



LAVILLA

TAGUNGEN · FESTLICHKEITEN · HOTEL

Dear Guests,

A first class kitchen requires high quality, fresh ingredients, which is why we primarily use organic, local produce, meats and dairy. With these ingredients we create a delicious variety of culinary specialties that will delight gourmands with high standards.

We have put together a sample menu as an inspiration for you. We can, of course, also create a menu based on your own wishes and requests.

Let the following pages whet your appetite, and talk to us about your menu ideas. We look forward to wow you and your guests with our culinary master pieces.

With best regards,

Christoph Gessner
Chef

Margarete Schultes
Director



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Finger Food 2018

Mini pretzel buns

filled with...

juicy juniper ham	€ 3.90 each
airdried Spanish Serrano ham	€ 3.90 each
Allgau mountain cheese	€ 3.60 each
smoked salmon	€ 3.90 each
char filet	€ 4.20 each

Canapés

Vitello Tonnato on toast	€ 4.80 each
Veal tartar with pumpernickel bread	€ 5.40 each
Bruschetta with sun riped tomatoes and basil	€ 4.50 each

Finger Food

Quiche Lorraine with herb dip	€ 3.20 each
Tuna tartare with curcuma and coriander	€ 4.50 each
Truffled brie cheese with fig mustard	€ 3.50 each
Rolled roast beef with vegetable salad	€ 3.80 each

Our Highlighted Offering

Right in front of you and your guests we will prepare a selection of the following delicacies:

Grilled scampi (3 pieces) with herbs and garlic bread	€ 9.80 per serving
Homemade mini meatballs with basil potato salad	€ 6.20 each
Beef skewers with sesame and curry	€ 6.50 each



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Menu Recommendations Spring 2018

LA VILLA Menu I

Thin slices of salmon and monkfish marinated
in lime and olive oil
with rucola and onion crumble
(€ 22.00)

Red soup of peppers
with pan fried giant shrimp and parsley oil
(€ 11.00)

Veal medallions on colorful asparagus
and vegetables
with potato gratin and shallot jus
(€ 34.00)

Sautéed apricots
with sour cream ice cream and hazelnut
(€ 11.00)

€ 78.00

LA VILLA Menu III

Grilled zucchini on chickpea mousse
with pesto, parmesan and leaves of chard
(€ 16.00)

Creamy soup of crustaceans
with crispy dumplings
(€ 18.00)

Rack of lamb in tramezzini crust
on eggplant puree, young green beans
and tomato jus
(€ 43.00)

Pavlova with rhubarb mousse,
raspberry-rhubarb compote and sorbet
(€ 12.00)
€ 89.00

LA VILLA Menu II

Roasted quail breast with spinach salad
fried egg and focaccia bread
(€ 21.00)

Char filet cooked in root stock
with chive risotto and mustard sauce
(€ 21.00 / € 32.00)

Pan-fried boiled beef with green beans
and mild garlic mashed potatoes
(€ 31.00)

Lemon tart with caramelized baby banana
and lemon-banana sorbet
(€ 13.00)

€ 86.00

LA VILLA Menu IV

Trout in potato crust on cucumber salad
and dill sour cream
(€ 22.00)

Pea foam soup
with mint and pan fried giant shrimp
(€ 10.00)

Small plate of tagliatelle pasta
with creamy morels and chervil
(€ 25.00)

Guinea fowl breast stuffed with bacon and onions
on sautéed spinach, potato pancakes
and mustard seed jus
(€ 30.00)

Champagne parfait with strawberry salad,
coulis and mint foam
(€ 18.00)
€ 100.00



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Menu Recommendations Summer 2018

LA VILLA Menu I

Flash-fried tuna with soy wasabi mousse
with rice patties

(€ 23.00)

Essence of veal with egg drop
semolina and fried dumplings

(€ 10.00)

Tender duck breast with artichoke ragout
potato crêpes and summer truffles

(€ 32.00)

Lime sour cream mousse with berries
lime sorbet and raspberry merengue

(€ 13.00)

€ 78.00

LA VILLA Menu III

Breast of spring chicken
on vegetable couscous

(€ 22.00)

Crispy perch filet on creamed spinach
with veal tail ravioli
and champagne sauce

(€ 23.00 / € 35.00)

Venison noisettes
on glazed peppered apricots
with potato flan and celery foam

(€ 42.00)

