

Starter

Lobster Bisque

Fine fishes/fennel/whisky-cream

15 €

Oxtail soup

Celestine/root vegetables/Madeira

13 €

Carpaccio of Charolais beef

Rocket/pine nuts/Belper Knolle/grissini/balsamic/olive oil

16 €

Filet of rabbit

Truffle/tagliolini/asparagus/parmesan/champagne-sauce

27 €

Salads

Caesar Salad

Romaine lettuce/chicken/tomato/croûtons/basil-parmesan-dressing

Starter 15 € main course 20 €

Black tiger prawn

Mixed salad/saffron-garlic-dip/herb olives/anti pasti

Starter 16 € main course 22 €

Honey-goat's cheese gratiné

Lamb's lettuce/mulled wine figs/caramelized nuts

Starter 15 € main course 20 €

Dressings

walnut/raspberry/balsamic/french

Main courses

Veal cheeks

Potato-celeriac purée/elderflower-onion jam/young vegetables/balsamic gravy

32 €

Filet of beef

Potato croquette/baby vegetables/Café de Paris-crust

38 €

Venison Schnitzel

*Bread & nut coating/truffle/mashed potatoes/
vanilla-lime-lingonberries/lamb's lettuce*

28 €

Deer goulash

*Spätzle/pear with lingonberries/hazelnut/mushrooms/
red cabbage with apple/chestnut*

24 €

Sea bass

*Pumpkin sweet-sour/risotto/parmesan chip/
pumpkin seed oil/cinnamon gravy*

28 €

Lobster & scallop

Tagliarini/sepia/glasswort/sour cream/chili/vanilla/saffron

39 €

Salmon

Lentils/Fregola Sarda/morel/Riesling sauce

30 €

Dessert

Sorbet

Lemon/mango/strawberry/raspberry/pear/apple/passiofruit/cassis

per scoop 3 €

infused with sparkling wine or wodka +4 €

„Villa Hügel“

Different delicacies from our patisserie

15 €

Valrhona-nougat-pear

Lukewarm chocolate brownie/saffron pear/nougat mousse

15 €

Selection of biscuits & filled chocolate

Ideal with coffee

12 €

Small collection cheese

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

13 €