

Soups / Starters

Cream of Hokkaido pumpkin
Chilli/scampi/ginger
11 €

Lobster bisque
Fine fishes/whiskey/coconut
16 €

Duck essence
Ravioli/Fois Gras/morels/vegetable julienne
16 €

Beef carpaccio
Belper Knolle/balsamic vinegar/rocket salad/mild pepper sour cream
16 €

Turbot
Pea and potato coulis/artichoke/morels/pumpkin
29 €

Oysters Fine de Claire N°3
Shallot-vinaigrette/chester bread/lemon
3 pieces 13 € 6 pieces 23 €

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

Salads

Seared tuna

Leaf lettuce/sesame varnish/grapefruit/avocado

Starter 19 € main course 29 €

Gratinée goat cheese

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

Starter 17 € main course 23 €

Venison ham from the beech smoke

Lamb's lettuce/herb croutons/cranberries

Starter 16 € main course 22 €

Dressings

rasberry-chili/french/balsamic/walnut

Pasta

Slices of saddle of venison

Porcini mushroom ravioli/morels/chives/beechn mushrooms

Starter 22 € main course 31 €

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

Saffron brandade/vegetables/beluga lentils/crustacean foam
32 €

Lobster & scallop duet

Garden spinach/tagliolini/saffron/autumn truffle
49 €

Fillet of sea bass

Hokkaidopumpkin risotto/rocket/parmesanchip/Styrian pumpkin seed oil
31 €

Veal cheeks

Potato-caleric-puree/elderflower-onion-jam/vegetables/balsamic gravy
38 €

Crown and fillet of Irish lamb

herb-mustard crust/coloured bean cassoulet/potato gratin
43 €
(waiting time minimum 30 minutes)

Fillet of beef

vegetables/gratin/Madeira jus/truffle
39 €

As Tournedos 'Rossini'

with foie gras +10 €

Venison escalope

Bread-nut breading/cranberries/truffled mashed potatoes/ lamb's lettuce
32 €

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 €

Pear & nut

Marzipan/warm pear tartare/nougat/caramel
15 €

Selection of biscuits & filled chocolate

Ideal with coffee
13 €

Small collection of cheese

raw-, soft- and hard cheese/homemade fruit-bread/grapes/fig
15 €

Crottin de Chavignol

Lavender honey/pumpnickel/pear/fig
11 €