

WELCOME TO HOLBEIN'S

„CHERRY BLOSSOM“ Cherry liqueur champagne	glass	14
„FRANKFURT ROYAL“ Applewine Prosecco Elderflower	glass	12
MUNTANER TONIC Rosé vermouth Tonic Water	glass	12
NEGRONI Sevilla gin antica formula campari	glass	12
APEROL SPRITZ Aperol prosecco soda	glass	10

„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	glass	14
GIN MARE CAPRI JINZU	glass	14

...served with GEMELLII italian tonic



STARTERS

HOLBEINS MIXED GREEN SALAD Shaved fennel Cashew nuts Cress House dressing	12
TOMATO BREAD SALAD Old balsamic vinegar Buratta tomato sorbet	18
IRISH BEEF TARTARE Summer truffle Focaccia Truffle mayonnaise chanterelle	21

CHEF-MENU

TOMATO BREAD SALAD

Old balsamic vinegar | Buratta | tomato sorbet

2021 CALAFURIA ROSÉ, SALENTO, ITALY



GRILLED SEA BASS

Melon-paprika stock | puffed rice | vegetable tatar | leek oil

2021 BEFORT, SAUVIGNON BLANC, GERMANY



GRILLED ROASTBEEF

Polenta | chanterells | madeira sauce | wild herbs | Belper Knolle

2018 CHATEAU LES CROSTES, CUVÉE PRESTIGE, FRANCE



BRAISED PEACH

Vanilla foam | lavender | sour cream ice cream

RUGGERI, PROSECCO ROSÉ

3 COUSE MENU € 65
WINE-PARING (0,1L) € 21,-

4 COURSE MENU € 75
WINE PARING (0,1L) € 28,-

VIETNAMESE PHO Glass noodles ginger chili stripes of beef filet	14
COLD MELON-PEPPER-SOUP Leek oil kress prawns	13
MEYER`S LENTIL SOUP Sausage from our own Butcher`s Shop	10



CATCH OF THE DAY

FRESHLY CAUGHT FISH EVERY DAY DAILY PRICE

Mashed potato	5	Baby-spinach	5
Grilled vegetables	6	Tomato-salat	6
French fries	5	Asparagus-shiitake	7,50

HOMEMADE RICOTTA RAVIOLI  22
Carrotpuree | Nut Butter Foam | Belper Knolle

MISO WILD SALMON 32
Sesame oil | Wild broccoli | Oyster mushrooms | Mashed potatoes
Grapefruit-Shiso-Vinaigrette

THAI BEEF SALAD 30
Mango | papaya | tomato | chilli | coriander | beef

__MEAT THE HEAT__

BRAISED U.S. SHORT RIBS 36
Plum wine | edamame | shimeji mushrooms
Mashed potatoes

“STEAK FRITES” (250 G) 30
Pommes frites | sauce bernaïse | onion jam

MEYER´S VEAL SAUSAGE 15
Homemade Currysauce | French Fries





DESSERTS

VANILLA CRÈME BRÛLÉE Marinated strawberry salted caramel ice cream	12
CHOCOLATE MOUSSE Marinated berries	8
VARIATION OF CHEESE Apple chutney fruit bread fig mustard	16



VARIOUS COFFEE & TEA SPECIALTIES

ESPRESSO	3.0
DOUBLE ESPRESSO	4.5
COFFEE CREMA	3.5
CAPPUCCINO	4.0
LATTE MACCHIATO	4.5