



"NOTHING IS MODERN AS THE OLD" *by U.*

Dear guests,

Welcome to Villa Marburg. We are very pleased that you found your way to us.

Do you love the traditional cuisine, using selected, regional products? Then you will definitely find something in our new part "Modern Inn".

Or you let our kitchen chef Klaus-Peter Ullrich take you to the FUSION CUISINE ☞
Here, different food cultures and cooking and
Classic regional and national cuisines mixed. Due to his numerous trips to
Asia Klaus-Peter Ullrich is familiar with the local specialties and
secrets. This knowledge he uses in a unique style in his
Creations.

We only use carefully matured, high quality for our steaks
Meat from Alpine cattle. Steak lovers should not miss this!

Our service team will do their utmost to make your stay as pleasant as possible.
If you have allergies, please contact our staff, a separate allergen card is available for
you.

We wish you pleasant hours and good appetite!

The team of Villa Marburg



APERITIF, COCKTAIL & MORE

2018^{er} Secco PINK <small>served on ice</small> raspberry, fruity, tasty Winery Christine Pröstler Franken	0,1l	5
PRIVAT J. JUNG SÖHNE Rieslingsekt, dry Winery Fritz Allendorf Rheingau	0,1l	6
venti 2 GOLD CUVÉE Prosecco- Spumante Brut Borgo Molino – Italien	0,1l	7
CHAMPAGNER Louise Roederer, Brut Premier	0,1l	14
2013er Louise Roederer, Brut Rosé	0,1l	19
NEGRONI SBAGLIATO prosecco campari martini rosso		7
FRENCH 75 gin lemon juice sugar sparkling wine		7
LAMBRUSCO SPRITZ aperol lambrusco orange		7
LILLET BERRY lillet berries schweppes russian wild berry		7
CAMPARI ORANGE / SODA		6
SHERRY dry medium cream		4,5
PORTWEIN white red		4,5



STARTER

DIM SUM OF SPESSART VENISON 12€
cranberry-szechuan-aioli | mango-radish salad
red curry-raspberry gel

HOMEMADE SWEET POTATO FRIES 13€
optionally:
ITALY - Parma ham | buffalo mozzarella | parmesan | basil
THAILAND shrimp | red thai curry | cocos

ROASTED PRAWNS 13€
papaya salad | tom yam rice

SOUP

BANANA CURRY SOUP 8€
king prawn

BANANA CURRY SOUP ^{vegan} 7€
grilled banana

Our wine recommendation for starter & soup

2018 PRIVATE EDITION *by SN*

Silvaner & Pinot Gris
Christine Pröstler & Stephan Nax
Retzbach - Franken

0,2l – 6€
0,75l – 21€

SALAD & VEGETARIEN

CHEF SPECIAL SALAD

carrot | papaya | avocado | date-tomatoes | mango | lychees
banana | pineapple | fruity-spicy-passionfruit dressing
optionally with

- paneer cheese **vegi** | or tofu **vegan** 13€
- roasted shrimps 16€
- tenderloin strips 17€

ITALIAN BURGER

burrata | grilled mango | avocado | coco | basil pesto
sweet potato fries | tomato carpaccio | rucola | nuts

18€

MACCARONI - PASTA

mango-chili cream | olives | peperoni | tomatoes | buffalo mozzarella

17€

OVEN POTATO

mango | buffalo mozzarella | arugula | bio-shrimp
olive oil balsamic | tomato aioli

17€

Burrata

tomatoes ³ | Rosemary Potatoes

17€

FISH

FILLET OF ICELANDIC FJORD SALMON

macaroni | strawberry puttanesca sauce | baby spinach

24€

GRILLED SALMON FILLET ^{100% THAI}

roasted coconut salad | papaya | sticky rice
tom yam butter | shrimp | cocos-lasi

24€



MEAT

- PHAD THAI OF THE SPESSART DEER *OR* WILD BOAR** 26€
deer-steak *or* wild boar steak | peanut crust
fried noodles | sprouted | scrambled eggs
- GRILLED LAMB** 26€
mango olive salad | coconut tzatziki | sweet potato fries
- ROASTED CALFS STEAK** SALTIMBOCCA STYLE 25€
parma ham | crispy sage limoncello balsamic jus
breadsticks - mashed potatoes | baby spinach
- BIFTEKI FROM BEEF** 24€
beef steak | beef tartare | grilled sheep's cheese
watermelon and tomato salad | lemon-ouzo-potatoes
crispy vine leaves | tomato aioli
- GRILLED CHICKEN BREAST** 22€
sheep cheese baked in the banana leaf | Red Thai Curry
lemongrass Rice



