

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	glass	11
CHAMPAGNE „BILLECART-SALMON BRUT“ The champagne of the new millenium!	glass	17
CHAMPAGNE „BILLECART-SALMON ROSÉ“ Fine rosé champagne rich & winy taste few bitter elements	glass	19

HOLBEIN'S GIN & TONIC RECOMMENDATIONS

TANQUERAY HENDRICKS	glass	14
TANQUERAY 10 SEVILLA TANQUERAY	glass	14
MONKEY 47 ROKU TANQUERAY RANGPUR	glass	14
GIN MARE CAPRI SIPSMITH	glass	14

...served with Fever-Tree Tonic

HOLBEIN'S CHEF MENU

PATRICK GROSSMAYER

3 COURSE MENU 70

4 COURSE MENU 80

1

COLD STARTERS

HOLBEIN'S MIXED SALAD & BEETROOT 	16
Fennel spicy cashew nuts cress vinaigrette	
BEETROOT & TURNIP CABBAGE CARPACCIO 	20
Truffle-mayonnaise mushrooms arugula vinaigrette	
TATAKI OF IKARIMI SALMON	23,50
Ponzu watermelon coriander truffle	
SEA BASS CEVICHE	26
Corn coriander red onions squid Leche de Tigre	

ASIAN DELIGHT BY KAWANO HIROFUMI TUESDAY - SATURDAY

VEGI-SUSHI	17
Avocado eggplant mushrooms	
CHICKEN TERIYAKI ROLL	22
Corn chicken chives seaweed salad	
CRISPY SHRIMP ROLL	23
Panko chili mayonnaise	
SASHIMI VARIATION	24
Salmon tuna Catch of the day	
TUNA & SALMON-NIGIRI	20
Sesame sauce ponzu - radish	
ALL ABOUT SALMON & SPICY TUNA ROLLS	21
KAWANO SAN'S BEST FRIEND-SELECTION	39
	58
	STARTER
	MAIN

2

WARM STARTERS

MUSCAT-PUMPKIN-SOUP 	12
Roasted pumpkin seeds pumpkin oil garden cress	
VEGETABLE GYOZA 	20
Edamame chili-mayonnaise yuzu-dashi shimeji mushrooms cress	

CATCH OF THE DAY

FRESHLY CAUGHT FISH EVERY DAY

DAILY PRICE

mashed potatoes	5	baby-spinach	5
grilled vegetables	6	asparagus-shiitake	8
french fries	6	tomato-salad	6

MISO WILD SALMON 36

Shiitake mushrooms | grapefruit-shiso-vinaigrette | Dim Sum
Mashed potatoes

CRISPY TURBOT 39

Celery | mashed beetroot | celery-beurre-blanc

CREAMY-SAFFRON-RISOTTO 🌿 26

Glazed princess beans | black salsify | parmigiano reggiano

+ SOFT-SHELL CRAB 36

HOMEMADE RICOTTA RAVIOLI 🌿 26

Nashi pear | brown butter | sage

PANKO CAULIFLOWER 🌿 24,50

Shiitake | caramelized almonds | sesame | miso

__MEAT THE HEAT__



BRAISED U.S. SHORT RIBS 38

Plum wine | Hokkaido pumpkin | shimeji mushrooms
Mashed potatoes

IRISH PRIME BEEF 49

HEREFORD FILET "GRASSFED" 250G
Grilled vegetables | onion jam | mashed potatoes

PISTACCHIO VANILLA GATEAU Kumquats mandarin sorbet	14
VANILLA CRÈME BRÛLÉE Red wine pears ragu salty caramel ice cream	14
HOLBEIN´S CHOCOLATE DREAM Pomegranate raspberry crème de cassis berry sorbet	16
LEMON SORBET Filled up with champagne	15



2015 BINGER SCHARLACHBERG RIESLING AUSLESE RHEINHESSEN Selected sweet Riesling from Rheinhessen. Intensely fruity in nose, notes of honey. Perfect to join your dessert	0,375 L 5 CL	49 10
GRAPPA DI SASSICAIA	4 CL	14
GRAPPA TIGNANELLO	4 CL	14