

Dear Guest,

a first class kitchen demands products with the highest quality which are used on a daily basis.

We concern ourselves from where we receive our products; this is why we buy our ingredients from ecological farmers in the Bavarian region. Freshness and a natural balance is the highest priority for us. With these ingredients we whip together a magical menu for you. If you have any specific needs or wishes, we are very pleased to create an individual menu for you.

Let the impressions of the following pages slightly melt on your tongue and please speak with us about your personal menu ideas. We are looking forward to offering our culinary art to you.

With best regards

A handwritten signature in black ink, appearing to read 'Christoph Gessner'.

Christoph Gessner
Chef

A handwritten signature in black ink, appearing to read 'Margarete Schultes'.

Margarete Schultes
Management

Finger Food 2017

Mini Lye (Pretzel) Dough Pastries

Filled with...

| | |
|--------------------------------------|------------------|
| Sweet honey ham | € 3,90 per piece |
| Italian country ham | € 3,90 per piece |
| Cheese from Andechs | € 3,60 per piece |
| Homemade graved salmon | € 3,90 per piece |
| Smoked trout fillet from the Aumühle | € 4,20 per piece |

Finger Food Variations:

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| Smoked duckbreast with cranberry | € 4,80 per piece |
| Beef tartar with toasted brown bread | € 5,40 per piece |
| Roasted focaccia with tomato-basilconfit | € 4,50 per piece |
| Baked quail egg with remoulade-dip | € 3,90 per piece |
| Grilled tuna on spicy pearl barley salad | € 4,50 per piece |
| Tete de Moine flower with fig mustard | € 3,90 per piece |
| Gelee of boiled filet with horseradish-sour cream | € 4,20 per piece |

Our Highlights:

In front of you and your guests we will prepare our special grill platter.
We offer you the following grill options:

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| Seared Shrimp (3 pieces) with herbs and garlic bread | € 9,80 per portion |
| Our home made veal sliders with basil potato salad | € 6,20 per piece |
| Sesame and curry seared beef skewers | € 6,50 per piece |

MENU RECOMMENDATIONS - SPRING 2017

"La Villa" menu I

Hot smoked char fillet
with apple-horseradish and lambs lettuce
(€ 23,00)

Pea cream soup with mint and roasted prawn
(€ 10,00)

Corn poulard breast filled with bacon and onions
chervil-potato foam
with braised cherry-tomatoes and red wine sauce
(€ 30,00)

Small cake of apricot and almond milk ice cream
(€ 13,00)

Menu € 76,00

"La Villa" menu III

Roasted quail breast
with young herb salad
on baked egg and truffles vinaigrette
(€ 22,00)

Scallops with tomato risotto
pesto and white tomato foam
(€ 21,00 / € 30,00)

Sorbet of blackberry with candid melissa
(€ 8,00)

In balsamic braised veal cheeks
with "Römischen Nocken" and green asparagus
(€ 27,00)

Strudel of chocolate and coriander
with passionfruit curd
(€ 11,00)

Menu € 89,00

"La Villa" menu II

Butterfly of smoked salmon
with sour cream and cress
(€ 25,00)

Essence of veal – boiled fillet with pancake roll
and root vegetables
(€ 11,00)

Slices of roasted beef back on shallots jus
and young carrots with potatoes
(€ 32,00)

Rhubarb with pecan-cookie and sour cream ice
(€ 12,00)

Menu € 80,00

"La Villa" menu IV

Salad of tomato and ciabatta with roasted scallop
prawns and celery
(€ 24,00)

Back of rabbit with parma ham
on pearl barley risotto and caramelized spring leek
(€ 19,00 / € 31,00)

Sorbet of Morello cherry with honeycrunch
(€ 8,00)

Back of veal in herb-mustard coat
on sweet potato foam
with green beans and own jus
(€ 34,00)

Soup of raspberries and strawberries
with baked fig
(€ 12,00)

Menu € 97,00

MENU RECOMMENDATIONS – SUMMER 2017

"La Villa" menu I

Raw marinated haunch of beef
with small Caesar salad and parmesan
(€ 19,00)

Lobstersoup with own rissole
and fresh estragon
(€ 12,00)

Medallions of veal and baked hock
on spinach and potato gratin
(€ 37,00)

Semolina
with compote of peach and ginger
(€ 10,00)

Menu € 78,00

"La Villa" menu III

Small variation of salmon with blinis
and young salad
(€ 22,00)

Essence of chicken and truffled semolina dumplings
(€ 10,00)

Ice confectionery of champagne
and jellied melon salad
(€ 9,00)