STARTER

- HOMEMADE GOAT OBAZDA** 8,5€
mango | butter pretzel
- SAUSAGE SALAD FROM THE STUNZACHTÄLER PIG** 8,5€
tête de moin - cheese | spring roll

SOUP

- ORGANIC SPRING TOMATO SOUP** 7€
cold smoked spessart deer ham

MAIN COURSE

- SCHNITZEL FROM THE SPESSART DEER** 23€
almond coating | Green pepper, rosemary and potato mash
cranberries | cucumber-pomegranate salad
- CORDON BLEU** ^{MODERN} 23€
calf schnitzel | Spessart beef ham | bio-mountain cheese
crispy herb onion potato mash | lemon-fondant
- GRILLED PORK FILET & PULLED PORK** 22€
honey-whiskey marinade | sweet potato fries | coleslaw



BEEF ANGUS

We rely on the highest quality standards and only use meat from Alpine cattle from Austrian mountain regions. The cattle come from various alpine pastures in Styria and the neighboring regions. Not only do the cows prefer the harsher climate on an alpine pasture, it also ensures lean, herbaceous meadows. These factors as well as a lot of movement result in a taste-intensive beef with the desired intramuscular fat storage.

RUMPSTEAK	200g 26€	250g 28€
FILETSTEAK	150g 28€	200g 30€

WILD

Deer feeds on herbs, grasses and buds.
In the German kitchens it remains a special feature, as it does not occur in a wide area.
Meat from the red deer has a dark red-brown color and is very lean.

DEER STEAK	200g 25€
WILD BOAR STEAK	200g 25€

SIDES: rosemary potatoes, fried potatoes or French fries
sweet potato fries - 3Euro supplement

SAUCE: pepper sauce, sour cream onion or herb butter

SMALL GREEN SALAD
4,5€

Our Wine Recommendation

2017^{er} Brancaia Tre
⁸⁰ Sangiovese, ¹⁰ Merlot, ¹⁰ Cabernet Sauvignon
Brancaia
Radda in Chianti (Toskana)
0,2l – 7€
0,75l – 25€



DESSERT

CREAM BRÛLÉE OF WHITE CHOCOLATE chocolate-banana - ice cream	8€
HOMEMADE ICECREAM „CHEF SPEZIAL“	8€
SPANISH SANGRIA ^{BY U.} sorbet of grilled orange	8€
BUDDHA'S HAND lemon ³	5€

MINERALWATER

		Euro
Spessart-Wald Wasser - Classic/Medium/Still	0,25 l - 3	0,75 l - 6.5
San Pellegrino	0,50 l - 6	0,75 l - 7
Aqua Panna	0,75 l - 7	
SOFTDRINKS		
Coca Cola ^{1,2,3}	0,2 l - 2.8	0,4 l - 4.5
Coca Cola light ^{1, 2, 3, 4}	0,2 l - 2.8	0,4 l - 4.5
Fanta ^{1, 2}	0,2 l - 2.8	0,4 l - 4.5
Mezzo Mix ^{1,2, 3}	0,2 l - 2.8	0,4 l - 4.5
Sprite	0,2 l - 2.8	0,4 l - 4.5
Tonic Water ⁵	0,2 l - 3	
Ginger Ale ¹	0,2 l - 3	
Bitter Lemon ⁵	0,2 l - 3	

JUICES

apple juice, orange juice, red grape juice, banana juice passion fruit, black-currant nectar, mango juice, multivitamin	0,2 l - 2.8	0,4 l - 4.5
juice spritzer	0,2 l - 2.8	0,4 l - 4.5

DRAFT BEER

Schlappeseppel Pils from the Spessart	0,3 l - 3.5	0,4 l - 4.2
Faust wheat beer	0,5 l - 4.5	

BOTTLED BEER

Faust wheat beer dark	0,5 l - 4.5
Faust wheat beer non-alcoholic	0,5 l - 4.5
Schlappeseppel non-alcoholic	0,33 l - 3.2
Kraftmalz with dextrose	0,33 l - 3.2

HOT DRINKS

cup of coffee	2.5
coffee jug	4
espresso	2.5
double espresso	4
cappuccino	4
milk coffee	4
latte macchiato	4
glass of tea	2.5
pot of tea	4
mug of hot chocolate with cream	3.5

1 Farbstoff, 2 Antioxidationsmittel, 3 koffeinhaltig, 4 enthält eine Phenylalaninquelle, 5 Chininhaltig