

# *Soups / Starters*

Iced melon soup  
Parma ham/port wine/mint/crayfish  
13 €

Lobster bisque  
Fine fishes/whiskey/coconut  
16 €

Oxtail soup  
Dumplings/root vegetables/Madeira  
14 €

Beef carpaccio  
Parmesan/pine nuts/vinegar/rocket salad/dried tomatoes  
15 €

+ fried chanterelles 4 €

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

Oysters Fine de Claire N°3  
Shallot-vinaigrette/chester bread/lemon  
3 pieces 12 €                      6 pieces 22 €

Desietra „Osietra“ caviar  
Mini-Blinis/Clotted Cream  
30 gram 59 €                      50 gram 85 €

# *Salads*

## Seared tuna

Leaf salad/sesame varnish/orange mango chutney

Starter 19 €                      main course 29 €

## Gratinée goat cheese

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

Starter 17 €                      main course 23 €

## Smoked quail breast

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 18 €                      main course 27 €

## Chanterelles in cream

Tagliatelle/chives/parmesan/rocket/cherry tomatoes

Starter 18 €                      main course 26 €

## Summer truffle

Taglioni/champagne sauce/parmesan/green asparagus

Starter 19 €                      main course 29 €

also with 4 pan-seared prawns: + 9 €

# *Fish / Meat*

Variation of river & sea  
Lemon and dill risotto/saffron sauce/vegetables  
32 €

Lobster & scallops  
Spinach/tagliolini/sour cream/truffle  
49 €

Fillet of sea bass  
Roasted asparagus/tomato/rosemary potatoes/Styrian seed oil  
30 €

Veal cheeks  
Potato-caleric-puree/elderflower-onion-jam/vegetables/balsamic gravy  
37 €

Lamb  
Loin & fillet/zucchini/aubergine/peppers/tomatoes/  
potato gratin/garlic jus  
39 €

Creamed chanterelles  
French fries/summer salad

with fillet of beef            40 €

with „Wiener Schnitzel“       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 €

## Strawberry & vanilla

Crème brûlée/sorbet/yoghurt/lemon/mint  
15 €

## Selection of biscuits & filled chocolate

Ideal with coffee

13 €

## Small collection of cheese

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

15 €