



RESTAURANT  
VILLA ROTHSCHILD

GRILL & HEALTH

STARTER

Health	<b>Braised radicchio and pickled sellers with crispy brown bread, Brillat Savarin cheese and Perigord truffle marinade</b> The radicchio is not only rich in vitamin K, but it also contains a high concentration of antioxidants. These nutrients help to keep the body fit and balanced. They may also help to reduce the risk of health conditions such as cancer, diabetes, osteoporosis, and heart disease.	EUR 16
	<b>Superfood salad with buckwheat, linseed, young spinach, blueberries, grilled avocado and linseed oil</b> The vitamins C and E contained in abundance in blueberries make the blue fruits a real beauty food. The vitamin C stimulates the production of collagen and cushions the skin from the inside. Both vitamins are also antioxidants, which help to intercept free radicals and strengthen the immune system.	EUR 18
Soul	— Beef tartare "Villa Rothschild" with enoki mushrooms, sweet and sour radish and black garlic cream	EUR 24
	Flamed fillet of "red king salmon" with baked soft shell crab, wasabi and miso cucumber	EUR 28
Wine:	Bodega Cota 45, UBE de uberrima, Manzanilla, Jerez/Spanien 0,1l	EUR 9

SOUPS

Soul	Foamed artichoke soup with crunchy langostino, fennel and Jaipur curry	EUR 24
	Essence of forest mushrooms with herb mule's purse, young roots and semolina dumplings	EUR 16

## MAIN COURSE

Health	<b>Spring vegetables from the "Villa Rothschild" market with sweet potatoes and chives vinaigrette</b>	EUR 24
	<b>Grilled Alaskan wild salmon "Villa Rothschild" with bean sprouts, curry-spinach and dim sum</b> <small>This salmon is born in the cold lakes and rivers of Alaska. In these crystal clear waters it feeds primarily on marine plankton and krill, hence its distinctive red-colored, low-fat meat, which has a variety of valuable nutrients and omega-3 fatty acids.</small>	EUR 39
	<b>Creamy mushroom risotto with roasted onion stock, young leeks, crispy parsley root and wild herbs</b>	EUR 24
Grill	Galician Free Range Chicken Breast with parsley puree, sautéed oyster mushrooms and pak-choi	EUR 29
Soul	Wiener schnitzel fried in clarified butter with lukewarm potato and cucumber salad and cold-stirred cranberries	EUR 29
	Back and cheeks of Limousin lamb au gratin with eggplant, braised chickpeas and pointed peppers	EUR 38
	Roasted fillet of Atlantic turbot with king crab ravioli, pea cream and wild cauliflower	EUR 44
 <b>DESSERT</b>		
Health	<b>Variation of the fig with raspberry, soy and caramelized nuts</b>	EUR 14
Soul	Local rhubarb and strawberries with vanilla cream, meringue and sorbet	EUR 14
	Tart from the Original Beans Virunga Chocolate with cashew nuts, mango and coconut 	EUR 16
	Selection of homemade ice cream and sorbet	EUR 3,50
	Cheese from Maître Affineur Waltmann from Erlangen "Villa Rothschild Selection" with chutney, nuts and apple bread	EUR 18/24

## STEAK VOM LAVAGRILL

Fillet of beef from the Glasstetter butcher's shop our classic from Allgäu free-range cattle	180 g / 250 g	EUR 32/38
Westholme Wagyu Top Butt Cap Wagyu beef's hips are wonderfully tender, with the smooth taste of Wagyu meat. Our most exclusive cut.	200 g	EUR 36
Rib-Eye from the Glasstetter butcher's shop Juicy and delicate, processed according to the best butcher's craft.	300 g	EUR 32
Garimori Iberico Bellota Karree The bellota quality loaf has a nutty aroma that arises from the sufficient consumption of acorns, which the pure-bred Ibérico pigs eat free-range in Spain.	300 g	EUR 34
Galician PIO corn chicken breast The delicate nutty taste characterizes this juicy chicken, which comes from the greenest region of Spain.	200 g	EUR 22
Fillet of Atlantic turbot The meat of turbot is white, firm and has a slightly nutty, unmistakable taste.	140 g	EUR 32
Alaska-Wild Salmon The cold and clear water of Alaska influences the excellent meat quality of these wild salmon.	140 g	EUR 32

## SIDE DISHES

Sides:	Roasted wild broccoli	EUR 5,00
	Creamy mushroom risotto	EUR 5,00
	Young spinach with shallots	EUR 5,00
	Grilled vegetables with basil and lime	EUR 5,00
	Braised pointed peppers with olives, capers and herbs	EUR 5,00
	Fried "La Ratte" potatoes with rosemary	EUR 5,00
	Rothschild's avocado cream with coriander	EUR 5,00
	Sweet Potato Fries	EUR 5,00
	Cesar's salad with dried tomatoes and pecorino	EUR 5,50
Sauces:	Sauce Béarnaise	EUR 3,50
	Whipped Cafe de Paris butter	EUR 3,50
	Homemade BBQ sauce	EUR 3,50
	Shallot-pepper sauce	EUR 3,50
	Perigord truffle jus	EUR 5,00
	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.