Lamb loin with feta cheese – herb crust
with Mediterranean vegetables and olive gnocchi's
(€ 36,00)

Cake of peaches with lavender
and white chocolate ice cream
(€ 12,00)

Menu € 89,00

"La Villa" menu II

In olive oil and basil marinated salmon and monkfish
with rocket and tomato vinaigrette
(€ 19,00)

Breast of spring chicken with truffles
and red wine risotto and snow pea
(€ 19,00 / € 27,00)

Roasted haunch of venison with potato-cranberry-crêpes
and creamy chanterelle ragout with jus of cassis
(€ 36,00)

Soup of champagne and alder flower
with yoghurt-lemon foam
(€ 12,00)

Menu € 84,00

"La Villa" menu IV

Rose roasted duck breast
with grilled melon and chutney of apricot
(€ 20,00)

Saffron Tagliatelle with white espuma of truffles
and roasted king's prawn
(€ 24,00 / € 36,00)

Sorbet of mango and almond crisp
(€ 8,00)

Medaillons of scotch fillet with summer vegetables
crunchy horseradish-reiberdatschi and Barolosauce
(€ 37,00)

Fresh strawberries with ice cream of common sorrel
and a foam of milk
(€ 11,00)

Menu € 100,00

MENU RECOMMENDATIONS - AUTUMN 2017

"La Villa" menu I

Mosaic of hot smoked duck breast
with red cabbage salad
and Brussels sprout
(€ 23,00)

Soup of chestnuts
with roasted pikeperch cube
(€ 11,00)

Lamb shank with potatocrust
and green beans with tomato compote
(€ 30,00)

Gratin of apple parfait
with marinated plums and almond creme
(€ 12,00)

Menu € 76,00

"La Villa" menu III

Roasted prawns in herbal oil
with salad of beans and colorful pepper vinaigrette
(€ 23,00)

Soup of hakaïdo pumpkin with deer pflanzerl
(€ 12,00)

Char filled on beluga lens
and crunchy potato
(€ 20,00 / € 29,00)

Roasted boiled fillet
with parsley root, polenta roll
and red wine sauce
(€ 27,00)

Dessert of Plum and curd
with vanilla foam and nougat ice cream
(€ 12,00)

Menu € 94,00

"La Villa" menu II

Slices of roasted leg of veal
with tuna crème and frisee lettuce
(€ 20,00)

In olive oil confit salmon
with cèpesrisotto and snow pea
on a foam of herbs
(€ 20,00 / € 28,00)

Slices of saddle of venison with varnished slices of apple
white sauce of pepper, celery mash and Schupfnudeln
(€ 36,00)

Cake of plums with yoghurt sauce
and sorbet of quince
(€ 12,00)

Menu € 88,00

"La Villa" menu IV

Smoked and pickled char
with avocado mousse, lemon crème and own caviar
(€ 22,00)

Mild madras-curry soup with prawn ravioli
(€ 13,00)

Risotto of vegetables with stewed guinea fowl
- coq au vin -
(€ 19,00)

Medaillons of veal with sautéed artichokes
potato mousseline and gratinated tomato and basil jus
(€ 38,00)

Caramelized pear tarte
with vanilla-ginger foam and nougat ice cream
(€ 12,00)

Menu € 104,00

MENU RECOMMENDATIONS - WINTER 2017

"La Villa" menu I

Lamb's lettuce marinated with potato dressing
with bacon and croutons
(€ 18,00)

Cream soup of parsley root
with roasted scallop and herbal oil
(€ 12,00)

Steak of cattle back with herb crust
ragout of beans and small baked potatoes
(€ 33,00)

Praline-sesame mousse with pickled orange
(€ 13,00)

Menu € 76,00

"La Villa" menu III

Shortly roasted tuna with wasabi crème
alga salad and olive oil caviar
(€ 24,00)

Duet of yellow and red pepper
with roasted king prawn
(€ 10,00)

Praline of veal cheeks on celery mousse
with romanesco and truffle jus
(€ 16,00)

Field grown duck breast on red cabbage with apples
with small pretzel dumpling and chestnuts
(32,00€)

Green tea in pyramid cake coat with mandarin sorbet
(€ 14,00)

Menu € 96,00

"La Villa" menu II

Smoked goose breast on red cabbage salad
and apples marinated with calvados
(€ 21,00)

Char fillet on creamy oyster mushrooms
with linguini and parsley puree
(€ 22,00)

Rose roasted boiled fillet on stewed sweetheart cabbage
and foam of potato with truffle jus
(€ 32,00)

