



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

Dear guests,

welcome to Villa Marburg. We are very pleased that you found the way to have found us.

Let our chef Klaus-Peter Ullrich and his team Manuel, Christian, Patrick, Kim, Leon and Vasili surprise you to the FUSION CUISINE.

Different food cultures and culinary arts, as well as classic regional and national cuisines are mixed here.

Or do you prefer traditional german cuisine using selected, regional foods? Then you will definitely find what you are looking for in our "Modern Tavern" section.

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

Secco PINK served on ice raspberry, fruity, tasty Winery Christine Pröstler Franken	0,1l	6€
PRIVAT J. JUNG SÖHNE Rieslingsekt, dry Winery Fritz Allendorf Rheingau	0,1l	7€
ASOLO PROSECCO Spumante Superiore Brut Villa Sandi – Italy	0,1l	7€
CHAMPAGNER Louise Roederer, Brut Premier	0,1l	14€
2015er Louise Roederer, Brut Rosé	0,1l	19€
NEGRONI SBAGLIATO prosecco campari martini rosso		7€
FRENCH 75 gin lemon juice sugar sparkling wine		7€
LIMONCELLO SPRITZ limoncello prosecco		7€
LILLET BERRY lillet berries schweppes russian wild berry		7€
CAMPARI ORANGE / SODA		6€
LUSTAU SHERRY dry medium cream		4,5€
LUSTAU PORTWEIN white red		4,5€



VEGETARIAN & VEGAN

STARTER & SOUP

- ORGANIC CARROTS** CURRY SAUSAGE STYLE 9€
ketchup | sweet potato fries
VEGAN
- VEGETABLE TONNATO** 9€
grilled organic vegetables | vegan-tuna | arugula | capers
VEGAN
- BANANA CURRY SOUP** 7€
grilled banana
VEGAN

MAIN COURSES

- ORGANIC COURGETTE & SPELLED PASTA « CARBONARA STYLE PASTA »** 16€
sage tomatoes
VEGETARIAN OR VEGAN
- ORGANIC OVEN VEGETABLES** 20€
burrata or veg. mozzarella | fruit "what there is" | basil pesto
avocado | rosemary potatoes | pistachios
VEGETARIAN OR VEGAN
- CREAMED INDIAN ORGANIC SPINACH** 20€
grilled paneer | cottage cheese | garlic naan bread
organic-mango-lassi | quail eggs³
VEGETARIAN
- BEETROOT BRATLING** 22€
goat cheese or veg. feta | arugula | mango | walnuts
dried tomatoes | pomegranate | crispy chickpeas
lime mayo | sweet potato fries
VEGETARIAN OR VEGAN
- AVOCADO BURGER** 23€
burrata or veg. mozzarella | grilled mango | avocado | coconut | nuts
basil pesto | sweet potato fries | tomato carpaccio | arugula
VEGETARIAN OR VEGAN



FUSION CUISINE ☼

STARTERS

- VITELLO TONNATO** *by U.* 14€
veal-arancini-balls | premium tuna | tomato aioli cream | crispy capers | amalfi lemon gel
- BEEF TATAR** TANDOORI STYLE 14€
herbal quail egg | crispy pancetta | yoghurt
- GRILLED CAESAR SALAD** 12€
caesar dressing | crispy lardo bacon | parmesan anchovy croutons

SOUP

- BANANA CURRY SOUP** 8€
shrimp

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 18€

Our white wine recommendation

2018^{er} PRIVAT EDITION *by SN*

Silvaner & Grauburgunder
Christine Pröstler & Stephan Nax
Retzbach – Franken

0,2l – 6€

0,75l – 21€



FUSION CUISINE ☼

FISH

GRILLED FILLET OF ICELANDIC SALMON THAI STYLE 24€
tom yam aioli | papaya-apple-avocado salad
rice spring rolls

MEAT

ORGANIC BEEF KOFTE 24€
organic minced meat rolls | grilled halloumi cheese
red thai curry rosemary potatoes

PHAD THAI OF THE SPESSART VENISON 26€
venison-steak | peanut crust | fried noodles | sprouted | scrambled eggs

PHEASANT BREAST BBQ STYLE 26€
cheddar | bacon | marshmallows | hash browns | whiskey BBQ
sweet and sour baby corn



MODERN TAVERN

STARTER

SALAD FROM THE WEEKLY MARKET

homemade honey mustard dressing | spessart goat cheese
walnuts | grapes

7€

FISH

SPESSART CHAR BAKED FISH STYLE

char in yeast-wheat beer batter | salted caramel aioli
sweet potato fries | side salad

24€

MEAT

WIENER SCHNITZEL FROM ORGANIC VEAL

organic lemon | organic fried potatoes or organic french fries
side salad

23€

SPESSART BURGER

spit roast | rösti | bacon | mountain cheese | béarnaise-mayonnaise
sauerkraut | sweet mustard | smoked beer jus

22€

CORDON BLEU MODERN

calf schnitzel | Spessart beef ham | bio-mountain cheese
crispy herb onion potato mash | lemon jam

23€

GOULASH MODERN

shashlik from the saddle of beef ^{200G} | tomato | onions
pepper dip | baked potatoes

24€

KEBAB FROM SPESSART DEER - with or without spicy -

grilled venison steak | herb | onions | tomatoes
garlic dip | fried pita dumplings

25€



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

200g | 26€

250g | 28€

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 | 26€

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

5€

Our Red-Wine Recommendation

2019^{er} Malbec
Andeluna Altitud
Andeluna Cellars
Argentinien - Mendoza
0.2l - 8€
0.75l - 26€



DESSERT

CRÈME BRÛLÉE banana chocolate ice cream	8€
NEVER ADULT ³ 3x childhood in ice form	8€
SIMPLE BUT GOOD panna cotta amaretti	6€



MINERALWATER

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	0,2 l - 2.8	0,4 l - 4.5
passion fruit, black-currant nectar, mango juice, multivitamin juice spritzer	0,2 l - 2.8	0,4 l - 4.5

DRAFT BEER

Schlappeseppel Pils from the Spessart	0,3 l - 3.8	0,4 l - 4.5
Faust wheat beer	0,5 l - 4.8	

BOTTLED BEER

Faust wheat beer dark	0,5 l - 4.8
Faust wheat beer non-alcoholic	0,5 l - 4.8
Schlappeseppel non-alcoholic	0,33 l - 3.5
Kraftmalz with dextrose	0,33 l - 3.5

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