



WELCOME TO HOLBEIN'S

HOLBEIN'S SPRITZ Apricot-Brandy Orange-Curacao Prosecco Lemon	glass	13
INDIAN-SUMMER-SPRITZ Redberry-Gin Limoncello Angostura Ginger-Ale	glass	13
NEGRONI Tanqueray Sevilla Campari Ferdinand's red Vermouth	glass	14
ATOCA MEETS CHAMPAGNE Cranberry infused Italicus Champagne	glass	16

PERFECT MATCH Verjus Basil-lemon-sherbet soda	glass	10
NEGRONI - ZERO Non alcoholic Gin Verjuice Non alcoholic Vincent	glass	10
HOMEMADE LEMONADE Raspberry Lemon Mint or Lemon Ginger	glass	6

2019 RIESLING SEKT BRUT, KÜNSTLER Sparkling wine	glass	11
CHAMPAGNE „BILLECART-SALMON BRUT“ The champagne of the new millenium!	glass	17
CHAMPAGNE „BILLECART-SALMON ROSÉ“ Fine rosé champagne rich & winy taste	glass	19

CORAVIN WINE LIST

2020 VAN VOLXEM GOTTESFUß RIESLING ALTE REBEN VDP GROSSE LAGE	glass	18
2019 HANS JÖRG REBHOLZ CHARDONNAY SPÄTLESE PFALZ	glass	17
2010 IMPERIAL SCHLOß HALBTURN BURGENLAND	glass	17
2019 TIGNANELLO TENUTA ANTINORI Toskana	glass	35



STARTERS

HOLBEIN´S MIXED SALAD & BEETROOT  16
Fennel | spicy cashew nuts | cress | vinaigrette

BEETROOT & TURNIP CABBAGE CARPACCIO  19
Truffle-mayonnaise | mushrooms | arugula | vinaigrette

TATAKI OF IKARIMI SALMON 21,50
Ponzu | watermelon | coriander | truffle

FAST & BUSY MENU

VITAL-DRINK OF YOUR CHOICE
"JULIA-ROBERTS" | "NICOLE-KIDMAN"
"PAUL-NEWMAN"

carrot-orange-lemon apple-orange-fennel apple-carrot-ginger-orange

SALMON TROUT TARTARE
Green apple | celery | salmon trout caviar

À LA CARTE 15 €

VEAL & BEEF PATTIES
Creamy turnip cabbage | mashed potatoes

À LA CARTE 25 €

MENU & VITAL-DRINK
37,50 €

VEGETABLE GYOZA  20
Edamame | Chili-Mayonnaise | Teriyaki | Sprout salad





MAIN COURSES

MISO WILD SALMON Shiitake mushrooms grapefruit-shiso-vinaigrette Dim Sum Mashed potatoes	34
CEASAR SALAD WITH CHICKEN SKEWERS Cherry tomatoes anchovies Parmigiano Reggiano	28
HOMEMADE TAGLIARINI CON RAGÚ Wild boar ragú prunes pecorino	20
CREAMY-SAFFRON-RISOTTO  Glazed princess beans black salsify parmigiano reggiano	26
+ SOFT-SHELL CRAB	36
SUPER-FOOD-TRUFFLE-SALAD  Baby spinach water cress pomegranate pumpkin Yuzu truffle dressing autumn truffles	28
PANKO CAULIFLOWER  Shiitake caramelized almonds sesame miso	24,50

__MEAT THE HEAT__

BRAISED U.S. SHORT RIBS Plum wine Hokkaido pumpkin shimeji mushrooms Mashed potatoes	38
IRISH PRIME BEEF HEREFORD FILET "GRASSFED" 250G Grilled vegetables onion jam Mashed potatoes	49





DESSERTS

VANILLA CRÈME BRÛLÉE	14
Red wine pears ragu salty caramel ice cream	
WARM APPLE CRUMBLE	16
Crème de cassis vanilla ice cream	



VARIOUS COFFEE & TEA SPECIALTIES

ESPRESSO	3.5
DOUBLE ESPRESSO	5.0
COFFEE CREMA	3.8
CAPPUCCINO	4.5
LATTE MACCHIATO	4.9

WIFI PASSWORD: holbeins2019

