

Soups / Starters

Hokkaido pumpkin cream
Coconut/chili/scampi/ginger
11 €

Lobster bisque
Fine fishes/whiskey/coconut
16 €

Duck essence
Ravioli/foie gras/morels/vegetable-julienne
16 €

Beef carpaccio
Parmesan/pine nuts/vinegar/rocket salad/dried tomatoes
17 €

Ragout fin
Queen pâté/veal/poularde/mushrooms
16 €

Oysters Fine de Claire N°3
Shallot-vinaigrette/chester bread/lemon
3 pieces 11 € 6 pieces 21 €

Salads

Seared tuna

Leaf salad/sesame varnish/orange mango chutney

Starter 18 €

main course 28 €

Gratinée goat cheese

Mixed salad/port wine cowardly/honey/berrys/caramelized nuts

Starter 16 €

main course 22 €

Air-dried venison ham

Lamb's lettuce/ herb croûtons /cranberries

Starter 16 €

main course 22 €

Dressings

rasberry-chili/french/balsamic/walnut

Pasta

Aglio e Olio

Colourful pasta/chilli/rocket/cherry tomatoes/parmesan/scampi

Starter 17 €

main course 26 €

Autumn truffle

Taglioni/champagne sauce/parmesan/green asparagus

Starter 23 €

main course 35 €

also with 4 pan-seared prawns: + 9 €

Fisch / Fleisch

Variation of river & sea
Saffronbrandade/Riesling-sauce/winter leaf salads
30 €

Lobster & scallops
Spinach/tagliolini/sour cream/autumn truffle
46 €

Filet of sea bass
Tomato/pepper/zucchini/olive/caper/rosemary potatoes
28 €

Veal cheeks
Potato-caleric-puree/elderflower-onion-
jam/vegetables/balsamic gravy
35 €

Beef tenderloin
Vegetables/gratin/madeira gravy
39 €

As tournedos „Rossini“
with foie gras +10 €

Venison medallions from local hunt
Pumpkinrisotto/seeds/vanilla-blackberry jus/field salad
37 €

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/ Valrohna chocolate ice cream
12 €

Selection of biscuits & filled chocolate

Ideal with coffee
13 €

Small collection of cheese

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