



"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 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

Secco PINK served on ice raspberry, fruity, tasty Winery Christine Pröstler- Retzbach / Franken	0,1l	7€
RIESLING SEKT extra dry Winery Fritz Allendorf - Oestrich Winkel / Rheingau	0,1l	8€
Rosé Prosecco Spumante Extra Dry Il Cole – Italy	0,1l	8€
CHAMPAGNER Louise Roederer, Collection 242	0,1l	15€
2016 ^{er} Louise Roederer, Jahrgangs Brut Rosé	0,1l	22€
Secco ZERO / Secco Rosé ZERO non-alcoholic non-alcoholic wine with added carbonic acid Juliuspital / Würzburg-Franconia	0,1l	7€
ARANCELLO SPRITZ arancello - orange liqueur prosecco mineral water orange		8€
LIMONCELLO SPRITZ limoncello - lemon liqueur prosecco mineral water lemon		8€
FRESCO SPRITZ aperitivo fresco - liqueur made from bergamot, lemon, mint, orange peel, ginger prosecco lemon		8€
SARTI SPRITZ sarti - Sicilian blood orange, passion fruit, mango on a vodka basis prosecco orange slice		8€
DARK HUGO elderberry liqueur prosecco mint lime		8€
NEGRONI SBAGLIATO prosecco campari Lustau - vermouht rosé		8€
FRENCH 75 gin lemon juice sugar sparkling wine		8€
APPLE SPRITZ non-alcoholic naturally cloudy apple juice lemon juice grenadine syrup bitter lemon		8€
LIMONCELLO or APEROL SPRITZ non-alcoholic non-alcoholic limoncello or aperol seco zero		8€



STARTERS

FIELD LETTUCE

raspberry dressing | walnuts

10€

optionally with:

smoked duck breast

13€

ORGANIC BEEF TATAR Cheeseburger Style

16€

cheddar | two kinds of sauces

GOAT'S CHEESE & PAPAYA

15€

salted caramel

VEGETARIAN

SOUPS

BANANA CURRY SOUP

13€

fried prawn

BANANA CURRY SOUP

11€

grilled banana

VEGAN

MAIN COURSES VEGETARIAN & VEGAN

ORGANIC MANGO MACARONI

25€

mango-chili cream | olives | mild peppers | tomatoes

burrata or vegan mozzarella

VEGETARIAN OR VEGAN

with grilled king prawns

29€

AVOCADO BURGER

26€

burrata or vegan mozzarella | grilled mango | avocado | coconut | nuts

basil pesto | sweet potato fries | tomato carpaccio | rocket

VEGETARIAN or VEGAN

OUR WHITE WINE RECOMMENDATION

VM

2022^{er} Villa Marburg – Private Edition

Pinot Blanc & Silvaner

Quality wine, dry

Christine Pröstler & Stephan Nax

Retzbach / Franken

0,2l – 7€

0,75l – 25€



FISH

CHEF SPECIAL SALAD

carrot | papaya | avocado | date tomatoes | mango | lychees
banana pineapple | fruity-spicy passion fruit dressing

WITH GIANT PRAWNS

27€

WITH VEGETARIAN FALAFEL

24€

GRILLED FILLET OF ICELANDIC SALMON « THAI STYLE »

27€

red curry | organic jasmine rice

MEAT MAIN COURSES

SCHNITZEL FROM SPESSART SPIT ROAST

24€

schnitzel from organic pork spit roast
baked dumplings | dark beer jus | coleslaw

CORDON BLEU ALM-CHEESE STYLE

26€

schnitzel from organic pork | Spessart beef ham | organic alm cheese
mashed potatoes | cranberries | cherry brandy dip

GRILLED FARMERS DUCK BREAST

28€

grilled lettuce hearts | parmesan fritters
teriyaki passion fruit sauce

ROASTED ONION BEEF

31€

rumpsteak ^{200g} | cheese spaetzle - spring rolls
onions ² | wild herb butter | side salad

GRILLED SPESSART DEER STEAK

31€

market vegetables | rosemary potatoes
homemade herb butter | lamb's lettuce

PAD THAI FROM SPESSART DEER

31€

deer steak | peanut crust | fried noodles
sprouts | scrambled eggs

OUR RED WINE RECOMMENDATION

2021 PEÑA ALDERA Crianza

Tempranillo, Graciano

Bodegas Jalon

Rioja / Spain

0,2l - 8€

0.75l - 28€



DESSERT

WARM CHOCOLATE CAKE

raspberry sorbet

13€

CRÈME BRÛLÉE

OF WHITE CHOCOLATE & COCOS

sour cream ice cream

12€

OUR SWEET WINE RECOMMENDATION

2021^{er} Gewürztraminer Auslese

Organic quality wine, sweet

Bastianshauser Hof winery

Bechtheim-West / Rheinhessen

0,2l - 10€

0,75l - 35€



OPEN WHITE WINES 0.2L

“ Organic Winery of the Month ”

2023^{er} Sauvignac

Qualitätswein, dry

Sebastian Erbedinger

Bechtheim - West / Rheinhessen

A new grape variety that promises great things! Unbeatable bouquet on the nose and a beautiful fruit similar to Sauvignon Blanc. The Sauvignac grape variety, created through natural selection, is naturally more protected against natural enemies such as fungal diseases.

It is therefore one of the so-called "fungus-resistant grape varieties" and offers new opportunities in organic viticulture. So put aside your prejudices and give it a try!

