



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 2021**. Our Executive chef, **Patrick Grossmayer** and Team composed dishes 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.

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



Ralf Kloess (Restaurant manager)



Patrick Grossmayer (Executive chef)

...the following menus are valid from 1st of September until 30st of October 2021

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
„NEGRON“ Villa Ascenti Gin Roter Wermut Campari	GLAS	12
„NEGRONI SBAGLIATO“ Campari Roter Wermut Prosecco	GLAS	12
OHLIG SPARKLING WINE NON ALCOHOLIC OSVP ZERO	glass bottle	6 32
„HOLBEIN'S BITTERINO“ (ALCOHOL FREE) san bitter ginger lemon elderberry	glass	8
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 75
CHAMPAGNER „BILLECART-SALMON“ Marvoulous 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

STEAK TARTAR | MUSTARD | POTATO CHIPS

BLACKEND PRAWN LOLLYPOP

SPICY TUNA PRALINE | SESAME CRUST | CITRUS MARINADE

CURRY GINGER SOUP | CILANTRO

VEGETARIAN SUSHI ROLL

€ 20

(4 pieces per person)



MENU N° 1 WE LOVE VEGI MENU

ONE HOUR ORGANIC EGG
frankfurts green sauce | porcini mushrooms | parmesan foam

RICOTTA RAVIOLI
nutmeg pumpkin | almond foam | belper tuber

SOUR CHERRY MOUSSE
shortbread | cardamom | pistacchio icecream

€47,-



HOLBEIN'S

MENU N° 2 SHARING ASIA MENU

CRISPY SCALLOP
wasabi mayo | char caviar

BEEF TATAR
asia style | fried rice

CEVICHE OF YELLOWFIN TUNA
avocado | cucumber

DUCK GYOZA
chili dip

TERIYAKI CHICKENSATEYS
peanut dip

MAIN COURSE

MISO WILD SALMON
asparagus | dim sum | ginger marinade

US SHORT RIPS
plum wine | wild broccoli | teriyaki | shimrji

VEGETARIAN YELLOW VEGETABLE CURRY
Baby pack choi | mango | jasmine rice

MACHA ICE CREAM
red bean

€65,-



HOLBEIN'S

MENU N° 3

ASIAN QUINOA SALAD
broccoli | edamame | cilantro | curry corn chicken

PINK ROASTED MIGONS OF VEAL FILLET
porcino mushrooms | oven tomato | creamy polenta

TONKA BEAN CREME BRULEE
plums | salty caramel ice cream

€52,-



MENU N° 4

HOMEMADE DUCK PASTRAMI
artichoke tartare | colorful lentils vinaigrette

GRILLED SEA BASS
cauliflower | almond | curry popcorn

MANGO PARFAIT
coconut tapioca | pandan ice cream

€58,-



MENU N° 5

SCOTTISH SALMON TARTARE
avocado | chili crème fraiche | shiso orange vinaigrette

GRILLED PULPO
corn cream | king oyster mushroom | wild herbs

BRAISED KNUCKEL OF VEAL
Curry carrots | baby pack choy | pearl barley risotto

LUKEWARM CHOCOLATE CAKE
pomegranate | tonka bean foam

€68,-