



## OUR GOURMET MENU

### DUCK & RASPBERRY

Pavé and praline paired with a variety of raspberries  
with fennel, small meadow herbs  
and homemade butter brioche



### HOKKAIDO & 'GAMBERO ROSSO'

Foam soup made from Palatinate Hokkaido pumpkin  
with fried Argentine wild prawns and olive malto



### MONKFISH & CAPERS

Pan-fried fillet of wild monkfish  
on a pumpkin and tomato chutney  
with lime and caper berries



### MANDARINE & LILLET

Sorbet of mandarine  
with rosmery espuma and Lillet



### VENISON & PARSNIP

Roasted saddle with olive brittle  
and shoulder of venison braised in port wine  
with soft candied chestnuts and parsnips  
served with a bay leaf jus



### PLUM & GUANAJA 70%

Panna Cotta and a variety of plums  
with tarragon and green spelt crumble  
served with a Valrhona Guanaja chocolate sorbet



### PETIT FOUR

Starter/main course/dessert	82,00 €
Starter/vegetarian or fish course/main course/dessert	96,00 €
Starter/vegetarian course/fish course/main course/dessert	127,00 €
Corresponding wines 3-course-menu	35,00 €
Corresponding wines 4-course-menu	45,00 €
Corresponding wines 5-course-menu	55,00 €



## STARTERS

“Pléiade Poget” oysters from Normandy on the rocks per piece 5,50 €  
with pumpernickel, buttercream, lemon and shallot vinaigrette

Fresh Palatinate leaf salad  
with country style croutons, blueberries and white balsamic-honey dressing 15,50 €

Cured and smoked cheeks from Kraichgau country pigs 25,50 €  
with Beluga lentil salad and Jerusalem artichoke with aged balsamic

Classic duck liver terrine 50 gr 26,50 €  
with a chutney made from Pfintztal apples and Gewürztraminer wine 80 gr 32,50 €  
served with homemade brioche

Classic Alb Valley beef tartar 24,50 €  
with fried quail egg, anchovies and toasted “Anno Dazumal” bread

Alb Valley beef consommé 12,50 €  
with marrow dumplings, Swabian meat filled ravioli and Célestine

Foam soup made from Palatinate Hokkaido pumpkin 16,50 €  
with fried Argentine wild prawns and olive malto



VILLA HAMMERSCHMIEDE  
HOTEL & RESTAURANT

## MAINS

Pan-fried wild monkfish fillet 38,50 €  
on a pumpkin and tomato chutney with lime and caper

Venison ragout with homemade rosemary gnocchi 31,50 €  
served with poached autumn apple and almonds

Classic Alb Valley beef entrecôte 35,50 €  
with a confit of red onions and Grenadine, caramelized walnuts  
and roasted „Pont neuf“ potatoes

Sardinian 'Fregola Sarda' 29,50 €  
with confit aubergine and walnut on fried king oyster mushrooms and a truffle foam

Whole roasted Icelandic sole -carved at the table-  
with mildly smoked herring caviar, a tomato and beluga lentil fondue  
and a saffron tarragon sauce  
Preparation time: 45 minutes for 2 people, per person: 49,50 €

If you have any intolerances or allergies, please speak to our staff.



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## DESSERTS

Variation of homemade  
with fresh fruit 12,50 €

Mandarin sorbet 10,50 €  
with rosemary espuma and Lillet

Crème Brûlée 12,50 €  
made from tonka bean and a homemade sorbet

Panna cotta and assorted plum dishes 15,50 €  
with green spelt crumble served with Valrhona Guanaja chocolate sorbet

Ganache made from Valrhona Alpaco chocolate 15,50 €  
with pine nuts and chervil on bergamot sorbet

Small cheese selection from Affineur Waltmann from Erlangen 18,50 €  
with homemade fruit bread and fruit mustard

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