0,2l 9€

2022^{er} VM	7€
Villa Marburg – Private Edition	
Weißburgunder & Silvaner	
Gutswein, dry	
Christine Pröstler & Stephan Nax – Retzbach / Franken	
2022^{er} Silvaner	7€
Gutswein, dry	
Christine Pröstler - Retzbach / Franken	
2023^{er} Bacchus	7€
Gutswein, <i>medium dry</i>	
Christine Pröstler - Retzbach / Franken	
2023^{er} Weißburgunder	7€
BIO Qualitätswein, dry	
Weingut Bastianshauser Hof - Bechtheim-West / Rheinhessen	
2023^{er} Grauburgunder	8€
Gutswein, dry	
Lisa Bunn & Bastian Strebel - Nierstein / Rheinhessen	
2023^{er} Sauvignon Blanc	8€
Gutswein, dry	
Lisa Bunn & Bastian Strebel - Nierstein / Rheinhessen	
2021^{er} Riesling Spätlese	8€
BIO Qualitätswein, <i>sweet</i>	
Weingut Bastianshauser Hof - Bechtheim-West / Rheinhessen	
2023^{er} Hommage à Luise - Riesling	8€
BIO VDP- Gutswein, <i>medium dry</i>	
Dr. Bürklin-Wolf - Wachenheim / Pfalz	
2023^{er} Lugana - Folàr	10€
Trebbiano di Lugana	
Cantina Santi - Illasi – Venetien / Italien	



OPEN RED WINES 0.2L

2022 ^{er}	Dornfelder	6€
BIO	Qualitätswein, <i>halbtrocken</i>	
	Weingut Bastianshauser Hof - Bechtheim-West / Rheinhessen	
2022 ^{er}	Malbec – Fantasia	7€
	Bodega Mauricio Lorca - Mendoza / Argentinien	
2020 ^{er}	Fossolupaio	7€
	<i>Sangiovese, Syrah</i>	
	Rosso di Montepulciano DOC	
	Tenuta Vallocaia - Toscana / Italien	
2019 ^{er}	Cuvée Zephir ***	8€
	<i>Portugieser & Cabernet Cubin</i>	
	Qualitätswein, trocken	
	Weingut Stern - Hochstadt / Pfalz	
2019 ^{er}	Retzbacher Domina	9€
	Ortswein, trocken	
	Christine Pröstler - Retzbach / Franken	
2022 ^{er}	Trio Nero	9€
	<i>Syrah, Cabernet MitoS, Pinot Noir</i>	
BIO	Qualitätswein, trocken	
	Weingut Bastianshauser Hof - Bechtheim-West / Rheinhessen	
2022 ^{er}	Pinotage	10€
	Delheim Family	
	Stellenbosch / Südafrika	

OFFENE ROSÉWEINE 0,2L

2022 ^{er}	Rotling <small>Domina & Müller Thurgau</small>	7€
	Gutswein, <i>halbtrocken</i>	
	Christine Pröstler – Retzbach / Franken	
2023 ^{er}	Spätburgunder Rosè	7€
BIO	VDP-Gutswein, trocken	
	Dr. Bürklin-Wolf – Wachenheim / Pfalz	
2023 ^{er}	Pinotage Rosé	7€
	trocken	
	Delheim Family – Coastal Region / Südafrika	
2022 ^{er}	Zinfandel Rosé	7€
	Classic, <i>lieblich</i>	
	Beringer – Kalifornien / USA	



MINERALWATER

Spessart-Wald Wasser - Classic/Medium/Still	0,25 l – 3,5€	0,75 l – 7,2€
San Pellegrino		0,75 l – 8,0€
Aqua Panna		0,75 l – 8,0€

SOFTDRINKS

Coca Cola ^{1,2,3}	0,2 l – 3,2€	0,4 l – 5,5€
Coca Cola light ^{1, 2, 3, 4}	0,2 l – 3,2€	0,4 l – 5,5€
Fanta ^{1, 2}	0,2 l – 3,2€	0,4 l – 5,5€
Mezzo Mix ^{1, 2, 3}	0,2 l – 3,2€	0,4 l – 5,5€
Sprite	0,2 l – 3,2€	0,4 l – 5,5€
Tonic Water ⁵		0,2 l – 3,5€
Ginger Ale ¹		0,2 l – 3,5€
Bitter Lemon ⁵		0,2 l – 3,5€

JUICES

apple juice, orange juice, red grape juice, banana juice	0,2 l – 3,2€	0,4 l – 5,5€
passion fruit, black-currant nectar, mango juice, multivitamin juice spritzer	0,2 l – 3,2€	0,4 l – 5,5€

fuzetea Eis Tea Pfirsich <i>oder</i> Zitrone		0,3 l – 4,0€
Vaihinger Rhabarbersaftschorle <i>oder</i> Maracuja-Trauben Schorle		0,33 l – 4,0€

DRAFT BEER

Schlappeseppel Pils from the Spessart	0,3 l – 4€	0,4 l – 4,8€
Faust wheat beer	0,3 l – 4€	0,5 l – 5,2€
Schlappeseppel dark beer		0,33 l – 4,0€

BOTTLED BEER

Faust wheat beer dark		0,5 l – 5,2€
Faust wheat beer non-alcoholic		0,5 l – 5,2€
Schlappeseppel non-alcoholic		0,33 l – 4€
Kraftmalz with dextrose		0,33 l – 3,8€

HOT DRINKS

cup of coffee		3€
espresso		2,8€
double espresso		4,5€
cappuccino, milk coffee, latte macchiato		4€
glass of tea		4€
pot of tea		5€
mug of hot chocolate with milk <u>or</u> cream		4€/4,5€
Irish Coffee		8,5€

Change milk types (oat milk, soy milk, almond milk, rice milk) 0,6€

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