

Starter

Coconut-curry-soup

Pineapple/mango/crispy springroll/duck
14 €

Tomato essence

Basil dumpling/cherrytomato/root vegetables
14 €

White asparagus soup

Crayfish/salmon/croûtons
13 €

Beef carpaccio

Rocket/pine nuts/balsamic gel/"Belper Knolle"/grissini
16 €

Fresh oysters on ice

Charlotte-vinaigrette/chesterbread/lemon
3 pieces 11 € 6 pieces 20 €

Pasta

Basil

Tomato/parmesan/cherrytomatos/rocket/spaghetti

Starter 14 € main course 18 €

Summer truffle

Champagne sauce/parmesan/green asparagus/taglioni

Starter 18 € main course 26 €

Salads

Tranche of beef fillet

Spring salad/sweet corn/red onions/bacon/BBQ

Starter 17€ main course 24€

Black Tiger prawn

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

Starter 17€ main course 24€

Honey-goat's cheese gratiné

Lamb's lettuce/figs/berries/caramelized nuts

Starter 15 € main course 20 €

Dressings

Raspberry/french/balsamic/lemon-youghurt

Main courses

Lamb

Loin & fillet/garlic gravy/courgette/aubergine/tomato/potato gratin
37 €

Veal cheeks

Balsamic gravy/elderflower-onion jam/young vegetables/potato-celeriac-purée
35 €

Monkfish & scallops

Crustacean sauce/fennel/beluga lentils/saffron brandade
36 €

Sea bass

Fried asparagus/tomato/pumpkin seed oil/rosemary potatoes
28 €

Portion of fresh asparagus spears

Herb potatoes/Sauce Hollandaise
20 €

with salmon steak	28 €
with fillet of beef	38 €
with two small veal escalops	30 €

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 €

Strawberry & Madagascar vanilla

Crème Brûlée/panna cotta/fresh strawberries/pistachio
15 €

Selection of biscuits & filled chocolate

Ideal with coffee
13 €

Small collection of cheese

raw-, soft- and hard cheese/homemade fruit-bread/grapes/figs
14 €