



RESTAURANT  
VILLA ROTHSCHILD

GRILL & HEALTH

STARTER

Health	<b>Superfood salad</b> with buckwheat, linseed, young spinach, grilled avocado and linseed oil	EUR 16
	Flamed miso salmon with pink ginger, kimchi and sesame paste	EUR 24
Soul	<b>Tartar &amp; bread Villa Rothschild</b> with roasted brioche, beef tatar, with 20 g Caviar Adoria Royal Black and Frankfurt green sauce	EUR 46
	<b>Tartar &amp; bread Villa Rothschild“,</b> with roasted brioche, beef tatar, wild herbs	EUR 28

ENTRÉE

Soul	Griesheimer asparagus soup with guinea fowl and cevill	EUR 16
	<b>Wild mushroom essence</b> with meat strudel mushrooms and semolina dumplings	EUR 14

MAIN COURSE

Health	Spring <i>vegetables from the market “Villa Rothschild”</i> with sweet potatoes and pumpkin vinaigrette	EUR 24
	<b>Grilled wild salmon from Alaska “Villa Rothschild”</b> with soya bean sprouts, curry spinach and dim sum	EUR 39
	Crispy roasted fillet of pike-perch with roasted chicken stock potato gnocchi and zucchini	EUR 34
Grill	Pink grilled saddle of lamb with eggplant lasagne, ratatouille and pestojus	EUR 36
Soul	<b>Viennese Schnitzel, browned in clarified butter</b> with lukewarm potato-cucumber salad and cranberries	EUR 29
	Portion of Griesheimer asparagus with herb pancakes, new potatoes, hollandaise sauce or clarified butter	EUR 24
	optionally with: Wiener Schnitzel fried in barrel butter	+ EUR 12
	Selection of raw and cooked ham	+ EUR 8
	grilled wild salmon (100g)	+ EUR 22
	Icelandic cod fillet (100 g)	+ EUR 20

## DESSERT

Health	Cocoa meets banana and avocado –vegan- cocoa creme, banana-cinnamon-foam, avocado creme	EUR 12
Soul	Lukewarm chocolate cake with vanilla ice-cream marinated berries and dulce	EUR 12
	Selection of homemade ice cream and sorbets	EUR 3,00
	Cheese plate from Affineur Waltmann selected for Villa Rothschild with a variety of chutney, nuts and homemade apple bread	EUR 18/24

## LAVAGRILL

Beef fillet from Butchery Glasstetter	180 g / 250 g	EUR 32/38
US Prime Entrecôte from Otto Gourmet	350 g	EUR 49
Saddle of lamb	160 g	EUR 34
Guinea fowl breast from Jean Claude Miéral	150 g	EUR 26
Grilled Pike-perch	140 g	EUR 28
Wild salmon from Alaska	140 g	EUR 32

## SIDE DISHES

Sides	Roasted wild broccoli	EUR 5
	Parmesan risotto	EUR 5
	Spinach with shallots	EUR 5
	Grilled vegetables pickled with basil and lime	EUR 5
	Fried La Ratte potatoes with rosemary	EUR 5
	Sweet potato fries	EUR 5
	Baked hash browns	EUR 6,50
Sauces	Sauce Béarnaise	EUR 3,50
	Whipped Cafe de Paris butter	EUR 3,50
	Homemade BBQ Sauce	EUR 3,50
	Shallot-pepper jus	EUR 3,50
	Perigord-Trüffelmayonnaise	EUR 4,00

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If you have an allergy to certain foods, please let us know, our trained staff will be happy to advise you.