Duet of white chocolate
and drupaceous fruit

(€ 14.00)

€ 101.00

LA VILLA Menu II

Hand-cut salmon carpaccio
with elderberry vinaigrette,
white tomato mousse and peppercorn

(€ 22.00)

Andalusian Gazpacho
with sautéed chili shrimp

(€ 11.00)

Veal cutlets on creamy chanterelles
with parsley gnocchi and vegetable bundles

(€ 42.00)

Peach variations

- mousse, sorbet, tarte -

(€ 13.00)

€ 88.00

LA VILLA Menu IV

Sun riped tomato
filled with burrat cheese
with basil cress and olive ciabatta

(€ 19.00)

Curry coconut soup
with glazed poulard and coriander

(€ 13.00)

Filet of dorado on saffron risotto
with green asparagus and pesto

(€ 17.00 / € 34.00)

Sirloin steak with thyme and rosemary
on herb arrangements with small baked potatoes
and red wine sauce

(€ 36.00)

Caramel éclair with preserved cherries
and cherry sorbet

(€ 13.00)

€ 98.00



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Menu Recommendations Autumn 2018

LA VILLA Menu I

Goat cheese in honey and thyme
with wild herbs wrapped in bread
and apple chutney
(€ 17.00)

Spinach tagliatelle with pan fried scallop
and white truffle foam
(€ 23.00 / € 36.00)

Breast of cornish hen stuffed with mushrooms
on sautéed root vegetables
with small rosemary potatoes and madeira jus
(€ 28.00)

Almond panna cotta with cranberry sauce
almond tarts and chocolate ice cream
(€ 10.00)
€ 78.00

LA VILLA Menu III

Pickled filet of char
on lentil salad with honey mustard
(€ 20.00)

Parsley foam soup
with chicken croquette
(€ 11.00)

Beef tenderloin
on sautéed chicory with polenta
and stewed tomato
(€ 40.00)

Nougat mousse with roasted plum
semolina dumpling and nougat parfait
(€ 14.00)
€ 85.00

LA VILLA Menu II

Duet of duck
- smoked and confit -
with brussels sprouts and cranberry
(€ 23.00)

Horseradish soup with smoked salmon ravioli
and pear chip
(€ 12.00)

Veal filet medallions on barolo risotto
with green asparagus tips and truffle hollandaise
(€ 42.00)

Variations of pear
- Pear sorbet, pickled pear, tarte, white wine sabayon -
(€ 14.00)
€ 91.00

LA VILLA Menu IV

Sautéed giant shrimp on seaweed salad
with curry and sesame
(€ 24.00)

Essence of cornish hen with pumpkin
and poached organic egg
(€ 10.00)

Polar sea trout cooked in olive oil
on cauliflower mousse and lentil velouté
(€ 19.00 / € 36.00)

Duet of fawn on foamed savoy cabbage
with hazelnut dumplings
and juniper cream sauce
(€ 39.00)

Dessert of chestnut and clementine
(€ 13.00)
€ 105.00



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Menu Recommendations Winter 2018

LA VILLA Menu I

Field salad with fruity raspberry vinaigrette,
crispy bacon and crunchy croutons

(€ 19.00)

Silky soup of hokkaido pumpkin
with sautéed giant shrimp

(€ 12.00)

Pan-fried boiled beef,
with ragout of black salsify
with potato patties and burgundy sauce

(€ 35.00)

Duct of egg liqueur and chocolate

(€ 12.00)

€ 78.00

LA VILLA Menu II

Ox filet carpaccio with small caesar salad
and truffle vinaigrette

(€ 21.00)

Saffron foam soup with roasted char filet
and herbed oil

(€ 14.00)

Breast and leg of German duck
with fig red cabbage, potato dumpling,
baked apple and chestnuts

(€ 38.00)

Cinnamon parfait with spiced cake
rum fruit and punch sauce

(€ 12.00)

€ 85.00

LA VILLA Menu III

Salmon tartar on a tramezzini chip
with quail egg and cucumber

(€ 22.00)

Sautéed giant shrimp on spinach risotto
with veggie straws and crab sauce

(€ 23.00)

Veal tenderloin in an herbed crust
with braised parsnips
sweet potato and green pepper sauce

(€ 34.00)

Coconut mousse with mango papaya salad
passionfruit sorbet and coulis

(€ 14.00)

