

**A VERY WARM WELCOME
TO THE HOLBEIN'S RESTAURANT!**



HOLBEIN'S

Thank you for your interest in the Holbein's restaurant! Herewith we gladly present you our menu recommendations. 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. 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



(Restaurant manager)



(Executive chef)

...the following menus are valid from September until Oktober 2022

www.meyer-frankfurt.de
holbeins@meyer-frankfurt.de

WWW.MEYER-FRANKFURT.DE

MEYER CATERING & SERVICE GMBH – HOLBEINS RESTAURANT

Holbeinstrasse 1 | 60596 Frankfurt / Main | Fon: 069- 66 05 66 66 | Fax: 069- 66 05 66 77
Frankfurter Volksbank | BLZ: 501 900 00 | KTO: 49 44 45 | Gericht & Erfüllungsort: Frankfurt/Main | HRB: 29067 | Ust.-IdNr.: DE 45 239 72188 | Inhaber: Gregor Meyer

WELCOME DRINKS



HOLBEIN'S

ROBERT WEIL RIESLING SEKT Sparkling wine	GLASS	11
„RHUBARB SPRITZ“ Rhubarb liqueur melon syrup prosecco	GLASS	10
„HOLBEIN'S DRIVER“ (NON-ALCOHOLIC) Vanilla peach lemon ginger ale	GLASS	8
OHLIG SPARKLING WINE non alcoholic osv zero	GLASS 6 BOTTLE 32	
CHAMPAGNER „PAUL GEORG“ 1 CRU Cuvée Meyer-Frankfurt from the Vertus, Fine und enticing aroma. A classic aperitif- Champagne. Accentuated acidity & tasty!	GLASS 12 BOTTLE 75	
CHAMPAGNER „BILLECART-SALMON“ Marvoulous Cuvée with subtle acidity and a vinous taste. The only prestige millenium champagne	GLASS 16 BOTTLE 100	
CHAMPAGNER „BILLECART-ROSÉ“ One of the best dry rosé champagnes.	GLASS 18 BOTTLE 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 TARTARE | 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)





HOLBEIN'S



MENU N° 1 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 ice cream

€ 50



MENU N° 2

ASIAN QUINOA SALAD

Broccoli | edamame | cilantro | curry corn chicken



PINK ROASTED MEDALLIONS OF VEAL FILLET

Porcino mushrooms | oven tomato | creamy polenta



TONKA BEAN CREME BRULEE

Plums | salty caramel ice cream

€ 58





HOLBEIN'S



MENU N° 3

HOMEMADE DUCK PASTRAMI
Artichoke tartare | colorful lentils vinaigrette



GRILLED SEABASS
Cauliflower | almond | currypocorn



MANGO PARFAIT
Coconut tapioca | pandan ice cream

€ 65



MENU N° 4

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



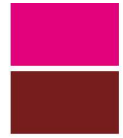
LUKEWARM CHOCOLATE CAKE
Pomegranate | tonka bean foam

€ 75





CHEF MENU



HOLBEIN'S

SCOTTISH SALMON CEVICHE

Red Onions | Coriander | Chili | Corn cream | Padron Peppers



SHELLFISH SOUP

Lobster Tail | Shiitake Dim Sum | Parsley



PINK ROASTED SUCKLING CALF

Braised Veal Cheeks | Pumpkin | Grilled Leek | Mashed Potatoes



WHITE CHOCOLATE MOUSSE

Fennel Ragout | Pomegranate Sorbet

€ 75



WE LOVE VEGI MENU

GERMAN TURNIP CEVICHE

Red Onions | Coriander | Chili | Corn cream | Padron Peppers



JERUSALEM ARTICHOKE CREAM SOUP

Shiitake Dim Sum | Parsley | Jerusalem Artichoke chips



PUMPKIN RISOTTO

Mushrooms | Almond Foam | Grilled Leek



WHITE CHOCOLATE MOUSSE

Fennel Ragout | Pomegranate Sorbet

€ 75

