

WELCOME TO HOLBEIN'S

LILLET BERRY glass 12
Lillet | Fever-Tree Berry

ROBERT DE NIRO glass 12
Campari | aperol | prosecco | orange juice

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

BASIL SMASH glass 15
Taqueray Gin | dry Curacao | lemon | basil

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

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

THE DUKE SECCO ZERO glass 9
St. Anthony | Rudesheim | Black Tea infused

2021 RIESLING SEKT BRUT, KÜNSTLER glass 11
Harmonious & elegant

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
Sliced fennel spicy cashews cress vinaigrette	
BEETROOT TARTAR 	18
Lime-crème-fraîche wasabi foam avocado	
YELLOWTAIL MACKEREL SASHIMI	22
Japanese cucumber lime-truffle marinade mizuna	
BEEF FILLET TARTAR	22
Truffle mayonnaise quail egg focaccia parmesan chip	

ASIAN DELIGHT BY KAWANO HIROFUMI TUESDAY - SATURDAY

VEGI-SUSHI	18
Avocado eggplant mushrooms	
RAINBOW ROLL	23
Salmon tuna egg avocado	
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

NUTMEG PUMPKIN SOUP 	14
Roasted pumpkin seeds styrian pumpkin seed oil	
VEGETARIAN GYOZA 	18
Asian mushroom salad wasabi-mayonnaise	
SOURDOUGH LOAF & SALTED FRENCH BUTTER	4

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

HOLBEINS´S MISO WILD SALMON 36
Shiitake | grapefruit-shiso-broth | Dim Sum | mashed potatoes

GRILLED LOUP DE MER 42
Creamed savoy | pata negra broth | chives

HOMEMADE TAGLIARINI  36
Black truffle | fontina cheese | brown butter

PORCINI MUSHROOM RISOTTO  32
Parmesan foam | green asparagus | tomato

__MEAT THE HEAT__



BRAISED U.S. SHORT RIBS 38
Hokkaido pumpkin | edamame | shimeji mushrooms
Mashed potatoes

BLACK ANGUS BEEF FILLET LADYS CUT 39.5
Wild broccoli | mashed potatoes GENTLEMANS CUT 49.5
Port wine jus

PINK VENISON ROAST 42
Turnip | celeriac puree | brussels sprouts | juniper jus

HOLBEIN´S CHOCOLATE DREAM		15
White chocolate ganache marinated pumpkin yoghurt ice cream		
SALZBURGER NOUGAT DUMPLINGS		16
Plum roaster vanilla ice cream		
LEMON SORBET		15
Topped with champagne		
VANILLA CRÈME BRÛLÉE		14
Roasted pistachios pistachio ice cream		
CHEESE VARIATION		18
Reblochon Comté Picandou Manchego Fig mustard		
ESPRESSO MARTINI	GLASS	15
X		
2021 KÜNSTLER, RÜDESHEIMER	0,375 L	49
BERG, ROTTLAND	5 CL	10
RIESLING AUSLESE		
RHEINHESSEN		
Selected sweet Riesling from Rheinhessen. Intensely fruity in nose, notes of honey. Perfect to join your dessert		
OLD PULTENEY SINGLE MALT	4 cl	17
GRAPPA DI SASSICAIA	4 CL	14
GRAPPA TIGNANELLO	4 CL	14

To view the menu with informations on allergies, please speak to our service staff

WIFI PASSWORD: HappyHolbeins