



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 January to March 2023**. Our Executive chef, **Patrick Grossmayer** and his 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 53 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 January until 31th of March 2023

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

SIBERIAN BASIL Vodka basil elder flower lime ginger ale	glass	14
SHISO LEAF Gin shiso lemongras red Verjus	glass	13
PASSION ON THE DANCEFLOOR (NON ALCOHOLIC) Bitterino maracuja basil lemon	glass	9
ROBERT WEIL RIESLING SEKT BRUT	glass bottle	11 65
OHLIG SEKT ALKOHOLFREI OSVP ZERO (ALCOHOL FREE)	glass bottle	7 45
CHAMPAGNER „PAUL GOERG" 1 CRU Cuvée Meyer-Frankfurt aus dem Vertus, fein und betörend Ein klassischer Aperitif-Champagner. Säurebetont & lecker	glass bottle	12 78
CHAMPAGNER „BILLECART-SALMON" Spitzen Cuvée mit feiner Säure. Weinig im Geschmack	glass bottle	16 100
CHAMPAGNER „BILLECART-ROSÉ" Trockener Rosé-Champagner der Spitzenklasse	glass bottle	18 110
CHAMPAGNER BOLLINGER SPECIAL Spitzenchampagner, 36 Monate gereift ein Traum-Genuss ! Der Champagner mit Weltruf. BOND-CHAMPAGNER!	bottle	130
RUINART „BLANC DE BLANC" Eleganter Duft nach Birnen, Brioche und frischen Beeren; strömt aus dem Glas. Er ist kraftvoll und elegant zugleich! Einfach perfekt!	bottle	150

WELCOME FINGER-FOOD

STEAK TARTAR | MUSTARD | CUCUMBER

BLACKEND PRAWN LOLLYPOP

SPICY TUNA PRALINE | SESAME CRUST | CITRUS MARINADE

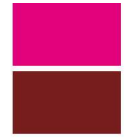
VEGI GYOZA | CHILI-MAYONNAISE

VEGETARIAN SUSHI ROLL

€ 30

(5 pieces per person)





HOLBEIN'S

CHEF MENU

SEA BASS CEVICHE

Red onions | Corn | Coriander | Chili | Popcorn



GRILLED SHRIMPS

Peas | Morels | Sauted white Asparagus | Crustacean foam



LAMB CHOPS

Wild garlic-pearl barley risotto | King oyster mushroom | Oven tomatoes | Rosemary



RHUBARB YOGURT TARTS

Braised rhubarb | Arugula ice cream | Meringue

3 course menu 68€

4 course menu 83€



HAPPY GREEN MENU

MUSHROOM CEVICHE

Red onions | Corn | Coriander | Chili | Popcorn



SAUTED ASPARAGUS

Peas | Morels | Estragon foam



ASPARAGUS-SAFFRON-RISOTTO

Caramelized belgian endive | Oven tomatoes | Parmesan foam



RHUBARB YOGURT TART

Braised rhubarb | Arugula ice cream | Meringue

3 course menu 65€

4 course menu 78€





HOLBEIN'S



FROM THE SEA MENU

YELLOWTAIL MACKEREL SASHIMI

Garden sorrel | Puffed Quinoa | Rhubarb | Citrus marinade



LEMONGRASS-COCONUT-SOUP

Kaffir lime | Shiitake Mushrooms | Coriander | Shrimp skewer



GRILLED SWORDFISH STEAK

Baby pak choi | Shimeji mushrooms | Sweet potatoes | Five Spice Sauce



CHOKEBERRY PARFAIT

White chocolate ganache | Granola | Crème Brûlée ice cream

3 course menu 68€

4 course menu 83€



HOLBEIN'S CLASSIC MENU

MIXED GREEN SALAD

Fennel | Beetroot | Caramelized walnut | Cress | Apple vinaigrette



MEDIUM ROASTED VEAL FILLET (180 G)

Veal in herb coating | Peas-mint-puree | Morel cream | Mashed potatoes

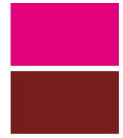


VANILLE CRÈME BRÛLÉE

Caramelized Pistachios | Pistachio ice cream

62€





HOLBEIN'S

VEGAN MENU

CAULIFLOWER & PEA

Pickeled cauliflower | Cauliflower mousse | Pea sauce | Caramelized Almonds



GRILLED ARTICHOKE

Shiitake mushrooms | Peanut – lime sauce



WHITE ASPARAGUS

New potatoes | Wild herbs | Olive oil



MANGO-COCONUT CRÉME BRÛLÉE

Exotic ragout | Lychee sorbet

3 course menu 63€

4 course menu 75€



WINE SELECTION

WHITE HOLBEIN'S

		€
2021	GRAUBURGUNDER, EMIL BAUER, NUSSDORF	45
2020	RIESLING, HOCHHEIMER HÖLLE, WEINGUT KÜNSTLER	82
2017	CHARDONNAY & WEISSBURGUNDER MATTHIAS GAUL, ST. STEPHANSHOF, PFALZ	40
2020	ARNEIS DOC, ROBERTO SAROTTO LANGHE PIEMONTE, ITALIEN	45
2021	VERMENTINO FEDERICI, LE COSTE, IGP LAZIO	38
2020	SAUVIGNON BLANC, SANCERRE AOC, MICHEL THOMAS, LOIRE	50
2022	SAUVIGNON BLANC, ST.MICHAEL EPPAN, SANCT VALENTIN	68
2020	GRÜNER VELTLINER, AUSTRIAN EAGLE" SCHLOSS HALBTURN	49

ROSÉ

		€
2021	CHATEAU MIRAVAL ROSÉ	49

RED

		€
2018	BLAUFRÄNKISCH-CABERNET SAUVIGNON, MANO NEGRA, PHILIPP KUHN	50
2019	SPÄTBURGUNDER OBERBERGENER BASSGEIGE FRANZ KELLER, ERSTE LAGE	50
2017	MONTEPULCIANO RISERVA DOC 'INFERI' MARRAMIERO, ABRUZZEN, TOSKANA	60
2015	SANGIOVESE, CASANOVA DI NERI, ROSSO DI MONTALCINO, TOSCANA, ITALIEN	49
2014	RIOJA, BODEGA MARQUESA, VALSERRANO, CRIANZA	42
2018	CAB. SAUVIGNON, „INTRIGA“, CHILE	52