

## *Soups*

<b>Lobster Bisque</b>	12 €
<i>Monkfish/ coconut/ whiskey cream</i>	
<b>Cooled melon soupe</b>	10 €
<i>White Porto/ crayfish/ mint</i>	
<b>Gazpacho –Verde-</b>	10 €
<i>Scampi/ celery/ chorizo/ cucumber</i>	
<b>Curry-lemon grass</b>	12 €
<i>Coconut/ mango/ beluga lentils/ crispy chicken</i>	

## *Starters*

<b>Lobster &amp; scallop</b>	29 €
<i>Lime-herb risotto/ green asparagus/ saffron sauce/ summer truffle</i>	
<b>Carpaccio of Charolais beef</b>	19 €
<i>Lukewarm chanterelle salad/ arugula/ parmesan/ pine nuts</i>	

## *Oyster*

<b>Gillardeau N° 4</b>		
<i>Shallot-vinaigrette/ chester bread/ lemon</i>		
	<b>3 pieces</b>	<b>11 €</b>
	<b>6 pieces</b>	<b>20 €</b>

## Our salads

<b>Small summer salad</b>		<b>6 €</b>
<i>Mixed salad/ cucumber/ tomato/ egg/ herb-coûtons</i>		
<b>Buffalo mozzarella</b>		
<i>Tomato carpaccio/ basil/ pine nuts/ oliveoil/ balsamic</i>		
<b>Starter</b>		<b>10 €</b>
<b>Main cours</b>		<b>16 €</b>
<b>Black Tiger Garnele</b>		
<i>Bunter Salat/ Aioli/ Kräuteroliven/ getrocknete Tomaten</i>		
<b>Starter</b>	<b>4 pieces</b>	<b>16 €</b>
<b>Main course</b>	<b>7 pieces</b>	<b>24 €</b>
<b>Gratinated goat's cheese</b>		
<i>Mixed salad/ porto figs/ pumpernickel</i>		
<b>Starter</b>		<b>15 €</b>
<b>Main course</b>		<b>19 €</b>
<b>Roasted scallops</b>		
<i>Wild herb salad/ orange-mango-chutney/ avocado</i>		
<b>Starter</b>	<b>3 pieces</b>	<b>16 €</b>
<b>Main course</b>	<b>6 pieces</b>	<b>22 €</b>

### Dressings

*Raspberry/ french/ balsamic/ lemon-yoghurt/ walnut*

## Pasta

<b>Spaghetti &amp; summer truffle</b>		
<i>Champagne sauce/ parmesan</i>		
	<b>Starter</b>	<b>17 €</b>
	<b>Main course</b>	<b>24 €</b>
<b>Tagliatelle &amp; chanterelle</b>		
<i>Chives in cream/ parmesan</i>		
	<b>Starter</b>	<b>15 €</b>
	<b>Main course</b>	<b>23 €</b>

## Vegetarian/ Vegan\*

<b>Red beet carpaccio*</b>		<b>17 €</b>
<i>Avocado cream/ walnuts/ hazelnuts/ fennel/ cress</i>		
<b>Ratatouille</b>		<b>20 €</b>
<i>Chanterelle/ polenta/ arugula</i>		

## *Fish*

<b>Variation of river &amp; sea</b>	<b>30 €</b>
<i>Lentils with balsamic/ vanilla-saffron-sour cream/ jasmin rice/ summer salad</i>	
<b>Sea bass</b>	<b>27 €</b>
<i>Tomato/ bell pepper/ courgette/ olive/ capers/ crispy potatoes with rosemary</i>	
<b>Pikeprech</b>	<b>28 €</b>
<i>Basil-pesto/ colourful vegetable noodles/ cherry tomato</i>	
<b>Salmon</b>	<b>29 €</b>
<i>Chanterelle/ spring onion/ boiled potatoes/ summer salad</i>	

## *Meat*

<b>Tournedos –Rossini-</b>	<b>37 €</b>
<i>Foie gras/ truffle/ vegetables/ potato gratin/ Madeira gravy</i>	
<b>Lamb</b>	<b>34 €</b>
<i>Herb-mustardcrust/ mixed beans/ potato gratin/ garlic gravy</i>	
<b>Veal cheeks</b>	<b>32 €</b>
<i>Potato-celeriac-puree/ elderflower-onion jam/ young vegetables/ balsamic gravy</i>	
<b>Wiener Schnitzel</b>	<b>24 €</b>
<i>Fench fries/ truffle mayonnaise/ small salad</i>	
<b>Rumpsteak</b>	
<i>Ladies' Cut</i>	<b>200g</b> <b>24 €</b>
<i>Men's Cut</i>	<b>300g</b> <b>30 €</b>

### **Sauces:**

*Whisky-pepper-sauce/ herb butter*  
*Chanterelles an chives in cream (surcharge + 3€)*

### **Side dishes:**

*Potato gratin/ fench fries*

**With a small side salad.**

# Dessert

<b>Sorbet</b>	<b>3 €</b>
<i>Lemon/ mango/ strawberry/ raspberry/ pear/ cassis/ passionfruit</i>	
<i>Infused with sparkling wine or vodka</i>	<b>+4 €</b>
<b>Crème Brûlée</b>	<b>14 €</b>
<i>Madagaskar-vanilla/ berries/ homemade raspberrysorbet/ chocolate</i>	
<b>Dessert variation „Villa Hügel</b>	<b>15 €</b>
<i>Differentes delicacies from our patisserie</i>	
<b>Selection of biscuits and filled chocolate</b>	<b>12 €</b>
<i>Ideal with coffee</i>	
<b>A small collection of raw milk cheese</b>	<b>13 €</b>
<i>Homemade fruit-bread/ grapes/ fig-mustard</i>	