



RESTAURANT
VILLA ROTHSCHILD

GRILL & HEALTH

STARTER

Health	Marinated cucumber with relish, buttermilk and English spelled muffin The vitamins contained in the cucumber have a lot to offer: the B vitamins strengthen hair, skin and nerves, vitamin C is good for the immune system and magnesium also supports the nerves and muscles in the body. In addition, phosphorus ensures strong bones and silicon ensures beautiful hair and nails	EUR 16
	Superfood salad with buckwheat, linseed, young spinach, grilled avocado and linseed oil The blueberry is a fruit which have lot of healthy aspects, for example the vitamin c, which is kind of "pillow" for the skin. The blueberry and the linseed oil strengthen the immune system. All in one is the superfood salad a vitamin bomb and gives you a good feeling for the whole day.	EUR 16
	Grilled Atlantic Pulpo with pointed pepper, tomato-melon vinaigrette and feta cream	EUR 22
Soul	Tartar & bread Villa Rothschild with roasted brioche, beef tatar, wild herbs	EUR 28
	with 15 g Prunier Caviar Selection and Frankfurt green sauce	EUR 39
Wine	Bodega Cota 45, UBE de uberrima, Manzanilla, Jerez/Spain 0,1 l	EUR 9

ENTRÉE

Soul	Oriental yellow lentil soup with red shrimp, chutney made from colored tomatoes and coriander	EUR 16
	Wild mushroom essence with meat strudel mushrooms and semolina dumplings	EUR 14

MAIN COURSE

Health	Summer vegetables from the market "Villa Rothschild" with sweet potatoes and pumpkin vinaigrette	EUR 24
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	<p>Grilled wild salmon from Alaska "Villa Rothschild" with soya bean sprouts, curry spinach and dim sum</p> <p>The wild salmon includes a lot of Omega 3 fatty acids. The Omega 3 fatty acids are very healthy. People who often eats salmon reduce the risk for heart attacks or strokes</p>	EUR 39
	<p>Fillet of Loup de mer with fennel brandade, bouillabaisud and ox heart tomato</p>	EUR 36
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Grill	<p>Grilled Galician Corn Chicken Breast with sweet and sour onion, pop corn falafel and sautéed oyster mushrooms</p>	EUR 28
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Soul	<p>Viennese Schnitzel, browned in clarified butter with lukewarm potato-cucumber salad and cranberries</p>	EUR 29
DESSERT		
Health	<p>Almond milk panna cotta –vegan– with marinated raspberries, coconut crumble and sorbet</p>	EUR 12
Soul	<p>"Rothschild ´s Cheesecake" with marinated berries, elderflowersorbet</p>	EUR 12
	<p>Marinated peaches with rosemary, sour cream parfait and a cream cheese cream</p>	EUR 12
	<p>Selection of homemade ice cream and sorbets</p>	EUR 3,50
	<p>Cheese plate from Affineur Waltmann selected for Villa Rothschild with a variety of chutney, nuts and homemade apple bread</p>	EUR 18/24

LAVA GRILL

Beef fillet from Butchery Glasstetter	180 g / 250 g	EUR 32/38
Sirloin steak of US Beef from Otto Gourmet	280 g	EUR 32
Rib Eye steak from Butchery Glasstetter	300 g	EUR 32
Galician corn chicken breast by Otto Gourmet	200 g	EUR 22
Grilled fillet of loup de mer	140 g	EUR 29
Wild salmon from Alaska	140 g	EUR 32

SIDE DISHES

Sides	Roasted wild broccoli	EUR 5
	Bramata polenta with parmesan and lime	EUR 5
	Spinach with shallots	EUR 5
	Grilled green asparagus	EUR 5
	Pickled vegetables with basil and lime	EUR 5
	Fried La Ratte potatoes with rosemary	EUR 7
	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-Truffle mayonnaise	EUR 4,00

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