



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 March to April 2019**. Our Executive chef, **Patrick Grossmayer and Team** 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 gladly individually accommodate the wishes of our vegetarian guests and those with allergies.

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

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 58 seats) or our "Holbein's Lounge" (for max. 40 seats).

We need **your menu and wine choice 10 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 1st of March until 30th of April 2019

www.meyer-frankfurt.de
holbeins@meyer-frankfurt.de

WWW.MEYER-FRANKFURT.DE

MEYER CATERING & SERVICE GMBH – HOLBEINS RESTAURANT

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STARTER

HOLBEIN'S

„ROSATO MIO“ aperitivo rosato prosecco basil	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 BITTERINO“ (ALCOHOL FREE) san bitter ginger lemon elderberry	glass	8
„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“ Marvellous Cuvée with subtle acidity and a vinous taste. The only prestige millenium champagne	glass bottle	15 100
CHAMPAGNER „BILLECART-ROSÉ“ One of the best dry rosé champagnes.	glass bottle	16 110
CHAMPAGNER BOLLINGER SPECIAL Premium champagne , 36 months aged, a dream-like taste! A champagne with an international reputation. BOND-CHAMPAGNE!	bottle	130
RUINART „BLANC DE BLANC“ Elegant aroma of pears, brioche and fresh berries Vigorous but still elegant! Truly perfect!	bottle	140

WELCOME FINGER-FOOD

TACO | STEAK TARTAR | MUSTARD

BLACKEND PRAWN LOLLYPOP

SPICY TUNA PRALINE | SESAME CRUST | CITRUS MARINADE

CURRY GINGER SOUP | CORIANDER

VEGETARIAN SUSHI ROLL

€ 20
(4 pieces per person)
X



HOLBEIN'S

No. 1

WILD GARLIC CREAM SOUP
herb grissini

GRILLED ARCTIC SEA CHAR
Frankfurter green sauce | herb salad

BRAISED OX CHEEKS
beech mushroom | soybeans | potato mash

WHITE CHOCOLATE-PANNA-COTTA
grapefruit | macadamia crunch

€ 66



No. 2

YELLOWFIN TUNA TARTAR
Ginger-Soy Infusion | Pear | Japanese cucumber | Avocado

HEREFORD PRIME FILET "GRASSFED"
Onion marmalade | spinach | la Ratte potato mash

VANILLA CRÈME BRÛLÉE
Exotic fruit compote | Cocoa bean ice cream

€ 59



No. 3

CEVICHE FROM THE SCOTTISH SALMON
wasabi cream | mango - papaya salad

SADDLE OF IRISH LAMB
oven tomato | wild garlic
pearl barley

BITTER ORANGE PARFAIT
almond crunch | oranges

€ 57





HOLBEIN'S

No. 4

OUR FRESH MARKET SALAD
planed fennel | radish | garden cress
vinegar marinade "Gegenbauer"

SALTIMBOCCA OF CORN FED SPRING CHICKEN
ratatouille | clary | mashed potatoes

WARM CHOCOLATE CAKE
coconut cremeux | pina colada sorbet

€ 50



No. 5 | ASIA-MENÜ |

SASHIMI OF IKARIMI SALMON
glass noddle salad | cress | avocado

MISO COD
shimeji | edamame | ginger marinade | wasabi purée

MANGO PARFAIT
coco tapioca | kaffir-lime ice cream

€ 57



WINES – EXCERPT

WHITE

	€
2017 RIESLING, ROBERT WEIL, RHEINGAU, GERMANY The No.1 from the famous Riesling region Rheingau. Just terrific!	45
2016 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!	49
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.	52
2016 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.	49
2016 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
2016 PINOT GRIGIO, ELENA WALCH, SOUTH TIROL, ITALY Palatable, fresh, long-lasting & brisk. Floral with peach flavours and a fresh touch of acid.	39
2017 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	39
2017 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.	44
2017 SAUVIGNON BLANC, SANCERRE, PATRICK GIRAULT LES GRANDES GENEVRIERES 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!!!	45
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!	49
2016 GRÜNER VELTLINER „DIE LAGE“, SETZER, AUSSTICH, 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.	45



RED

	€
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!	45
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.	75
2015 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.	42
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!.	42
2015 SANGIOVESE ROSSO, 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!	49
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.	65
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!	79
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. curreant, aroma of mature bell pepper and fruity sweetness ! California at its best!	115
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!	79

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!** _____