



# 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 September to October 2018**. Our Executive chef, **Mr. Grossmayer** 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 menus are valid from 1<sup>st</sup> of September until 31<sup>st</sup> of October 2018

**[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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## STARTER



# HOLBEIN'S

„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	12 65
CHAMPAGNER „BILLECART-SALMON“ Marvoulous Cuvée with subtle acidity and a vinous taste. The only prestige millenium champagne	glass bottle	14 85
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	120
RUINART „BLANC DE BLANC“ Elegant aroma of pears, brioche and fresh berries Vigorous but still elegant! Truly perfect!	bottle	120

## WELCOME FINGER-FOOD

These appetizers will be served on three-tiered étagères.

TACO | STEAK TARTAR | MUSTARD

BLACKEND PRAWN LOLLYPOP

SPICA TUNA | FRIED RICE | SPRING ONION

YELLOW BELL PEPPER SOUP | CORIANDER

VEGETARIAN SUSHI ROLL

€ 20

(4 pieces per person)



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## No. 1

OXTAIL CONSOMMÉ  
lovage | semolina dumpling

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GRILLED GILTHEAD  
eggplants kaviar | purple curry foam

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IRISH LAMB SADDLE  
red bell pepper polenta | rosemary-jus | green beans

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GREEN TEA PANNA COTTA  
grapes | Juzusorbet

€ 69



## No. 2

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

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

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VANILLA CRÈME BRÛLÉE  
mirabelle compote | sour cream ice cream

€ 59



## No. 3

CEVICHE OF SCOTTISH SALMON  
sweet corn | red onions | coriander | Pimientos de Padrón

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FILET OF SUCKING CALF & BRAISED OX CHEEKS  
mushrooms | sautéed leek vegetables | mashed potatoes

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SAVARIN  
plum compote | macadamia nut ice cream

€ 61





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## No. 4

ORIGINAL CEASAR SALAD  
parmesan dressing | cherry tomatoes | croutons



GRILLED CORN FED CHICKEN  
broccoli | chipolinis | thyme jus



CHOCOLATE-CAKE  
blackberry sorbet | baked elderflowers

€ 50



## No. 5 | 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

€ 57





## WINES – EXCERPT

HOLBEIN'S

### WHITE

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2016 RIESLING, ROBERT WEIL, RHEINGAU, GERMANY The No.1 from the famous Riesling region Rheingau. Just terrific!	40
2015 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
2016 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
2016 WEISSBURGUNDER, HANS LANG, „S“, 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
2016 ARNEIS DOC, ROBERTO SAROTTO LANGHE , PIEMONTE The cult white wine from Piemont. 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.	41
2016 PINOT GRIGIO, ELENA WALCH, SOUTH TIROL, ITALY Palatable, fresh, long-lasting &.brisk. Floral with peach flavours and a fresh touch of acid.	34
2017 LUGANA DOC, CANTINA BULGARINI, 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	36
2016 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 SAUVIGNON BLANC, SANCERRE, PATRICK GIRAULT LES GRANDES GENEVRIERES FRANKREICH 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
2016 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
2016 GRÜNER VELTLINER „DIE LAGE“, SETZER, DAC RESERVE, AUSTRIA 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.	42

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# HOLBEIN'S

## RED

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2016 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
2015 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
2015 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
2015 SANGIOVESE, 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 FORD 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
2015 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
2015 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! \_\_\_