous taste. The only prestige millenium champagne	glass bottle	13 80
CHAMPAGNER „BILLECART-ROSÉ“ One of the best dry rosé champagnes.	glass bottle	15 100
CHAMPAGNER BOLLINGER SPECIAL Premium champagne , 36 months aged, a dream-like taste! A champagne with an international reputation. BOND-CHAMPAGNE!	bottle	110
RUINART „BLANC DE BLANC“ Elegant aroma of pears, brioche and fresh berries Vigorous but still elegant! Truly perfect!	bottle	110

## WELCOME FINGER-FOOD

These appetizers will be served on three-tiered étagères.

TACO | STEAK TARTAR | MUSTARD

BLACKEND PRAWN LOLLYPOP

SPRING TUNA | FRIED RICE

CURRY-GINGER-SHOOTER | CORIANDER

VEGETARIAN SUSHI ROLL

€ 20



## No. 1

CHILLED PEPPER-MELON SOUP  
lime | coriander | prawn

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GRILLED PIKE PEARCH  
thai asparagus | lemon – pearl onion | corn sauce

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BRAISED VEAL BOILED BEEF  
chanterelles | leek | mashed potatoes

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WARM CHOCOLATE CAKE  
apricot | lavender ice cream

€ 68



## No. 2

YELLOWFIN TUNA TARTAR  
ginger-soy infusion | pear | japanese cucumber | avocado

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HEREFORD PRIME FILET "GRASSFED"  
onion marmalade | la ratte potato mash

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VANILLA CRÈME BRÛLÉE  
peach | rosemary ice cream

€ 58



## No. 3

CEVICHE OF SCOTTISH SALMON  
corn | coriander | chili | watercress

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GRILLED LOIN OF LAMB  
green beans | pearl barley risotto | goat chesse

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CURD CHEESE OMELETTE  
wild berries | vanilla ice cream

€ 60



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## No. 4

### FRESH LEAF SALAD

tomatoes | fennel | melon | cress | vinegar marinade "Gegenbauer"



### CORN FED SPRING CHICKEN

peas | serrano ham | red onion confit



### CURD – FROTH - OMLETTE

cherry | vanilla short bread | sorbet of cherry

€ 50



## No. 5 | VEGETARIAN |

### VEGETARIAN SUMMERROLL

avocado | cucumber | shitake | sesame



### WILD MUSHROOM RISOTTO

green asparagus | Parmiggiano Reggiano



### RASPBERRY PANNA COTTA

Chocolate ganache | chocolate bisquit | milk ice cream

€ 49

## No. 6 | ASIA-MENÜ |

### SASHIMI OF IKARIMI SALMON

japanese citrus marinade | seaweed cress salad | avocado



### MISO BLACK COD

green asparagus | ponzu | wasabi purée



### MANGO PARFAIT

coco tapioca | kaffir-lime ice cream

€ 56

## WINES – EXCERPT



HOLBEIN'S

### WHITE

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2015 RIESLING, ROBERT WEIL, RHEINGAU, GERMANY The No.1 from the famous Riesling region Rheingau. Just terrific!	34
2014 CHARDONNAY ROSENGARTEN, MEYER, PFALZ, GERMANY A fresh chardonnay from "Rosengarten" in Pfalz; Stefan Meyer is a Newcomer. His chardonnay bounds aromas of pine apple, mango and papaya. A high-quality wine. absolutely divine – we have never thought that!	36
2015 RIESLING, G. BREUER, TERRA MONTOSA, RHEINGAU, GERMANY Breuer's alternative wine to the first class wines from the Rudesheim region. That's what you call RHEINGAU. A clear taste of acid that is softened by the taste of juicy fruit.	47
2015 WEISSBURGUNDER, HANS LANG, RHEINGAU, GERMANY From the quaint village Hattenheim, since more than 30 years there is a Weissburgunder which developed from a secret hint to a constant. Wonderful fruit, tender acid, long finish.	45
2015 ARNEIS, CERETTO, ARNEIS BLANGE, PIEMONTE, FRANCE The cult white wine from Piemonte. Golden yellow in colour. a fresh Golden Delicious and gooseberry bouquet with a hint of lemon zest. Charming palate aromas of pear and some quince, based on a pleasant fresh note, all in all very creamy and soft, compact finale with a wonderful ending.	45
2015 PINOT GRIGIO, ELENA WALCH, SOUTH TIROL, ITALY Palatable, fresh, long-lasting & brisk. Floral with peach flavours and a fresh touch of acid.	34
2015 LUGANA DOC, COSTARIPA, LOMBARDEI Beautiful apple and pear notes, a fresh elegant acidity and a soft finish characterize this wine. The characteristics of the soil of the southern regions of Lake Garda allow the winemakers a wine with excellent aroma and good structure to produce	34
2014 SAUVIGNON BLANC, TEMENT, AUSTRIA Noble with a hint of spices, fruity nose with elder & gooseberry; complex fruit, dainty acid. Tement's Sauvignon Blanc's are international well-known.	42
2015 SANCERRE, H. BOURGEOIS, LES BARONNES, LOIRE, FRANCE Since 10 generations the family Bourgeois produces its wine in the Loire region And is known as a famous Sauvignon specialist. An excellent nose: Cassis, goose berry, slightly grass, a thin acid; very harmonic. That's a Sauvignon Blanc in its PERFECTION!!!	42
2015 GAVI DI GAVI, VILLA SPARINA, PIEMONTE, ITALY That "Gavi di Gavi" has a straw-yellow colour. The nose is very floral with a fruity touch and a hint of peach. A nice and smooth taste with a gallant flavour. Gavi di Gavi is known as the most famous grape of north Italy!	38
2015 GRÜNER VELTLINER „DIE LAGE“, SETZER, AUSSTICH, DAC RESERVE, AUSTRIA <u>The vineyard bears the name Eichholz, which reflects the strength of this wine. The strong expression rests on the special cultivation way, grapes which one only these invigorate for the harvest brings. The success of this one finds himself again in the quality of this wine.</u>	42



