

## WELCOME TO HOLBEIN'S

AVIONIC-TONIC glass 12  
Ziegler Avionic | tonic

SARTI SPRITZ glass 12  
Sarti | sparkling wine | soda

HOLBEIN'S-NEGRONI glass 15  
Tanqueray sevilla | red vermouth | campari

MARTINI FRESCO SPRITZ glass 12  
Martini fresco | sparkling wine | soda

CRODINO-BERRY glass 10  
Crodino | Fever-tree berry | lemon

NEGRONI-ZERO glass 12  
Non alcoholic Momotaro Gin | Verjuice | Zeitgeist Zero

OHLIG SEKT ZERO glass 8  
Non alcoholic sprakling wine

2019 RIESLING SEKT BRUT, KÜNSTLER glass 11

CHAMPAGNE „BILLECART-SALMON BRUT“ glass 18  
The champagne of the new millenium!

CHAMPAGNE „BILLECART-SALMON ROSÉ“ glass 19  
Fine rosé champagne | rich & winy taste | few bitter elements

### 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

...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	
TATAKI OF IKARIMI SALMON	22
Beetroot   grapefruit   yuzu-truffle-marinade	
HEIRLOOM TOMATO SALAD 🌿	20
Grilled Focaccia   Burrata   old balsamic vinegar	
ICED GAZPACHO 🌿	14
Tomato   cucumber   herbs   bread chip	

### 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´´ BEST FRIEND-SELECTION	39
STARTER	
MAIN	60

# 2

## WARM STARTERS

BABY CALAMARI & PULPO	24
Cucumber-pomelo salad   avocado   dashi-butter	
SMALL SOURDOUGH / SARDINIEN BREAD & 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	5

**MISO WILD SALMON** 36  
Shiitake mushrooms | grapefruit-shiso-vinaigrette | Dim Sum  
Mashed potatoes

**GRILLED TURBOT** 39  
Chanterelles | fennel | pearl barley | tomato vinaigrette

**HOMEMADE TAGLIARINI WITH GRILLED  
CHANTERELLES** 26   
Parsley | Belper Knolle | brown butter

**THAI BEEF SALAD** 29  
Paillard of Beef | papaya | cucumber | red pepper | coriander

## \_\_MEAT THE HEAT\_\_



**BRAISED U.S. SHORT RIBS** 38  
Plum wine | edamame | shimeji mushrooms  
Mashed potatoes

**BLACK ANGUS BEEF FILLET** 160G 39.5  
220G 49.5  
Wild broccoli | truffle mashed potatoes | portwine-jus

**GRILLES CORN POULARDE BREAST** 36  
Beans-peach vegetables | Potato gnocchi | thyme-jus

BRAISED CALIFORNIA PEACH Vanilla espuma   Caramelized quinoa   Yogurt ice cream	16
HOLBEIN´S GELATO-VARIATION Salted coconut   Pistachio   Hazelnutty	12
LEMON SORBET Filled up with champagne	15
VANILLA CRÈME BRÛLÉE Cherry ragout   vanilla ice cream	14



2021 KÜNSTLER, RÜDESHEIMER BERG, ROTTLAND 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
ESPRESSO MARTINI	GLASS	15
GRAPPA DI SASSICAIA	4 CL	14
GRAPPA TIGNANELLO	4 CL	14