

WELCOME TO HOLBEIN'S

SUNSHINE-BERRY Byrrh-aperitivo wildberry lemon	glass	14
GREEN-TEA BERGAMOT Italicus orange curacao lemon green tea	glass	16
SPRING-NEGRONI Tanqueray sevilla white vermouth suze	glass	15
PEACH-VERMOUTH SPRITZ White Vermouth peach sekt soda	glass	15

FLEIN JUICE FROM SAUVIGNON BLANC Non alcoholic wine	glass	9
NEGRONI - ZERO Non alcoholic Gin verjuice non alcoholic Vincent	glass	10
HOMEMADE LEMONADE Pomegranate & basil or Lemon & ginger	glass	7

2019 RIESLING SEKT BRUT, KÜNSTLER	glass	11
CHAMPAGNE „BILLECART-SALMON BRUT“ The champagne of the new millenium!	glass	18
CHAMPAGNE „BILLECART-SALMON ROSÉ“ Fine rosé champagne rich & winy taste few bitter elements	glass	19

HOLBEIN'S GIN & TONIC RECOMMENDATIONS

TANQUERAY HENDRICKS	glass	15
TANQUERAY 10 SEVILLA TANQUERAY	glass	15
MONKEY 47 ROKU TANQUERAY RANGPUR	glass	15
GIN MARE CAPRI SIPSMITH	glass	15
FERDINANDS SAAR DREYBERG BERRY	glass	15
...served with Fever-Tree Tonic		

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COLD STARTERS

HOLBEIN'S MIXED SALAD & BEETROOT 	16
Fennel spicy cashew nuts cress vinaigrette	
TATAKI OF IKARIMI SALMON	22
Beetroot grapefruit yuzu-truffle-marinade	
VEAL TATARE	24
Hazel capers salt-lemon mustard rocket aioli	

EASTER MENU

KOHLRABI CEVICHE & APPLE
Red cabbage kimchi | radicchio | mizuna

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WILD GARLIC-COCONUT SOUP
Tomatoes | lardo | wild herbs

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MEDIUM ROASTED LAMB KAREÉ
Shiitake | miso-sweet potatoe | five-spice-sauce

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RHUBARB RASPBERRY TARTLET
Meringue | braised rhubarb | yogurt ice cream

3 COURSE MENU 70€
4 COURSE MENU 80€

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WARM STARTERS

WILD GARLIC-COCONUT SOUP	14
Tomatoes lardo wild herbs	
VEGETABLE GYOZA 	21
Edamame chili-mayonnaise yuzu-dashi cress	
BABY CALAMARI & PULPO	26
Cucumber-pomelo salad eggplant caviar dashi-butter	
SMALL MILANESE SOURDOUGH & SALTED FRENCH 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

GRILLED SEA BASS 38

Green asparagus | baby carrot | celery puree | pata-negra sud

HOMEMADE RICOTTA RAVIOLI  27

Pointed morels | peas | brown butter | parmigiano reggiano

__MEAT THE HEAT__



BRAISED U.S. SHORT RIBS 38

Plum wine | edamame | shimeji mushrooms
Mashed potatoes

BLACK ANGUS BEEF FILLET 49

Wild broccoli | truffel mashed potatoes | portwine-jus

MEDIUM ROASTED LAMB KAREÉ 46

Shiitake | miso-sweet potatoe | five-spice-sauce

RHUBARB RASPBERRY TARTLET Meringue braised rhubarb yogurt ice cream	16
HOLBEIN´S CHOCOLATE DREAM Mango passionfruit gel coconut ice cream	16
VANILLA CRÈME BRÛLÉE Raspberries pistachio ice cream	14
LEMON-BASIL SORBET Infused 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