

OUR VALUES

Cucina con l'anima - Accoglienza con il cuore Cuisine with soul - hospitality from the heart

Food with soul – hospitality from the heart.

With care, precision and great dedication, our kitchen team puts their heart and soul into every dish. From the very first step to the final presentation, everything is crafted with the aim of creating exceptional culinary experiences for our guests.

“Cooking is not just a profession for us, but a passion. Inspired by the lightness of the Mediterranean, we combine craftsmanship, creativity and attention to detail to create moments that leave a lasting impression.”

Our Restaurant Manager, Cristopher Heßler, and his team also ensure, with charm, attentiveness and genuine hospitality, that you feel welcome from the very first moment.

Our Partners for Premium Quality:

- Bread: Family Bakery Dietmar Bauer, Neulußheim
- Vegetables: Horoz, Mannheim
- Fish & Seafood: Delta and Frischeparadies, Stuttgart
- Meat & Sausages: Butchery Rungis Express, Meckenheim

Buon Appetito!

Wishes you the Villa Medici team!



VILLA MEDICI

HOTEL | RESTAURANT | EVENTS
CONFERENCE | SPA

MENU CARD

STARTERS

goat cheese carpaccio

figs | parma ham | walnuts

18,00 €

hokkaido coconut pumpkin soup

pumpkin seeds | pumpkin seed oil | coconut foam

13,00 €

bruschetta tradizionale

tomato concassée | basil | garlic

9,00 €

SALADS

insalata tonno

colorful leaf salad | raw vegetables | feta cheese | hot pepper
olives | tuna | balsamic dressing

small 13,00 €

large 17,00 €

insalata pollo

colorful leaf salad | raw vegetables | chicken stripes | balsamic dressing

small 12,00€

large 17,00 €

insalata mista

colorful leaf salad | raw vegetables | balsamic dressing

small 9,00 €

large 12,00€

PASTA & RISOTTO

ravioli alla zucca

sage butter | pumpkin | amaretti

24,00 €

paccheri al cartoccio

mussels | monkfish | pine nuts | tomatoes | saffron sauce

28,00 €

pumpkin risotto

sheep's cheese cream | pumpkin | pomegranate

24,00 €



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MAIN COURSES

grilled rump steak

fried polenta | king oyster mushrooms | colourful carrots

42,00 €

braised beef cheeks

mashed potatoes | root vegetables

40,00 €

grilled salmon fillet

smashed potatoes | wild broccoli | tomatoes | saffron foam

34,00 €

grilled pike-perch fillet

purple potato purée | wild broccoli | white wine foam

34,00 €

wiener schnitzel

fried potatoes | lingonberries | lemon

30,00 €

DESSERT

pumpkin seed parfait

caramelized pumpkin seeds | sponge cake

10,00 €

pistachio tiramisu

pistachios | mascarpone | ladyfingers

13,00 €

sorbet trio

three kinds of fruit sorbet | seasonal fruits

10,00 €



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ALLERGENS | ADDITIVES

ALLERGENS

- A** cereals containing gluten
- B** crustaceans
- C** egg
- D** fish
- E** peanut
- F** soy
- G** milk or lactose
- H** nuts
- i** celery
- J** mustard
- K** sesame
- L** gelatin
- M** molluscs

ADDITIVES

- 1** with preservatives or nitrate
- 2** with antioxidants
- 3** with flavor enhancer
- 4** sulfured
- 5** blackened
- 6** with sweeteners
- 7** with one type of sugar and sweeteners
- 8** with milk protein

VORSPEISEN

- goat cheese carpaccio **G, H, 3, 7, 1**
- hokkaido coconut pumpkin soup **G, I, 7, H**
- bruschetta tradizionale **A**

SALATE

- insalata tonno **D, G, J, M, 5, 7, 1, 2**
- insalata pollo **F, J, 1, 6, 7**
- insalata mista **J, 7**

PASTA

- ravioli alla zucca **A, C, E, G, H, 7**
- paccheri al cartoccio **A, C, D, E, G, i, M**
- pumpkin risotto **G, i, 7**

HAUPTGÄNGE

- grilled rump steak **A, i, 7**
- braised beef cheeks **G, i**
- grilled salmon fillet **G, i, 7**
- grilled pike-perch fillet **D, G, i, 7**
- wiener schnitzel **A, C, G, 7, 8**

DESSERT

- pumpkin seed parfait **A, C, G, 7**
- pistachio tiramisu **A, C, G, H, 7**
- sorbet trio **A, G, 7, 1**



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