

Fresh asparagus from Lower Rhine

Cream of asparagus soup
Summer truffle/croûtons
10 €

Fresh asparagus with parsley potatoes
with Sauce Hollandaise or melted butter
22 €

Optionally including:

Filet of gilthead	30 €
Beef tenderloin	38 €
Veal escalope	30 €

Starter

Essence of black feathered chicken
Root vegetable/ravioli/morel
14 €

Lobster bisque
Fine fishes/dill/whiskey
15 €

Beef carpaccio
Parmesan/rocket/pine nuts/roasted asparagus
16 €

Oysters Fine de Claire N°3
Shallot-vinaigrette/chester bread/lemon
3 pieces 11 € 6 pieces 20 €

Salads

Scallops
Lamb's lettuce/orange/croûtons/cress
Starter 19€ main course 26€

Surf & Turf
Mixed salads/Black Tiger prawns/beef tenderloin stripes/
saffron-garlic-dip
Starter 18€ main course 25€

Honey-goat's cheese gratiné
Lamb's lettuce/figs/honey/apples/caramelized nuts
Starter 15 € main course 20 €

Dressings
Rasperry/french/balsamic/walnut

Pasta

Pesto

Spaghetti/rucola/basil/garlic/tomato ragout/pine nuts/
"Belper Knolle" cheese

Starter 14 € main course 18 €

with 4 scampis: + 9 €

Truffle

Taglioni/champagne sauce/Parmesan/green asparagus

Starter 22 € main course 30 €

Main courses

Variation of river & sea

Basmati rice/vegetables/Riesling-dill-sauce
32 €

Lobster & scallops

Spinach/tagliolini/saffron/sour cream/truffle
46 €

Veal cheeks

Potato-caleric-puree/elderflower-onion-jam/vegetables/balsamic gravy
34

Filet of lamb

Mixed beans/bacon/potato gratin/rosemary gravy
30 €

Dessert

Sorbet

Lemon/mango/strawberry/raspberry/pear/cassis/passionfruit/apple
per scoop 3 €

infused with sparkling wine or wodka +4 €

Dessertvariation „Villa Hügel“

Different delicacies from our patisserie
15 €

Crème Brûlée

Madagascar-vanilla/chocolate-hazelnut-ice cream
15 €

Selection of biscuits & filled chocolate

Ideal with coffee
13 €

Small collection of cheese

raw-, soft- and hard cheese/homemade fruit-bread/grapes/figs
14 €