



LAVILLA

TAGUNGEN · FESTLICHKEITEN · HOTEL

Dear Guests,

First-class cuisine requires high-quality ingredients. Therefore, we preferably use organic regional products.

Freshness and natural purity are our top priority.

Sorted by seasons, our kitchen crew created fine delicacies that will delight your exquisite palate.

Choose your menu from this interesting potpourri. It is possible to swap or shift individual courses to create your very own festive menu.

We would like to point out in advance that the availability of individual foods may not always be guaranteed 100%.

Enjoy making your selection!

Christoph Gessner  
Chef

Margarete Schultes  
Director



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## The LA VILLA Menu

Selectable throughout the year:

### LA VILLA Menu I

Threeway of Arctic char served with apple-horseradish and beetroot on lettuce leaves  
(€ 28,00)

Soup Trilogy  
(€ 16,00)

Veal tenderloin medallion served with creamy wild mushrooms parsley gnocchi and mixed vegetable bunches  
(€ 51,00)

Gâteau au chocolat "LA VILLA" with strawberry salad and sorbet  
(€ 20,00)

Menu € 115,00

### LA VILLA Menu II

Marinated salmon rolls with lemon verbena saffron, pumpernickel and snow pea cress  
(€ 28,00)

White frothed soup made of San Marzano tomato with shrimp tempura and basil  
(€ 16,00)

Duet of free-range beef served on creamy spinach with summer truffle potato roulade and shallot jus  
(€ 52,00)

Tonka bean and mango dessert  
(€ 20,00)

Menu € 116,00



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## Menu Recommendations – Spring 2024

Selectable from February to May:

### LA VILLA Menu

Marinated asparagus tips with miso cream  
and fried scallops  
(€ 36,00)

Frothed cream soup of spring herbs  
with baked organic egg  
(€ 15,00)

Veal tenderloin in herb mustard  
served on pea cream  
with poppy seed potato noodles  
mixed carrots and thyme jus  
(€ 51,00)

Strawberry tarte with basil lemon curd  
strawberry salad and basil sorbet  
(€ 21,00)

Menu € 123,00

### LA VILLA Menu vegetarian

Marinated asparagus tips with miso cream  
and fried king oyster mushrooms  
(€ 28,00)

Frothed cream soup of spring herbs  
with baked organic egg  
(€ 15,00)

Braised cauliflower  
served on pea cream  
with poppy seed potato noodles  
mixed carrots and thyme jus  
(€ 42,00)

Strawberry tarte with basil lemon curd  
strawberry salad and basil sorbet  
(€ 21,00)

Menu € 106,00

Prices for 2024 incl. Valid VAT (status 01/2024) / menu prices plus € 6,50 cover charge

We reserve the right to increase prices.



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## Menu Recommendations - Summer 2024

Selectable from June to September:

### LA VILLA Menu

King prawns in a crispy coating  
on Asian vegetable salad and wasabi cream  
(€ 32,00)

Preserved Arctic char  
with fried chanterelles  
leaf spinach and saffron paper  
(€ 27,00)

Beef tenderloin medaillon with green asparagus  
tips celery-potato gratin and truffle jus  
(€ 54,00)

Passion fruit mousse  
with sour cream ice cream and fresh berries  
(€ 20,00)

Menu € 133,00

### LA VILLA Menu vegetarian

Avocado tartlets  
with blood orange and olive crumbs  
(€ 26,00)

Crottin de Chavignol  
with fried chanterelles  
leaf spinach and saffron paper  
(€ 25,00)

Eggplant medallion with green asparagus tips  
celery potato-gratin and truffle jus  
(€ 43,00)

Passion fruit mousse  
with sour cream ice cream and fresh berries  
(€ 20,00)

Menu € 114,00

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## Menu Recommendations - Autumn 2024

Selectable from October to November:

### LA VILLA Menu

Marinated autumn vegetables  
on chickpeas  
with truffle and pomegranate  
(€ 32,00)

Viennese fried chicken served on warm potato  
salad with lamb's lettuce and lingonberries  
(€ 25,00)

Saddle of lamb underneath a parmesan crust  
served on string with olive gnocchi  
and tomato jus  
(€ 57,00)

Pear-pecan nut tartlets  
with pear sorbet and pecan nut crunch  
(€ 15,00)

Menu € 129,00

### LA VILLA Menu vegetarian

Marinated autumn vegetables  
on chickpeas  
with truffle and pomegranate  
(€ 32,00)

Fried black salsify served on warm potato salad  
with lamb's lettuce and lingonberries  
(€ 23,00)

Artichoke hearts underneath a parmesan crust  
served on string beans with olive gnocchi  
and tomato jus  
(€ 39,00)

Pear-pecan nut tartlets  
with pear sorbet and pecan nut crunch  
(€ 15,00)

Menu € 109,00

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## Menu Recommendations - Winter 2024

Selectable from December to January:

### LA VILLA Menu

Salmon variations  
served with mixed beet and horseradish  
(33,00 €)

Truffled pumpkin soup  
under puff pastry  
(20,00 €)

Fawn medallion in pine nuts served on  
sprout leaves and potato pyramid cake  
with cranberry jus  
(57,00 €)

Mousse au Chocolat served on almonds  
orange sorbet and homegrown salad  
(18,00 €)

Menü 128,00 €

### LA VILLA Menu vegetarian

Goat cheese variations  
served with beet and horseradish  
(26,00 €)

Truffled pumpkin soup  
under puff pastry  
(20,00 €)

Parsnip in pine nuts served  
on sprout leaves and potato pyramid cake  
with cranberry jus  
(39,00 €)

Mousse au Chocolat served on almonds  
orange sorbet and homegrown salad  
(18,00 €)

Menü 103,00 €

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Dear Guests,

Your well-being is our special concern and has top priority! In our kitchen, we use fresh and excellent products of top quality, preferably from regional and organic cultivation, to create authentic and classic culinary delicacies.

Therefore, we fulfill our obligation responsibility to label allergens and additives every day anew and with great responsibility.

These are the known allergens: fish, shellfishes, mollusca, crops containing gluten, lupines, legumes, milk, eggs, peanuts, soy beans, nuts, celery, mustard and sesame seeds as well as sulfur dioxide and sulfite.

These are the known additives: preservatives, antioxidants and sweeteners as well as sulfurized, blackened and waxed foods.

Our dishes do not contain any flavor enhancers and colorants!

Our dishes may contain the allergens and additives listed above. Our chef Christoph Gessner and his team are happy to advise you – please contact us!

With kind regards

Christoph Gessner  
Chef

Margarete Schultes  
Director