



"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>	0,1l	5
raspberry, fruity, tasty		
Winery Christine Pröstler		
Franken		
PRIVAT J. JUNG SÖHNE	0,1l	6
Rieslingsekt, dry		
Winery Fritz Allendorf		
Rheingau		
ASOLO PROSECCO	0,1l	7
Spumante Superiore Brut		
Villa Sandi – Italy		
CHAMPAGNER		
Louise Roederer, Brut Premier	0,1l	14
2014er Louise Roederer, Brut Rosé	0,1l	19
NEGRONI SBAGLIATO		7
prosecco campari martini rosso		
FRENCH 75		7
gin lemon juice sugar sparkling wine		
LAMBRUSCO SPRITZ		7
aperol lambrusco orange		
LILLET BERRY		7
lillet berries schweppes russian wild berry		
CAMPARI ORANGE / SODA		6
SHERRY		4,5
dry medium cream		
PORTWEIN		4,5
white red		



STARTER

TOM YAM *by U.* 13€

tom yam panna cotta | smoked prawns | tomato
lime-ginger | grilled mushrooms | rice spring rolls

SMOKED BURRATA 13€

antipasti salad | amalfi lemon marshmallow | pistachio
tomatoes | arugula

SOUP

BANANA CURRY SOUP 8€
king prawn

BANANA CURRY SOUP *vegan* 7€
grilled banana

FISH

GRILLED SALMON FILLET *SOUVLAKI STYLE* 26€
watermelon organic feta salad | lemon-pepper potatoes | ouzo yogurt

Our white wine recommendation

2018^{er} PRIVAT EDITION *by SN*

Silvaner & Grauburgunder
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€
- burrata 15€
- roasted shrimps 17€
- tenderloin strips 17€

ITALIAN BURGER

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

22€

RIGATONI - PASTA

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

17€

GYROS FROM MUSHROOMS

mushroom | Rosemary Potatoes
organic feta cheese | tzatziki | side salad

17€



MEAT

- SALTIMBOCCA** *by U.* 26€
veal steak | parma ham | sage-mango-papaya salad
crispy saffron arancinis rice balls
- PHAD THAI OF THE SPESSART VENISON** 26€
venison-steak | peanut crust
fried noodles | sprouted | scrambled eggs
- GRILLED SACK OF LAMB** 26€
burrata | date honey | tahini | chilli oil | baby spinach
falafel spring rolls
- PHEASANT BREAST** 26€
cognac-thai-pepper-butter | bio rigatoni al curry | coconut spinach
- ITALIAN DUCK** SWEET & SOUR 26€
crispy farm duck breast | amarena-cherry sauce | pineapple
wild broccoli | paprika | organic amalfi-lemon risotto



STARTER

BEEF TATAR 12€
chives and Butter Bread | peeled vegetables | caper pearl
quail egg

SOUP

ORGANIC FRUIT TOMATO SOUP 7€

MAIN COURSE

GRILLED PORK FILLET & PULLED PORK 23€
honey-whiskey marinade | sweet potato fries | coleslaw

CORDON BLEU ^{MODERN} 23€
calf schnitzel | Spessart beef ham | bio-mountain cheese
crispy herb onion potato mash | lemon jam

SPESSART VENISON STEAK ^{SWEET & SOUR} 25€
pineapple | wild broccoli | paprika
mushrooms | baked dumplings

ROAST BEEF WITH ONIONS 25€
rump steak | wild herb butter | onions ²
mountain cheese spaetzle -spring rolls
colorful side salad



ALPS BEEF

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
FILETSTEAK

200g | 26€
150g | 28€

250g | 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.

VENISON 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

2016^{er} „Cantalaro“ Rosso
Cabernet Sauvignon, Merlot, Sangiovese
Avignonesi - Toscana DOCG
Montepulciano
Toscana - Italien
0,2l - 7€
0,75l - 24€



DESSERT

CREAM BRÛLÉE OF WHITE CHOCOLATE

amarena cherry ice cream

8€

TIRAMISU *by U.*

pistachio basil ice cream

8€

BUDDHA'S HAND

lemon³

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