



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 April to July 2025**. 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 April until 31th of July 2025

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



HOLBEIN'S

WELCOME DRINKS

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

ASPARAGUS SALAD
Burrata | arugula | basil pesto



WILD GARLIC-COCONUT SOUP
Tomatoes | lardo | wild herbs



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



RHUBARB RASPBERRY STRUDEL
Ruby ganache | braised rhubarb | vanilla ice cream

3 course menu 80€

4 course menu 90€



HAPPY GREEN MENU

ASPARAGUS SALAD
Burrata | arugula | basil pesto



WILD GARLIC-COCONUT SOUP
Tomatoes | wild herbs



STUFFED PORTO BELLO MUSHROOM
Cous cous | feta | pomegranate | vegetarian jus

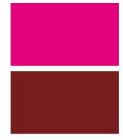


RHUBARB RASPBERRY STRUDEL
Ruby ganache | braised rhubarb | vanilla ice cream

3 course menu 75€

4 course menu 85€





HOLBEIN'S

HOLBEIN'S CLASSIC MENU

ASPARAGUS SALAD
Creamy Burrata | tomato | old balsamic | arugula



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 | truffled mashed potatoes | portwine gravy



SOUR CHERRY CRUMBLE
Vanilla foam | pistachio | cherry sorbet

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

	€
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 BARBOTAIN AOC LOIRE, FRANCE	59
2022 SAUVIGNON BLANC, ST.MICHAEL EPPAN SANCT VALENTIN, SOUTH TIROL	68

ROSÉ

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

RED

	€
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.*