White mousse of tonka bean with mango salad and parfait
(€ 11,00)

Menu € 86,00

"La Villa" menu IV

Bakes cream cheese of goat in swirl coat
with pickled fig and young chard salad
(€ 21,00)

Oxtail essence with vegetable pearl and semolina cam
(€ 10,00)

Fillet of zander filled with shallot marmalade
on crème spinach and potato straw
(€ 22,00)

Deer back under gingerbread
on truffle scorzonera
with cob spaetzle and cowberry sauce
(€ 36,00)

Variation of dark chocolate with citrus fruits
(€ 15,00)

Menu € 104,00

Sorbet variations

We recommend to complete your menu with the following sorbets:

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| Blackberry sorbet with candied melissa | € 7,00 |
| Mandarin sorbet with honey crunch | € 7,00 |
| Popcorn sorbet with popcorn and caramel sauce | € 7,00 |
| Morello cherry sorbet with sweet mascarpone | € 9,00 |
| Lemon sorbet with lime jam | € 9,00 |
| Mandarin sorbet with honey crust | € 9,00 |
| Pear sorbet with brown sugar chiffon and compote | € 9,00 |
| Papaya sorbet with lime juice and black Hawaiian salt | € 9,00 |
| Granny-Smith-fennel sorbet with baked kanaki pastry and jam of apple | € 9,00 |

Our la villa classics

Fingerfood

| | |
|---|--------------|
| Canapés with home smoked trout and horseradish | piece € 4,80 |
| Walnut bread with bresaola and truffle cream cheese | piece € 4,60 |
| Mini mozzarella and cherry tomatoes with basil | piece € 4,00 |
| Dates wrapped in bacon | piece € 3,80 |
| Grissini with Parma ham | piece € 2,50 |

Menu

Trio of lake Starnberg char with apple horseradish and beetroot salad
(€ 23,00)

Soups trilogy
(€ 13,00)

Lemon Sorbet with lime jam
(€ 9,00)

Beef filet medallion with backed green beans crispy potato and Barolo sauce
(€ 37,00)

Gateaux au Chocolate "La Villa" with strawberry salad and homemade sorbet
(€ 14,00)

Menu € 96,00

Cover per person € 3,80

MENU RECOMMENDATIONS FOR VEGETARIAN AND VEGAN GUESTS

Vegetarian Menu

Mousse of parmesan with grilled slices of zucchini
and tomato vinaigrette
(€ 19,00)

Carrots-cocos-soup with crunchy oyster mushrooms
(€ 10,00)

Green asparagus in a coat of bread
with red wine shallots and sweetpotatoemash
(€ 29,00)

Dessert

Menu € 58,00 plus dessert

Vegan Menu

Carpaccio of beetroot with lenses vinaigrette
and a salad of wild herbs
(€ 19,00)

Fruity tomato soup with basil croûtons
(€ 10,00)

Curry couscous with roasted artichokes
and steamed leaf spinach
(€ 26,00)

Braised mango with a honey-ginger brew and sorbet
(€ 11,00)

Menu € 66,00

Classic wedding cakes

- 2-tier cake (approx. 45 portions)
- 3-tier cake (approx. 75 portions)
- 4-tier cake (approx. 95 portions)
- 5-tier cake (approx. 140 portions)

With a choice of white or colored icing:

| | |
|--|-----------------|
| smooth white sugar icing | per item € 7.50 |
| smooth colored sugar icing | per item € 7.50 |
| alternatively | |
| with a cream-colored marzipan covering | per item € 7.50 |

We offer the following fillings:

- Sachertorte – Spanish vanilla – Mocha
- Prinzregent (chocolate) – Prager Kirsch (cherry) – Buttercream
- Fruit yoghurt (raspberry, passion fruit, mango, strawberry, peach etc.)

Please order the floral decorations to match your tabletop decoration from your florist.
We reserve the right to charge an additional fee for each decoration requested.

Berry heart

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| Strawberry or berry heart with a marzipan or chocolate edge | per item € 6.90 |
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Cupcakes – Muffins – Petit Fours

We can also provide the following sweets on our multi-tiered pyramid cake display:

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|---|-----------------|
| Wedding cupcakes (strawberry cheesecake, blueberry, chocolate etc.) | per item € 6.90 |
| Muffins (blueberry, chocolate, nut, cherry etc.) | per item € 3.50 |
| Petit fours | per item € 3.50 |
| Tartlets (strawberry, peach, raspberry etc.) | per item € 6.70 |
| Cake pops | per item € 4.50 |