

Fresh asparagus from Lower Rhine

Asparagus soup
Truffle/croûtons
10 €

Carpaccio of Charolais beef
Panfried asparagus/pumpkinseed oil/tomatoes/pine nuts
18 €

Fresh asparagus
Potatoes with parsley/Flädle/Sauce Hollandaise
24 €

addiotional with:
fillet of beef + 19 €
2 small veal escalopes + 10 €

Sea bass
Panfried asparagus/pumpkinseed oil /rosemary potatoes
34 €

Starters

Lemongrass-curry-soup
Mango/pineapple/coconut/prawn
13 €

Lobster Bisque
Fine fishes/Whisky/Coconut
16 €

Essence of veal
Root vegetable/morels/sweetbread ravioli
16 €

Burrata
Mixed tomatoes/basil/shalottes/balsamic
15 €

Turbot
Lemon risotto/carrot coulis/mint oil/kumquats
25 €

Scallop & prawn
Leaf salad/garlic/olives/dried tomatoes/herb vinaigrette
23 €

Oysters Fine de Claire N°3
Shalott-vinaigrette/Chesterbread/lemon
3 pieces 13 € 6 pieces 23 €

Hauptgänge

Seared tuna

Asian couscous salad/mango/avocado/sesame vinaigrette

33 €

as a small appetizer or for in between 22 €

Spring bowl

Leaf salad/roasted seeds & nuts/fresh berries & fruits

Yoghurt-lemon-dressing or raspberry dressing

16 €

as a small appetizer or for in between 10 €

with baked goat's cheese + 6 €

Fresh truffle

Taglioni/champagne sauce/parmesan/green asparagus

32 €

as a small appetizer or for in between 22 €

Ricotta-lemon-ravioli

Lemongras sauce/baby spinach/cherry tomatoes/pine nuts

22 €

as a small appetizer or for in between 16 €

with 5 pan-seared prawns: +10 €

Villa Hügel „Classics“

Variation of river & sea

Crayfish lasagne/saffron-sauce/leaf salad
34 €

Lobster & scallops

Lemon risotto/green asparagus/truffle/crustacean sauce
49 €

Monkfish

Tomato-herb-crust/potato puree/lentils/curry
37 €

Veal escalope

Pommes frites/side salad/lingonberries
30 €

Veal cheeks

Potato-celeriac-puree/elderflower-onion-jam/vegetables/balsamic gravy
39 €

Fillet of beef

Café de Paris crust/green beans/potato gratin
43 €

Rack & fillet of lamb

Potato gratin/ratatouille/mustard/garlic gravy
46 €

Slices of saddle of venison

Morel ravioli/young vegetables/lingonberry gravy

Desert

Cured cheese dumplings

Cinnamon/lime/vanilla

13 €

Crème Brûlée

Madagaskar vanilla/raspberry sorbet

13 €

Variation of lemon & yoghurt

Ice cream /mousse/strawberries/white chocolate

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 €