

WILLKOMMEN IM HOLBEIN'S

„FRANKFURT ROYAL“ apple wine elderberry prosecco	glass	9
„HOLBEINS BITTERINO“ san bitter ginger lemon elderberry	glass	8
„BASIL SMASH“ gin basil lemon sugar	glass	11

“LILLET SPRIZZ“ lillet prosecco soda cucumber	glass	9
„HOLBEINS“ GINATOMIC gin lillet cherry & cranberry juice	glass	14
“ROSATO MIO“ aperitivo rosato prosecco basil	glass	9

PROSECCO DI VALDOBBIADENE Meyer-Selection	glass	9
CHAMPAGNE „BILLECART-SALMON BRUT“ the champagne of the new millenium!	glass	15
CHAMPAGNE „BILLECART-SALMON ROSÉ“ fine rosé champagne rich & winy taste few bitter elements	glass	16

HOLBEIN'S GIN & TONIC RECOMMENDATIONS

BEEFEATER BOMBAY SAPHIRE ADLER	glass	11
TANQUERAY HENDRICKS LONDON NO.1	glass	13
TANQUERAY 10 GIN SEVEN	glass	14
GIN SUL THE BOTANIST	glass	14
MONKEY 47 GIN MARE WINDSPIEL	glass	15
FERDINAND'S SAFFRON GIN	glass	15
BATHTUB GIN	glass	18

...served with fevertree tonic

HOLBEIN'S SURPRISE-CHEFMENU

PATRICK GROSSMAYER

“VOYAGE CULINAIRE”

3 COURSE MENU 50

4 COURSE MENU 65

1

COLD STARTERS

AUTUMNAL MIXED GREEN SALAD field pepperweed shaved fennel "Höhls" apple vinegar marinade caramelized walnuts	12
LENTIL SALAD & MARINATED SCOTTISH SALMON mixed lentils beetroot hessian cress horseradish	18
BEEF TATAR tarragon aioli quail egg focaccia olive tapenade	18
KINGFISH CEVICHE coriander quinoa pimentos de padron	20
OBERRÄDER FIELD SALAD & ROASTED BACON French dressing nutmeg pumpkin butter croutons	14

SUSHI FROM KAWANO HIROFUMI

TUESDAY - SATURDAY

VEGI-SUSHI avocado eggplant mushrooms	15
RAINBOW ROLL salmon tuna egg avocado	18
CRISPY SHRIMP ROLL deepfried ebi chili mayonnaise	19
TUNA & SALMON NIGIRI japanese toppings	18
SUSHI BOWLE & MISO SOUP sushi rice, catch of the day, edamame, teriyaki	21
“KAWANO SAN“ SASHIMIVARIATION	18
“KAWANO SAN“ SUSHI SELECTION & SASHIMI STARTER FOR TWO PERSON	30

2

WARM STARTERS

VIETNAMESE PHO glass noodles ginger chili grilled corn fed chicken shitake	16
NUTMEG PUMPKIN SOUP oranges ginger styria pumpkin seed oil & roasted seeds	11
GRILLED PULPO pomegranate lime-ginger-potato-mash	20
CRISPY SCALOPS wasabi mayonnaise pink grapefruit glas noodle salad cashew nuts	22



CATCH OF THE DAY

FRESHLY CAUGHT FISH EVERY DAY
DAILY PRICE

potato mash	4.5	baby-spinach	4.5
grilled vegetables	4.5	caesar-Salad	5
french-frites	4	sesame-asparagus	6

MISO WILD SALMON 28
baby pak choi | shiitake dim sum | ginger-miso-brew

GRILLED MONKFISH 38
purple potato mash | bacon | little onions | mushroom essence

SWORDFISH STEAK 30
celery | smoked potato spume | beetroot broth

OUR PUMPKIN RAVIOLI 22
Hokkaido pumpkin | amaretti | brown butter

HOMEMADE TAGLIARINI 28
winter truffle | parmigiana reggiano

BEETROOT RISOTTO 21
brussels sprouts | horseradish froth

HOLBEINS „BLT“-ANGUS-BURGER 23
oven tomato | cheddar | bacon | lemon-mayonnaise
french-frites



SURF & TURF
FILET OF SUCKING CALF & HALF LOBSTER 43
butternut pumpkin | black truffle remoulade | leek

IRISHPRIME BEEF
HEREFORD FILET "GRASSFED"
potato-rocket-mash | three different carrots | béarnaise sauce
Lady cut (180 g) 34 Gentleman cut (250 g) 42

OLDENBURG GOOSE **-served in two courses-** 33
breast & leg | caramelized chestnuts | brussels sprouts | potato dumplings
baked apple



4

VANILLA CRÈME BRÛLÉE 12
quince compote | sour cream ice cream

FELCHLIN CHOCOLATE DREAM 14
plum | coffee crumble | rum mascarpone

CINNAMON-APPLE-SIN 13
apple compott | cinnamon foam | caramel jelly

SOUR CREAM CAKE 13
Limes | white chocolate | Almond bisquit | Pistacchio icecream

HOMEMADE ICE CREAM & SORBETS 10

CHEESE SELECTION 14
epoisse | petit reblochon | goat cheese | swiss cheese
apple-nut bread | grape compote | figs



1998 CHATEAU SUDUIRAUT SAUTERNES 0,375L 56
SAUVIGNON BLANC 1ER CRU CLASSE 5CL 10

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!

2015 KIEDRICHER GRÄFENBERG 0,375L 75
RIESLING AUSLESE ROBERT WEIL, 5 CL 11
RHEINGAU

Selected sweet riesling from our star of the rheingau; robert weil. intensely fruity in nose, notes of honey, lilac, bold yet playful.

GRAPPA ROSSJ BASS, CHARDONNAY 4 CL 11
angelo gaja

GRAPPA DI BARBARESCO, NEBBIOLO 4 CL 11
angelo gaja

GRAPPA DI RIBOLLA 4 CL 13
nonino

GRAPPA DI SASSICAIA 4 CL 15
Prime class rosé-grappa