



# 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](http://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 1<sup>st</sup> of January until 31<sup>th</sup> of March 2025

**WWW.MEYER-FRANKFURT.DE**

**MEYER CATERING & SERVICE GMBH – HOLBEINS RESTAURANT**

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## WELCOME DRINKS

# HOLBEIN'S

PEACH-VERMOUTH-SPRITZ White Vermouth   Peach   Sekt   Soda	glass	14
HOLBEIN'S NEGRONI Tanqueray Sevilla   Campari   Ferdinand's red Vermouth	glass	14
THE DUKE SECCO ( NON ALCOHOLIC ) Black Tea infused	bottle	49
WEINGUT KÜNSTLER, RIESLING SEKT	bottle	68
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 TARTAR | MUSTARD | CUCUMBER

BLACKEND PRAWN LOLLYPOP

SPICY TUNA PRALINE | SESAME CRUST | CITRUS MARINADE

VEGI GYOZA | CHILI-MAYONNAISE

BEETROOT MACARON | GOAT CHEESE CREAM

**€ 40**

(5 pieces per person)





**HOLBEIN'S**



## CHEF MENU

### HOLBEIN'S CARROT SALAD

Black salsify | crème fraîche | lamb's lettuce | currant vinaigrette



### 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 80€

4 course menu 90€



## HAPPY GREEN MENU

### HOLBEIN'S CARROT SALAD

Black salsify | crème fraîche | lamb's lettuce | currant vinaigrette



### 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 75€

4 course menu 85€





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## HOLBEIN'S CLASSIC MENU

### BEETROOT TARTAR

Lime-crème fraîche | avocado | wasabi-foam



### 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 | portwine gravy



### VANILLE CRÈME BRÛLÉE

Berries | salted caramel ice cream

Vegi Menu 72€

Fish Menu 78 €

Beef Menu 85 €

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



# HOLBEIN'S

## WINE SELECTION

### WHITE

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	€
2021 GRAUBURGUNDER, EMIL BAUER, PFALZ GERMANY	49
2017 CHARDONNAY & WEISSBURGUNDER MATTHIAS GAUL, PFALZ, GERMANY	43
2020 RIESLING, KÜNSTLER, RHEINGAU, GERMANY	45
2021 WEISSBURGUNDER, KÜNSTLER, RHEINGAU GERMANY	49
2022 CHARDONNAY, ELENA WALCH ALTO ADIGE DOC SOUTH TIROL	49
2022 ARNEIS BLANGÉ DOC, LANGHE CERETTO PIEMONTE, ITALY	55
2022 SANCERRE, DOMAINE LA BARBOTAINÉ AOC LOIRE, FRANCE	59
2022 SAUVIGNON BLANC, ST.MICHAEL EPPAN SANCT VALENTIN, SOUTH TIROL	68

### ROSÉ

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2023 IRRESISTIBLE DOMAINE DE LA CROIX AOC CÔTES DE PROVENCE, FRANCE	49
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### RED

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	€
2021 BLACK PRINT, MARKUS SCHNEIDER, 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, SARDINIEN ITALY	65
2019 CABERNET SAUVIGNON, BERINGER VINEYARDS KALIFORNIEN, USA	45
2020 MALBEC RESERVA, SOTTANO, ARGENTINIEN	55
2017 RIOJA RESERVA, MARQUES DE RISCAL, SPAIN	65

*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.*