

Starter

Essence of black feathered chicken
Root vegetable/ravioli/morel
14 €

Lobster bisque
Fine fishes/dill/whiskey
15 €

Beef carpaccio
Sour cream with pepper/Parmesan/rocket/pine nuts
15 €

Oysters Fine de Claire N°3
Shallot-vinaigrette/chester bread/lemon
3 pieces 11 € 6 pieces 20 €

Pasta

Pesto

Spaghetti/rucola/basil/garlic/tomato raggout/pine nuts/
"Belper Knolle" cheese

Starter 14 € main course 18 €

with 3 scampis: + 9 €

Truffle

Taglioni/champagne sauce/Parmesan/green asparagus

Starter 22 € main course 30 €

Salads

Scallops

Lamb's lettuce/pumpkin/orange/croûtons

Starter 19€ main course 26€

Surf & Turf

Mixed salads/Black Tiger prawns/beef tenderloin stripes/
saffron-garlic-dip

Starter 18€ main course 25€

Honey-goat's cheese gratiné

Lamb's lettuce/mulled wine/figs/honey/apples/caramelized nuts

Starter 15 € main course 20 €

Dressings

Rasperry/french/balsamic/walnut

Main courses

Monkfish & prawn

Basil crust/artichoke/tomato/bell pepper/courgette/potatoes

36 €

Filet of sea bass

Cinnamon/pumpkin sweet & sour/pumpkin puree/
pumpkin seed oil/side-salad

29 €

Lobster & scallops

Spinach/tagliolini/saffron/sour cream/truffle

46 €

Beef tenderloin

Porcini risotto/young vegetables/porto gravy

38 €

Veal cheeks

Potato-caleric-puree/elderflower-onion-jam/vegetables/balsamic gravy

34

Venison escalope

Coated in bread & nuts/potato puree/truffle/lingonberry/
lamb's lettuce

32 €

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 €

Crème Brûlée

Madagascar-vanilla/chocolate-hazelnut-ice cream
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 €