

## 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 ragout/pine nuts/  
"Belper Knolle" cheese

Starter 14 €                      main course 18 €

with 4 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

### Variation of river & sea

Basmati rice/vegetables/Riesling-dill-sauce

32 €

### 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 €