

## WELCOME TO HOLBEIN'S

„FRANKFURT ROYAL“ apple wine   elderflower   prosecco	glass	10
„PIMM´S NO.1“ ginger ale   cucumber	glass	10
„RHUBARB-SPRIZZ“ rhubarb liqueur   prosecco	glass	10
„BARREL AGED NEGRONI“ gin   vermouth   campari	glass	12
CHAMPAGNE MINT JULEP mint   angostura   sugar   champagne	glass	12

„HOLBEIN´S“ DRIVER vanilla   peach   lemon   ginger ale	glass	8
GEMELLII BITTER XXVI   HERBS italian bitter alcohol free   orange	glass	5
OHLIG SPARKLING WINE OSVP ZERO (non alcoholic secco)	glass	7

ROBERT WEIL RIESLING SEKT sparkling wine	glass	11
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

TANQUERAY   HENDRICKS	glass	14
TANQUERAY 10   SEVILLA TANQUERAY	glass	14
MONKEY 47   ROKU   TANQUERAY RANGPUR	glass	14
GIN MARE CAPRI   JINZU	glass	14

...served with GEMELLII italian tonic

## HOLBEIN´S CHEF MENU

PATRICK GROSSMAYER

3 COURSE MENU 60

4 COURSE MENU 68

# 1

## COLD STARTERS

<b>HOLBEIN´S MIXED GREEN SALAD</b> Shaved fennel   cashew nuts   cress   house dressing	12
<b>SPICY TUNA &amp; FRIED RICE</b> Leek   sesame   peanut-chili-sauce	22
<b>IRISH BEEF TARTARE</b> Black truffle   focaccia   truffle mayonnaise	22

### ASIAN DELIGHT BY KAWANO HIROFUMI TUESDAY - SATURDAY

<b>VEGI-SUSHI</b> avocado   eggplant   mushrooms	15
<b>RAINBOW ROLL</b> salmon   tuna   egg   avocado	19
<b>CRISPY SHRIMP ROLL</b> panko   chili mayonnaise	19
<b>SASHIMI VARIATION</b> salmon   tuna   Catch of the day   chili mayonnaise	22
<b>TUNA &amp; LACHS-NIGIRI</b> sesame sauce   ponzu   radish	19
<b>ALL ABOUT SALMON &amp; SPICY TUNA ROLLS</b>	19
<b>KAWANO SAN“ BEST FRIEND-SELECTION</b> <small>STARTER</small>	32
<small>FÜR 2 PERSONEN</small> <small>MAIN</small>	48

# 2

## WARM STARTERS

<b>VIETNAMESE „PHO“</b> Glass noodles   ginger   chili   stripes of beef filet	14
<b>TRUFFLED CELERY SOUP</b> Focaccia Chip   parsley oil	12
<b>HOMEMADE SHRIMP GYOZA</b> Asian mushroom salad   teriyakisauce   wasabi mayonnaise	19



## CATCH OF THE DAY

FRESHLY CAUGHT FISH EVERY DAY  
DAILY PRICE

mashed potatoes	5	baby-spinach	5
grilled vegetables	6	asparagus-shiitake	7,50
truffled french fries	8	caesar salad	6

## MISO WILD SALMON 32

Sesame oil | wild broccoli | oyster mushrooms  
Mashed potatoes | grapefruit-shiso-vinaigrette

## FILET OF WHITE HALIBUT 34

Mashed beetroot | glazed beetroot | horse-raddish-foam  
Grilled spring onions

HOMEMADE RICOTTA RAVIOLI 	ST	18
Pumpkin puree   nut butter foam   amarettinis   sage	MC	26

## CEASAR SALAD &amp; CORN CHICKEN 28

Romaine lettuce | tomato | Parmigiano Reggiano

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



## HOLBEIN'S BLT BURGER

U.S. Striploin | bacon | tomato | lettuce | Fries 25

## Braised U.S. SHORT RIBS 32

Plum wine | edamame | shimeji mushrooms  
Mashed potatoes

## IRISH PRIME BEEF HEREFORD "GRASSFEED"

Wild broccoli | portwine chipolini | truffled mashed potatoes

Lady's cut (180 g)	38	Gentleman's cut (260 g)	42
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# 4

## DESSERTS

<b>MANGO &amp; TONKA BEANS</b> Passion fruit   mango sorbet   milky chocolate foam	16
<b>VANILLA CRÈME BRÛLÉE</b> Pineapple   sour cream ice cream	12
<b>HOLBEIN´S CHOCOLATE DREAM</b> Green apple   mint   chokeberry sorbet	16
<b>LEMON SORBET</b> Filled with champagne or vodka	15
<b>CHEESE VARIATION</b> Apple chutney   brioche   fig mustard	16



<b>2015 BINGER SCHARLACHBERG RIESLING AUSLESE   REIHNHESSEN</b>	<b>0,375 L 5 CL</b>	<b>49 9</b>
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Selected sweet Riesling from Rheinhessen.  
Intensely fruity in nose, notes of honey.  
Perfect to join your dessert

<b>GRAPPA DI SASSICAIA</b> Prime class rosé-grappa	<b>4 CL</b>	<b>8</b>
<b>GRAPPA ROCCANIVO</b> Berta	<b>4 CL</b>	<b>9</b>
<b>GRAPPA TRE SOLI TRE</b> Berta	<b>4 CL</b>	<b>9</b>

WIFI PASSWORD: holbeins2019