€ 93.00

LA VILLA Menu IV

Lukewarm shrimp carpaccio
in champagne vinaigrette and frisée lettuce

(€ 25.00)

Oxtail with crêpes roulade and vegetable aromas

(€ 10.00)

Winter cod on creamy pearl barley
and caramelized bulb onion

(€ 18.00 / € 37.00)

Farmers duck – prepared two ways –
with sautéed hispi cabbage
and crispy potato pancake

(€ 32.00)

Bavarian cream with black tea aroma
dried fruit compote and bergamot sorbet

(€ 13.00)

€ 98.00



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Sorbet Variations

We recommend completing your menu with the following sorbets:

Blackberry sorbet with candied melissa	€ 7.00 each
Popcorn sorbet with popcorn and caramel	€ 7.00 each
Mandarin orange sorbet with honey crunchies	€ 8.00 each
Lime sorbet with citrus fruit marmelade	€ 9.00 each
Papaya sorbet with lime juice and black Hawaiian salt	€ 9.00 each

LA VILLA Classics

Finger Food

Canapés with smoked trout and horseradish	€ 4.80 each
Walnut bread with bresaola and truffle cream cheese	€ 4.60 each
Mini plate of caprese mozzarella with grape tomatoes	€ 4.00 each
Dates wrapped in bacon	€ 3.80 each
Grissini bread sticks with parma ham	€ 2.50 each

Menu

Threeway of char
with apple horseradish and red beet salad leaves
(€ 23.00)

Trilogy of soups
(€ 13.00)

Lime sorbet with citrus fruit marmelade
(€ 9.00)

Beef tenderloin with baked green beans, crispy potato and barolo sauce
(€ 39.00)

Gâteau au chocolat „LA VILLA“ with strawberry salad and sorbet
(€ 14.00)

€ 98.00



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Classic Wedding Cakes & Sweet Dreams

2-layer cake (up to 45 people)

3-layer cake (up to 75 people)

4-layer cake (up to 95 people)

5-layer cake (up to 140 people)

Either with white, colored sugar coating,
or cream colored marzipan coating

€ 7.50 per slice

We recommend the following fillings:

Sacher – Spanish vanilla – Mocca

Prinzregenten – Prague Cherry – Buttercream

Fruit flavored yogurt (flavors include raspberry, passion fruit, mango, strawberry, peach)

Anything is possible! From the classic wedding cake, to the “naked” wedding cake, to the individual cake design.

Special requests take time. Our pastry chef gladly takes the time she needs to customize her work based on your wishes. We charge € 60.00 per hour for her time. We ask that you order your flower decorations from your florist according to your table decoration.

Our LA VILLA cake inspirations at pinterest.de/lavilla1855

Heart of Berries

Heart of strawberries or heart of mixed berries
with an outer edge made of marzipan or chocolate

€ 6.90 per slice

Cupcakes – Muffins – Petit Fours

In addition, we can offer our multi-layer cake pyramid:

Wedding Cupcakes (flavors include strawberry cheesecake, blueberry, chocolate)

€ 6.90 each

Muffins (flavors include blueberry, chocolate, hazelnut, cherry)

€ 3.50 each

Petit Fours

€ 4.20 each

Tartelettes (flavors include strawberry, peach, raspberry)

€ 6.70 each

Cake Pops

€ 4.50 each

Macaroons (flavors include pistachio, chocolate, raspberry, mango)

€ 3.50 each

A dessert trilogy served on the LA VILLA Sweet Table tasting size 12.00 € per person



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Dear Guests,

Your wellbeing is very important to us, and has the highest priority.

In our kitchen, we use fresh, local, organic ingredients to create authentic and classic meals.

We understand our responsibility to identify allergens and other substances on a daily basis.

The wellknown allergens are: fish, shellfish, molluscs, wheat gluten, lupins, legumes, dairy, eggs, peanuts, soy, nuts, celery, mustard and sesame, as well as sulphur dioxide and sulphate.

The wellknown substances are: preservative-, antioxidants-, and sweeteners as well as sulfurized, blackened and waxed foods.

Flavor enhancers and dyes are not included in our preparations.

These listed allergens and additives may be included in our food.

Our Chef Christoph Gessner and his team are glad to discuss your options – please talk to us about your concerns.

Christoph Gessner
Chef

Margarete Schultes
Director