

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

ESPRESSO MARTINI glass 15
Vodka | espresso | canonita | coffee liqueur

YUZU-MATCH glass 12
Juzu-Ginger-Sherbet | verjus | maracuja | non alcoholic sekt

THE DUKE glass 10
Secco zero | black tea infused

NEGRONI-ZERO glass 11
Non alcoholic Momotaro Gin | verjuice | zeitgeist Zero

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 80

4 COURSE MENU 90

1

COLD STARTERS

HOLBEIN´S MIXED SALAD & BEETROOT 	16.5
Sliced fennel spicy cashews cress vinaigrette	
ASPARAGUS SALAD 	18
Burrata arugula basil pesto	
SPICY SHRIMP TACO	22
Wasabi chili mayonnaise avocado	
BEEF FILLET TARTAR	22
Wild garlic mayonnaise parmesan flatbread	

ASIAN DELIGHT BY KAWANO HIROFUMI TUESDAY - SATURDAY

VEGI-SUSHI	20
Avocado eggplant mushrooms Wakame	
RAINBOW ROLL	24
Salmon tuna egg avocado	
CRISPY SHRIMP ROLL	24
Panko chili mayonnaise	
SASHIMI VARIATION	26
Salmon tuna Catch of the day	
TUNA & SALMON-NIGIRI	22
Sesame sauce ponzu - radish	
ALL ABOUT SALMON & SPICY TUNA ROLLS	24
Salmon & Tuna-Inside-Out Salmon-Nigiri	
“KAWANO SAN“ BEST FRIEND-SELECTION	39
	STARTER
	MAIN
	66

2

WARM STARTERS

CREAMY ASPARAGUS SOUP 	14
Tomato wild garlic crispbread	
VEGETARIAN GYOZA 	19.5
Asian mushroom salad wasabi-mayonnaise	
SOURDOUGH LOAF & SALTED FRENCH BUTTER	4.5

CATCH OF THE DAY

FRESHLY CAUGHT FISH EVERY DAY
DAILY PRICE

mashed potatoes	5	baby-spinach	5
grilled vegetables	6	asparagus-shiitake	8
tarragon french fries	6	tomato-salad	5

HOLBEINS´S MISO WILD SALMON 36
Shiitake | grapefruit-shiso-broth | dim sum | mashed potatoes

GRILLED SWORDFISH 42
Chickpea puree | curry foam | baby pak choi

HOMEMADE TAGLIARINI 🌿 36
Peas | morels | brown butter
& 3 SHRIMPS +12

WHITE ASPARAGUS 🌿 26
New potatoes | Sauce Hollandaise | wild herbs
& SALMON FILLET 17
& ROSEMARY HAM 10
& BEEF FILLET 28



__MEAT THE HEAT__

BRAISED U.S. SHORT RIBS 38
Carrot puree | edamame | shimeji mushrooms
Mashed potatoes

MEDIUM ROASTED LAMB KAREÉ 42
Shiitake | miso-sweet potatoe | five-spice-sauce

BLACK ANGUS BEEF FILLET LADYS CUT 39.5
Asparagus vegetables | mashed potatoes GENTLEMANS CUT 49.5
Port wine jus

RHUBARB RASPBERRY STRUDEL Ruby Ganache vanilla ice cream	15
LEMON SORBET Topped with champagne	15
VANILLA CRÈME BRÛLÉE Roasted pistachios pistachio ice cream	14
CHEESE VARIATION Reblochon Comté Picandou Manchego Fig mustard	18



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
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