

## WELCOME TO HOLBEIN'S

„FRANKFURT ROYAL“ apple wine   elderberry   prosecco	glass	10
„HOLBEINS BITTERINO“ san bitter   ginger   lemon   elderberry	glass	8
“BASIL SMASH“ gin   basil   lemon   sugar	glass	12
“LILLET SPRIZZ“ lillet   prosecco   soda   cucumber	glass	10
“ROSATO MIO“ aperitivo rosato   prosecco   basil	glass	10

“HOLBEINS” CANDY MAN Vodka   galiano   peppino peach   lemon   ginger ale	glass	12
“HOLBEINS” DRIVER Vanilla   peach   lemon   ginger ale	glass	8

PROSECCO DI VALDOBBIADENE meyer-selection	glass	9
CHAMPAGNE „BILLECART-SALMON BRUT“ the champagne of the new millenium!	glass	16
CHAMPAGNE „BILLECART-SALMON ROSÉ“ fine rosé champagne   rich & winy taste   few bitter elements	glass	17

### HOLBEIN'S GIN & TONIC RECOMMENDATIONS

BEEFEATER   BOMBAY SAPHIRE	glass	11
TANQUERAY   HENDRICKS   LONDON NO.1	glass	13
TANQUERAY 10   THE BOTANIST	glass	14
MONKEY 47   GIN MARE   WINDSPIEL FERDINAND'S   RANGPUR TANQUERAY	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

VEGETARIEN 3 COURSE MENU 46

# 1

## COLD STARTERS

<b>HOLBEINS MIXED GREEN SALAD</b>	12
field pepperweed   shaved fennel   "Höhls" apple vinegar marinade radish   carrots	
<b>SALAD OF GREEN &amp; WHITE ASPARAGUS</b>	18
marinated white asparagus   pink pepper   strawberries   rocket grilled baby calamaretti	
<b>BEEF TATAR</b>	18
tarragon aioli   quail egg   focaccia   olive tapenade	

### ASIAN DELIGHT BY KAWANO HIROFUMI TUESDAY - SATURDAY

<b>SASHIMI OF YELLOW FIN MACKEREL</b>	19
rhubarb   sorrel   puffed quinoa	
<b>KAWANO SASHIMIVARIATION &amp; MISO-BOWLE</b>	20
<b>VEGI-SUSHI</b>	15
avocado   eggplant   mushrooms	
<b>RAINBOW ROLL</b>	19
salmon   tuna   egg   avocado	
<b>CRISPY SHRIMP ROLL</b>	19
panko   chili mayonaise	
<b>TUNA &amp; LACHS-NIGIRI</b>	18
sesame sauce   ponzu   radish	
<b>ALL ABOUT SALMON &amp; SPICY TUNA ROLLS</b>	19
<b>“KAWANO SAN“ BEST FRIEND-SELECTION</b>	32
FÜR 2 PERSONEN	MAIN 45

# 2

## WARM STARTERS

<b>VIETNAMESE PHO</b>	16
glass noodles   ginger   chili   grilled corn fed chicken   shitake	
<b>WILD GARLIC SOUP</b>	14
pickled scottish salmon   spicy tomato chutney	
<b>GRILLED OCTOPUS</b>	22
purple potatoes   avocado   wild chive	



## CATCH OF THE DAY

FRESHLY CAUGHT FISH EVERY DAY  
DAILY PRICE

potato mash	5	baby-spinach	5
grilled vegetables	6	caesar-salad	5
french fries	5	sesame-asparagus	6

**MISO WILD SALMON** 30  
baby pak choi | shiitake dim sum | ginger-miso-broth | potato mousseline

**GRILLED WHITE HALIBUT** 38  
wild garlic-pearl barley risotto | foam of red pointed pepper | hessian cress

**HOMEMADE RICOTTA RAVIOLI** 🌿 22  
pea-mint-mash | black garlic | belper tuber

**HOMEMADE TAGLIARINI & MORELS** 🌿 28  
cream of morels | parmigiana reggiano | sherry foam

**BRAISED KNUCKLE OF SUCKLING CALF** 29  
oven tomato | spring onions | creamy cottage cheese polenta



**WHITE ASPARAGUS** 22  
**FROM THE FARM MERLAU**  
buttered new potatoes | sauce hollandaise | wild herb salad

....with juniper wood smoked bacon +7  
.....with filet of veal +15  
.....with halibut +17  
.....with half lobster +19

## \_\_MEAT THE HEAT\_\_

**IRISCH PRIME BEEF HEREFORD "GRASSFED"**  
180 g FILETSTEAK 28      280 g FILETSTEAK 35

**SURF & TURF**  
180 g FILETSTEAK & ½ LOBSTER 40

350g USDA STRIPLOIN (with fat edge) 38

potato mash	5	baby-spinach	5
french fries	5	grilled vegetables	6
		sesame-asparagus	6

<b>VANILLA CRÈME BRÛLÉE</b>	12
strawberry compote   long pepper hip   rhubarb sorbet	
<b>HOLBEINS CHOCOLATE DREAM</b>	15
guanaja ganache   brew of wood berries   cane sugar crumble	
<b>STRAWBERRY-SIN</b>	15
Mara de bois strawberries   chesscake espuma   sorrel wild strawberry sorbet	
<b>RHUBARB VARIATION</b>	15
marinated rhubarb   whole milk chantilly   rhubarb sorbet   chekeberry	
<b>HOMEMADE ICE CREAM &amp; SORBET</b>	12
<b>CHEESE SELECTION</b>	14
epoisse   petit reblochon   goat cheese   swiss cheese apple-nut bread   grape compote   black nuts	



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!

2016 KIEDRICHER GRÄFENBERG	0,375L	75
RIESLING AUSLESE ROBERT WEIL, RHEINGAU	5 CL	11

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 SASSICAIA	4 CL	15
Prime class rosé-grappa		
GRAPPA ROCCANIVO	4 CL	18
berta		
GRAPPA TRE SOLI TRE	4 CL	18
Berta		