



# 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 October to December 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](http://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 October until December 2023

**WWW.MEYER-FRANKFURT.DE**

**MEYER CATERING & SERVICE GMBH – HOLBEINS RESTAURANT**

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## 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

PROSECCO RUGGERI DOC	glass bottle	11 55
OHLIG SEKT ALKOHOLFREI OSVP ZERO (ALCOHOL FREE)	glass bottle	7 45
CHAMPAGNER „PAUL GOERG" 1 CRU Cuvée Meyer-Frankfurt from vertus. Fine and beguiling. A classic aperitif champagne Acidic and delicious.	glass bottle	12 78
CHAMPAGNER „BILLECART-SALMON" Top Cuvée with fine acidity. Vinous in taste.	glass bottle	17 100
CHAMPAGNER „BILLECART-ROSÉ" High class dry rosé champagne.	glass bottle	19 110
CHAMPAGNER BOLLINGER SPECIAL Quality champagne, matured for 36 months, A dream treat..A champagne with worl reputation.	bottle	140
RUINART „BLANC DE BLANC" Elegant scent of pears, brioche and fresh berries flow from the glass. It is powerful and elegant. Just perfect!	bottle	160

## 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



### CHEFS CHOICE

#### BRAISED CARROTS

Rye bread | Jerusalem artichoke foam | Beetroot Vinaigrette



#### HOMEMADE CHESTNUT GNOCCHI

Parsley root | Brown butter | Belper Knolle cheese



#### MEDIUM VENISON SADDLE ROAST

Celery root | Quinces | Brussels sprouts | Juniper Jus



#### CHOCOLATE-PISTACHIO CAKE

Kumquats | Pomegranate Sorbet

3 course menu 68€

4 course menu 83€



### HAPPY GREEN

#### BRAISED CARROTS

Rye bread | Jerusalem artichoke foam | Beetroot Vinaigrette



#### HOMEMADE CHESTNUT GNOCCHI

Parsley root | Brown butter | Belper Knolle cheese



#### CREAMY SAFFRON-RISOTTO

Glazed princess beans | Salsify root | Parmigiano Reggiano



#### CHOCOLATE-PISTACHIO CAKE

Kumquats | Pomegranate Sorbet

3 course menu 65€

4 course menu 78€





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## FROM THE SEA

SALMON TROUT TARTARE  
Beetroot | Lamb's lettuce | potatoe straw



HOLBEIN'S BOUILLABAISE  
Shrimps | Cod | Mussel | Fennel



GRILLED MONKFISH  
Parsnip cream | Leaf cabbage | leek both



NOUGAT MOUSSE  
Fig in Port wine | Cassis Sorbet

3 course menu 68€

4 course menu 83€



## HOLBEIN'S CLASSIC

MIXED GREEN SALAD  
Fennel | Beetroot | Caramelized walnut | Cress | Apple vinaigrette



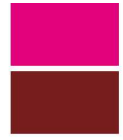
VEAL DUET  
Veal fillet | veal cheeks | mushroom dumplings | leek | mashed potatoes



VANILLE CRÈME BRÛLÉE  
Red wine pear ragout | Maple syrup ice cream

62€





HOLBEIN'S

## GARDEN & BEEF MENU

### WINTER BEET SALAD

Salsify root | walnut creme fraiche | Lamb's lettuce | elderberry vinaigrette

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### NUTMEG PUMPKIN SOUP

Pickled Pumpkin | Roasted pumpkin seeds | Styrian pumpkin seed oil

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### PINK ROASTED BARBARIE DUCK BREAST

Chickpeas | Baby Pak Choi | Five Spice Sauce

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### MANGO COCONUT CRÈME BRÛLÉE

Exotic ragout | Lychee Sorbet

3 course menu 63€

4 course menu 75€

