



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 October to December 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 October until 31th of December 2024

WWW.MEYER-FRANKFURT.DE

MEYER CATERING & SERVICE GMBH – HOLBEINS RESTAURANT

Holbeinstrasse 1 | 60596 Frankfurt / Main | Fon: 069- 66 05 66 66 | Fax: 069- 66 05 66 77
Frankfurter Volksbank | BLZ: 501 900 00 | KTO: 49 44 45 | Gericht & Erfüllungsort: Frankfurt/Main | HRB: 29067 | Ust.-IdNr.: DE 45 239 72188 | Inhaber: Gregor Meyer



WELCOME DRINKS

HOLBEIN'S

HOLBEIN'S KIR ROYAL Champagne Crème de Cassis	Glas	16
SARTI SPRITZ Prosecco Soda	Glas	12
LILLET WILD BERRY Lillet Wild Berry	Glas	12
FLEIN JUICE FROM SAUVUGNON BLANC (NON ALCOHOLIC)	Glas	9
WEINGUT KÜNSTLER, RIESLING SEKT	bottle	68
OHLIG SEKT ALKOHOLFREI OSVP ZERO (NON ALCOHOLIC)	bottle	45
CHAMPAGNER „PAUL GOERG" 1 CRU	bottle	88
CHAMPAGNER „BILLECART-SALMON"	bottle	120
CHAMPAGNER „BILLECART-ROSÉ	bottle	130
CHAMPAGNER BOLLINGER SPECIAL	bottle	140
RUINART „BLANC DE BLANC"	bottle	170

WELCOME FINGER-FOOD

STEAK TARTARE | MUSTARD | CUCUMBER

BLACKEND PRAWN LOLLYPOP

SPICY TUNA TARTARE | KOMBU MERINGUE | AVOVADO | SESAME

VEGI GYOZA | CHILI-MAYONNAISE

BEETROOT MACARON | GOAT CHEESE CREAM

€ 8
(per piece)





HOLBEIN'S



CHEF MENU

SASHIMI FROM THE YELLOWTAILED MACKEREL
Lime-Shiso-Marinade | Japanese cucumber | Wasabi mayonnaise



HOMEMADE TAGLIARINI
Black truffle | Brown butter | Parmigiano Reggiano



BRAISED SLICES OF VEAL
Brussels sprouts | Rösti | Pumpkin puree | Port wine Jus



NOUGAT DUMPLING
Plum roaster | vanilla ice cream

3 course menu 70€
4 course menu 80€



HAPPY GREEN MENU

BEETROOT TATAR
Lime-Crème-Fraîche | Avocado | Wasabi foam



HOMEMADE TAGLIARINI
Black truffle | Brown butter | Parmigiano Reggiano



STUFFED PORTO BELLO MUSHROOM
Brussels sprouts | Pumpkin puree | Vegi Jus



NOUGAT DUMPLING
Plum roaster | Vanilla ice cream

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 | Brown butter | Sage

or

MISO WILD SALMON

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

or

MEDIUM ROASTED BEEF FILLET (200 G)

Wild broccoli | Truffel mashed potatoes | Port wine Jus



VANILLE CRÈME BRÛLÉE

Berries | Salted 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.



WINE SELECTION



WHITE

€ **HOLBEIN'S**

2021	GRAUBURGUNDER, EMIL BAUER, PFALZ GERMANY	49
2017	CHARDONNAY & WEISSBURGUNDER MATTHIAS GAUL, ST. STEPHANSHOF, PFALZ GERMANY	43
2020	RIESLING, KÜNSTLER, RHEINGAU GERMANY	45
2021	WEISSBURGUNDER, KÜNSTLER, RHEINGAU GERMANY	49
2022	CHARDONNAY, ELENA WALCH ALTO ADIGE DOC DOC, SOUTH TIROL, ITALY	49
2022	ARNEIS BLANGÉ DOC, LANGHE CERETTO PIEMONTE, ITALY	55
2022	SANCERRE, DOMAINE LA BARBOTAIN AOC LOIRE, FRANCE	59
2022	SAUVIGNON BLANC, ST.MICHAEL EPPAN, SANCT VALENTIN, SOUTH TIROL, ITALY	69

ROSÉ

2022	IRRESISTIBLE DOMAINE DE LA CROIX AOC CÔTES DE PROVENCE, FRANCE	49
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RED

2018	BLAUFRÄNKISCH-CABERNET SAUVIGNON, MANO NEGRA, PHILIPP KUHN, PFALZ GERMANY	50
2017	SPÄTBURGUNDER, DURBACH, MARKGRAF VON BADEN, GERMANY	46
2020	ELIO GRASSO GAVARINI NEBBIOLO PIEMONTE, ITALY	65
2018	PRIMITIVO DI MANDURIA, SESSANTANNI APULIEN, ITALY	68
2018	FÓLA CANNONAU DI SARDEGNA DOC, SARDINIA, ITALY	65
2019	CABERNET SAUVIGNON, BERINGER VINEYARDS CALIFORNIA, USA	45
2020	MALBEC RESERVA, SOTTANO, ARGENTINIA SOUTH AMERICA	55
2017	RIOJA RESERVA, MARQUES DE RISCAL, RIOJA SPAIN	69

*If we have not quite met your taste here yet, we will also be happy to send us our
complete wine list.
Price change due different vintages reserved.*