

WELCOME TO HOLBEIN'S

REDBERRY BASIL TONIC Redberry gin basil sherbet tonic	glass	14
MALFY SPRITZ Pink grapefruit sparkling wine	glass	14
NEGRONI Tanqueray Sevilla Campari Ferdinand's red Vermouth	glass	14
PORTWINE SPRITZ White portwine lemon sparkling wine	glass	14

CRODINO PASSION Crodino basil sherbet cranberry	glass	9
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

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COLD
STARTERS

HOLBEIN'S MIXED SALAD & BEETROOT 	16
Fennel spicy cashew nuts cress vinaigrette	
ARTICHOKE TARTARE 	22
Peanut-lime-sauce green apple leek oil	
TATAKI OF IKARIMI SALMON	24
Ponzu grapefruit jam coriander truffle	
OXEN TATARE	26
Quail egg Focaccia Truffle-mayonnaise	

ASIAN DELIGHT BY KAWANO HIROFUMI

TUESDAY - SATURDAY

VEGI-SUSHI	18
Avocado eggplant mushrooms	
CHICKEN TERIYAKI ROLL	23
Corn chicken chives seaweed salad	
CRISPY SHRIMP ROLL	24
Panko chili mayonnaise	
SASHIMI VARIATION	25
Salmon tuna Catch of the day	
TUNA & SALMON-NIGIRI	21
Sesame sauce ponzu - radish	
ALL ABOUT SALMON & SPICY TUNA ROLLS	22
KAWANO SAN'S BEST FRIEND-SELECTION	39
	58
	STARTER MAIN
VEGETABLE GYOZA 	21
Edamame chili-mayonnaise yuzu-dashi cress	

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WARM
STARTERS

CHESTNUT CREAM SOUP 	15
Roasted almonds parsley oil	
HOMEMADE TAGLIARINI 	20
Black truffle brown butter	
BREAD & BUTTER	5

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 39

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

CRISPY TURBOT 42

Celery | mashed beetroot | celery-beurre-blanc

HOMEMADE TAGLIARINI 🌿 34

Black truffle | brown butter

STUFFED PORTO BELLO MUSHROOM 🌿 29

Topinambur | parsnip | curly kale

__MEAT THE HEAT__



BRAISED U.S. SHORT RIBS 38

Plum wine | Hokkaido pumpkin | shimeji mushrooms
Mashed potatoes

BRAZILIAN ANGUS BEEF FILLET 49

Wild broccoli | truffel mashed potatoes | portwine gravy

VEAL ENTRECÔTE 46

Rosemary potatoes | tomatoe-chutney

NOUGAT DUMPLINGS Plum ragout butter crumble vanilla ice cream	16
VANILLA CRÈME BRÛLÉE Berries salty caramel ice cream	14
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