

## WELCOME TO HOLBEINS

„FRANKFURT ROYAL“ glass 9  
apple wine | elderberry | prosecco

„HOLBEINS BITTERINO“ glass 8  
san bitter | ginger | lemon | elderberry

“BASIL SMASH“ glass 11  
gin | basil | lemon | sugar

“LILLET SPRIZZ“ glass 9  
lillet | prosecco | soda | cucumber

„HOLBEINS“ GINATOMIC glass 14  
gin | lillet | cherry & cranberry juice

ROSATO MIO glass 9  
aperitivo rosato | prosecco | basil

„PROSECCO DI VALDOBBIADENE glass 9  
Meyer selection

CHAMPAGNE „BILLECART-SALMON BRUT“ glass 14  
the champagne of the new millenium!

CHAMPAGNE „BILLECART-SALMON ROSÉ“ glass 16  
fine rosé champagne | rich & winy taste | few bitter elements

### HOLBEIN'S GIN & TONIC RECOMMENDATIONS

BEEFEATER | BOMBAY SAPHIRE glass 11

TANQUERAY | HENDRICKS| DUKE| BAVARKA glass 13

TANQUERAY 10 | SIPSMITH glass 14

GIN SUL| THE BOTANIST glass 14

MONKEY 47 | GIN MARE | WINDSPIEL glass 15

FERDINAND´S | SAFFRON GIN glass 15

...served with fevertree tonic

## HOLBEIN´S SURPRISE-CHEFMENÜ

PATRICK GROSSMAYER

“VOYAGE CULINAIRE”

3 COURSE MENU 50

4 COURSE MENU 65



# 1

<b>MIXED GREEN SALAD &amp; CHANTERELLES</b> field pepperweed   shaved fennel   caramelized walnuts "höhls" apple vinegar marinade	12
<b>BURRATA BUFALA-BREAD SALAD</b> frankfurt green sauce   marinated tomatoes   old balsamic	16
<b>BEEF TATARE</b> tarragon aioli   quail egg   focaccia   olive tapenade	18
<b>WILD SALMON CEVICHE</b> mango papaya phutney   fresh mint   cress	19
<b>COLD MELON AND BELL PEPPER SOUP</b> watermelon   lime   coriander	10

<b>VIETNAMESISCHE SUMMERROLL</b> scottish salmon   avocado   mint   red miso	15
<b>SPICY TUNA FRIED RICE</b> yellow fin tuna   young leak   sesame	16
<b>ASIA-SELECTION FOR TWO</b> vietnamese summerroll   spicy tuna fried rice sashimi   wakame-sesam-salat	28

# 2

<b>VIETNAMESE PHO</b> glass noodles   ginger   chili   grilled corn fed chicken   shitake	16
<b>GRILLED PULPO &amp; MELON</b> gin watermelon   pulpo   feta cheese cantaloupe melon   mint	18
<b>CRISPY SCALOPS</b> wasabi mayonnaise   pink grapefruit   glass noodle salad	16



# 3

<b>CATCH OF THE DAY</b>			
FRESHLY CAUGHT FISH EVERY DAY			
DAILY PRICE			
potato mash	4.5	baby spinach	4.5
grilled vegetables	4.5	caesar-salad	5.0
french fries	4.0	sesame-asparagus	6.0

**MISO WILD SALMON** 28  
sesame asparagus | shitake dim sum | vegetable and coriander infusion

**PAN FRIED FILET OF TURBOT** 38  
almond | cauliflower | popcorn | curry and coconut foam

**GRILLED SWORDFISH** 30  
port wine cherries | sancho pepper | sesame radish

<b>HOMEMADE RICOTTA RAVIOLI</b> 22 frankfurter herbs   german pecorino   oven tomato
<b>CHANTERELLE TAGLIARINI</b> 22 creamy chive sauce   belper cheese

**SEPIA RISOTTO** 26  
seafood | riesling foam | fennel

**HOLBEINS "BLT" - ANGUS - BURGER** 23  
oven tomato | cheddar | bacon | lemon mayonnaise | home made french fries

**SURF & TURF** 42  
**FILET MIGNON**  
**& HALF LOBSTER**  
sweet corn | sauteed chanterelles



**IRISH PRIME BEEF**  
**HEREFORD FILET "GRASSFED"**  
potato-ruccola-puree | three kinds of carrot | béarnaise sauce

lady cut (180g) 34

gentleman cut (250g) 42

**BRESSE CHICKEN & SUMMER TRUFFLE** 32  
beech mushrooms | chipolini | truffled potato mousseline



# 4

CRÈME BRÛLÉE OF TAHITI VANILLA plum compote   sheep's milk ice cream	12
FELCHLIN CHOCOLATE DREAM cherries   woodruff jelly   cocoa crispys	14
OUR RASPBERRY – SIN white chocolate   lemon creme   raspberry broth	13
APRICOT VARIATION apricot foam   kardamom   almond brownie	13
HOMEMADE ICE CREAM & SORBETS	10
CHEESE SELECTION epoise   petit reblochon   goat cheese   swiss cheese fruit nut loaf apricot chutney   cherry jelly with black pepper	14



1998 CHATEAU SUDUIRAUT SAUTERNES SAUVIGNON BLANC 1ER CRU Selected and handpicked noble rot berries and a maturation of 24 months produce this noble Sauternes. Candied fruits and caramel spread in the nose, excellent in taste, concentrated ... not fat, but long-lasting! 1998 was an exceptional year in Bordeaux!	0,375L 5CL	56 10
2015 KIEDRICHER GRÄFENBERG RIESLING, AUSLESE, ROBERT WEIL, RHEINGAU selected sweet riesling from our star of the rheingau; robert weil. intensely fruity in nose, notes of honey, lilac, bold yet playful.	0,375L 5CL	75 11
GRAPPA ROSSJ BASS, CHARDONNAY angelo gaja	4 CL	11
GRAPPA DI BARBARESCO, NEBBIOLO angelo gaja	4 CL	11
GRAPPA DI RIBOLLA nonino	4 CL	13
GRAPPA DI SASSICAIA prime class rosé-grappa	4 CL	14

