



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 2024**. Our Executive chef, **Patrick Grossmayer** and 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 2024

WWW.MEYER-FRANKFURT.DE

MEYER CATERING & SERVICE GMBH – HOLBEINS RESTAURANT

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WELCOME DRINKS

HOLBEIN'S

HOLBEIN'S KIR ROYAL Champagne Crème de Cassis	glass	16
HOLBEIN'S NEGRONI Tanqueray Sevilla Campari Ferdinand's red Vermouth	glass	14
PASSION ON THE DANCEFLOOR (NON ALCOHOLIC) Bitterino maracuja basil lemon	glass	9
WEINGUT KÜNSTLER, RIESLING SEKT	bottle	55
OHLIG SEKT ALKOHOLFREI OSVP ZERO (ALCOHOL FREE)	bottle	45
CHAMPAGNER „PAUL GOERG" 1 CRU Cuvée Meyer-Frankfurt aus dem Vertus, fein und betörend Ein klassischer Aperitif-Champagner. Säurebetont & lecker	bottle	78
CHAMPAGNER „BILLECART-SALMON" Spitzen Cuvée mit feiner Säure. Weinig im Geschmack	bottle	100
CHAMPAGNER „BILLECART-ROSÉ" Trockener Rosé-Champagner der Spitzenklasse	bottle	110
CHAMPAGNER BOLLINGER SPECIAL Spitzenchampagner, 36 Monate gereift ein Traum-Genuss ! Der Champagner mit Weltruf. BOND-CHAMPAGNER	bottle	140
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	160

WELCOME FINGER-FOOD

STEAK TARTAR | MUSTARD | CUCUMBER

BLACKEND PRAWN LOLLYPOP

SPICY TUNA PRALINE | SESAME CRUST | CITRUS MARINADE

VEGI GYOZA | CHILI-MAYONNAISE

FRANKFURT GREEN SAUCE | QUAIL EGG

€ 30

(5 pieces per person)





HOLBEIN'S

CHEF MENU

ARTICHOKE TARTARE

Peanut-lime-sauce | green Apple | leek oil



VEGETABLE GYOZA

Edamame | chili-Mayonnaise | yuzu-dashi | cress



BRAISED U.S. SHORT RIBS

Plum wine | hokkaido pumpkin | mushrooms | mashed potatoes



CHOCOLATE NOUGAT SIN

Biscuit | nougat mousse | chocolate foam | blood orange sauce

3 course menu 70€

4 course menu 80€



HAPPY GREEN MENU

ARTICHOKE TARTARE

Peanut-lime-sauce | green Apple | Leek oil



VEGETABLE GYOZA

Edamame | chili-Mayonnaise | yuzu-dashi | cress



STUFFED PORTO BELLO MUSHROOM

Topinambur | parsnip | curly kale



CHOCOLATE NOUGAT SIN

Biscuit | nougat mousse | chocolate foam | blood orange sauce

3 course menu 65€

4 course menu 75€





HOLBEIN'S



HOLBEIN'S CLASSIC MENU

GREEN MIXED SALAD

Fennel | beetroot | caramelized walnut | cress | Apple vinaigrette



HOMEMADE RICOTTA RAVIOLI

Nashi pear | nut butter foam | sage

or

MISO WILD SALMON

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

or

MEDIUM ROASTED VEAL (200 G)

Wild broccoli | truffel mashed potatoes | portwine gravy



VANILLE CRÈME BRÛLÉE

Berries | salty caramel ice cream

Vegi Menu 62€

Fish Menu 68 €

Beef Menu 75 €

YOUR GUESTS CAN CHOOSE THEIR MAIN
COURSE ON SITE.
THIS IS POSSIBLE FOR A MAXIMUM OF
30 PEOPLE.

