

Soup

Pumpkin-coconut
Chili/prawn/pink ginger
10 €

Lobster Bisque
Monkfish/crayfish/whisky-cream
12 €

Barbarie duck
Morrel/porcino
12 €

Starter

Ragout fin
Vol-au-vent/chicken/sweetbreads/tongue/mushrooms/green asparagus
18 €

Carpaccio of Charolais beef
Rocket salad/parmesan/balsamic/pine nuts
14 €

Oyster Gillardeau N° 4
Shallot-vinaigrette/chester bread/lemon
3 pieces 11 € 6 pieces 20 €

Salad

Prawn & avocado/

Mixed seasonal salad/cottage cheese/walnut/tomato/pumpnickel

3 pieces 16 € 6 pieces 25 €

Goat's cheese -Crottin Chavignol-

Lamb's lettuce/pear/pumpkin/honey/roasted kernel

as starter 15 € as main course 19 €

Bowl

Wild herb salad/mixed seasonal vegetables & fruits/quinoa

as starter 9 € as main course 13 €

Dressings

Raspeberry/trench/balsamic/lemon-yoghurt/walnut

Pasta

Filet of beef & fresh truffle

Tagliolini/Champagne sauce/parmesan

as starter 18 € as main course 25 €

Prawn & chorizo

Hot spaghetti/tomato/bell pepper/chili/parmesan

3 pieces 16 € 6 pieces 25 €

Vegetarian/Vegan*

Beetroot carpaccio*

Avocado/walnut/hazelnut/tennel/cress

17 €

Pumpkin risotto

Pumpkin seed oil/young vegetables/rocket salad/parmesan

17 €

Fish

Sea bass

Tomato/bell pepper/courgette/olive/capers/crispy rosemary potatoes

27 €

Pike-perch fillet

Bacon/savoy cabbage in cream/boiled potatoes

27 €

Salmon

Mushroom-ragout/colourful pasta nest/lamb's lettuce

28 €

Meat

Surf & Turf

Filet of beef/lobster/pommes macaires/colourful vegetables/porto-shallot-gravy
40 €

Rack & filet of Welsh lamb

(preparation min. 30 minutes)

Herb-mustard-crust/garlic/beans & bacon/potato gratin
35 €

Veal cheeks

Potato-celeriac-puree/elderflower-onion-jam/young vegetables/balsamic gravy
32 €

Rumpsteak

Ladies' Cut 200g 24 € Men's Cut 300g 30 €

Sauces: Whisky-pepper-sauce/herb butter

Side dishes: Potato gratin/pommes frites

Served with a small salad.

Local game

Venison ragout

Pear with lingonberry/homemade Spätzle/mushrooms/red cabbage & apple
24 €

Venison Schnitzel

Breadcrumbs-nut-coating/truffled mashed potatoes/lingonberry/lamb's lettuce
28 €

Dessert

Sorbet

Lemon/mango/strawberry/raspberry/pear/cassis/passionfruit

per scoop 3 €

Infused with sparkling wine or vodka +4 €

Crème Brûlée

Madagascar-vanilla/berries/homemade raspberry sorbet/chocolate

14 €

Dessert variation „Villa Hügel“

Different delicacies from our patisserie

15 €

Selection of biscuits and filled chocolate

Ideal with coffee

12 €

A small collection of raw milk cheese

Homemade fruit-bread/grapes/fig-mustard

13 €