2015	CUVÉE, MARKUS SCHNEIDER, BLACK PRINT, PFALZ, GERMANY Markus Schneider is anything but conventional and has grown international grape varieties and has turned them into this unique Cuvée. Great in colour, compact and concentrated, yet still elegant and gentle. What a charmer!	38
2014	CHÂTEAU LAPLAGNOTTE-BELLEVUE, GRAND CRU, ST. EMILION, FRANCE A moderate body combined with a nice plum-spiced flavour. The owner was in charge of Chateau Cheval- Blanc before she went to Château Laplagnotte; 70 % Merlot, 20 % Cabernet Franc & 10% Cab. Sauvignon.	69
2012	THOMAS BARTON RESERVE, MEDOC BORDEAUX, FRANKREICH 50% Cabernet Sauvignon & 50% Merlot Complex and ripe aromas of cassis, black pepper, liquorice and chocolate. This Medoc has a full-bodied, velvety, soft complex taste.	38
2014	CHIANTI CLASSICO, DEL BARONE RICASOLI Catchy, full-bodied & elegant bouquet. Scents of liquorice, ripe blackberry, violets, cherries and vanilla. Crispy developed structure, nice aftertaste of great sustainability! PURE DELIGHT!.	34
2013	SANGIOVESE GROSSO, CASANOVA DI NERI, ROSSO DI MONTALCINO, TOSCANA, ITALY 100% Sangiovese grosso, lively bouquet, rich aroma of violets, vanilla and liquorice. Dry and full-bodied, intense and elegant in taste. Full of character!	48
2011	TEMPRANILLO "NUMANTHIA", BODEGAS NAVERAN TORO, SPAIN The icon of the Toro region. Dark, shiny red, full fruity note and very complex aromas. The tannins are both clearly structured and wonderfully integrated, making Numanthia both powerful and clear.	99
2011	RIOJA, BODEGA MARQUESA, VALSERRANO RESERVA LIMITED, SPAIN In the annual Rioja - contest the Bodega „Marquesa“ Reds are always ranked in the TOP positions. This Tinto with 90% Tempranillo & 10% Mazuelo is aged in oak barrels for 24 months.	49
2013	ZINFANDEL, FRANCIS F. COPPOLA, KALIFORNIEN, USA Zinfandel from the Napa Valley; plum compote & cinnamon, ripe, red berries on the palate with a fine wooden texture and a hint of strawberry. It's a Zin!	89
2014	CABERNET SAUVIGNON, MARQUES DE CASA CONCHA, CHILE From Chile is this fine „Cab“: intense nose of cassis, cherries, some pepper; the wood is perfect with a long lasting finish. A n exceptional Cabernet Sauvignon from Chile!	50
2010	CAB. SAUVIGNON „SANTA CRUZ MOUNTAINS“ RIDGE VINEYARDS, KALIFORNIEN, USA Paul Draper of Ridge ist the Cabernet-Pionier of the USA! 1973 the first vineyard with Cabernet Sauvignon only, was applied. currant, aroma of mature bell pepper and fruity sweetness ! California at its best!	109
2014	PINOT NOIR, LAMY-PILLOT, CHASSAGNE MONTRACHET 1ER CRU, BURGUND, FRANCE The small family winery has it's own charm and a famous Pinot Noir. An elegant bouquet of cherries. And red fruits, an fine mineral structure, with a slight acid note. A Burgundy can be that nice!	75

Didn't we lift your favorites?

Please ask for the complete wine list and our monthly specials.

\_\_\_\_Price changes can be possible due to different vintages!\_\_\_\_