



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 recommendations and our wine list for the months **from January to February 2022**. 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 menu.

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 1. january 2022 until 28. february 2022

www.meyer-frankfurt.de
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WWW.MEYER-FRANKFURT.DE

MEYER CATERING & SERVICE GMBH – HOLBEINS RESTAURANT

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WELCOME DRINKS



HOLBEIN'S

ROBERT WEIL RIESLING SEKT	glass	11
„NEGRONI“ Gin red vermouth Campari	glass	12
OHLIG SPARKLING WINE NON ALCOHOLIC OSVP ZERO	glass bottle	6 32
GIMELLI BITTER (ALCOHOL FREE)	glass	5
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“ 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
RUINART „BLANC DE BLANC“ Elegant aroma of pears, brioche and fresh berries Vigorous but still elegant! Truly perfect!	bottle	140

MENU N^o 1 WE LOVE VEGI-MENÜ

ROASTED CELERY CONSOMÉ
celery | chervil root | lovage



BEETROOT RISOTTO
horseradish | Brussels sprouts | Belper Knolle



BUTTER MILK PANNA COTTA
marinated blueberries | rocket ice cream

€ 47





HOLBEIN'S

MENU N° 2

SMOKED TROUT CREAM

green apple | cabbage turnip | trout caviar

—

MEDIUM ROAST BEEF FILLET

Wild Broccoli | | madaira sauce | mashed potatoes

—

VANILLA CREME BRÛLÉE

exotic fruits ragout | passion fruit sorbet

€ 52



MENU N° 3

STEAK TARTARE

tarragon mayonnaise | pickled egg yolk | parmesan chips

—

HOMEMADE LOBSTER RAVIOLI

shellfish nage | fennel | orange

—

ESPRESSO SLICES

chokeberries | marinated blackberries | salted caramel ice cream

€ 58



MENU N° 4

SASHIMI OF YELLOWTAIL MACKEREL

cashewcreme | puffed quinoa | pray tatar

—

GRILLED OCTOPUS

cassis sauce | cauliflower cream | mallorcan almonds

—

MEDIUM ROASTED SADDLE OF LAMB

rosemary sauce | pearl barley risotto |

—

CURD MOUSSE

roasted plums | pistacchio ice cream

€ 68





HOLBEIN'S



MENU N°5 CHEF MENÜ

BEETROOT

la ratte potatoes | jerusalem artichoke foam | Pumpernickelstraw



HOLBEINS BOUILLABAISE

mussel | cod | fennel



BRAISED VEAL FILLET

truffled savoy | chestnut gnocchi



OPEN STRUDEL

blood orange | almond ice cream

€ 68



MENU N°6 CHEF MENÜ WE LOVE

VEGI

BEETROOT

la ratte potatoes | jerusalem artichoke foam | pumpernickel straw



TRUFFLED CELERY SOUP

tomatoe | fennel



RADICCHIO RISOTTO

pine nut foam | grilled leek



OPEN STRUDEL

blood orange | almond ice cream

€ 68





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