



Welcome to Restaurant “Villa Gans”

Who has not ever desired to be a guest of a stately manor? To enjoy a few days of unspoiled nature and to be pampered by subservient spirits. To sit in the morning at a richly laid breakfast table overlooking the green meadows and into the blooming trees. To take a walk or a hike through a beautiful park, experience a lavish meal and to have the certainty that all ingredients come from the nearby region. It should be simple and elegant, everything that surrounds us and all we eat, to quote Goethe: “No pleasure is temporary; because the impression that is left behind, will always stay with us.”

A warm welcome! Right here at Dorint Hotel Frankfurt/Oberursel and its food & beverage outlets you can fulfil your dream. Built in 1911 the historical entrepreneur mansion “Villa Gans”, with its English Tudor-style and the added new but elegant building, is the centerpiece of this hospitality property. Surrounded by a 100,000 square meters hotel-owned park you will find peace and comfort.

Lean back and experience one of the best breakfast near and far. Fuel your appetite by taking a stroll around the spacious park and look forward to an affectionately prepared menu. Slow Food is not a trend for us, it is our philosophy.

Our kitchen team under the direction of executive chef Sebastian Hölscher are pleased to throw together some seasonal specialty and elegant goodies on your plates.

Our service team around our restaurant manager Svenja Scheiner coddle you from an aperitif to tasty wines and regional beer until our “Orschler” Schnapps.

We are looking forward to welcoming you!



CHEERS!

HÖLSCHER'S APPLE SECCO ¹⁵

Made by the father of our chef: Regional apples from Oberursel and surroundings. Pressed and bottled in Oberursel.

Fruity and refreshing!

8 €

ROSATO GRAPEFRUIT ¹⁵

Ramazotti Rosato ♦ Pink Grapefruit ♦ Sparkling wine ♦ Basil

9,50 €

POMP BIO-APERITIF ALKOHOL-FREE

Rosé fruity or blanc herb

11,90 €

PASSIONFRUIT SPRITZ

Passionfruit ♦ Lemon ♦ Mint ♦ Sparkling wine
(or alcohol-free sparkling wine)

9,50 €



TO SHARE

Kalamata Olives	5 €
Wild garlic cream	5 €
Hummus with naan bread	6 €
Vintage sardine	12 €

SOUPS

LOBSTER ESSENCE

Dill ♦ Crustacean donut ♦ Celery	10 €
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WILD GARLIC FOAM SOUP

Parmesan cheese ♦ Chorizo	10 €
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DAILY SOUP

9 €

GREEN

SALAD “VILLA GANS”

7-herb vinaigrette or rhubarb dressing

Starter	6 €
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Maincourse	11 €
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+ Vegetable tempura	7 €
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+ Corn poultry breast	9 €
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+ Gratinated goat cheese	7 €
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+ 4 Tiger prawns	12 €
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MAIN COURSE

VIENESSE ESCALOPE

Lemon ◇ Lingonberry ◇ Bacon ◇ Potato 27 €

BEEF FILET

Rhubarb ◇ Goose liver ravioli ◇ Kohlrabi 38 €

HONG SHAO ROU

- *Pork belly from BIO-Farmer May* -
Basmati rice ◇ Beans ◇ Spring onions 22 €

CORN POULARD BREAST

Wild garlic ◇ Potato ◇ Kohlrabi ◇ Pointed cabbage 25 €

BRANDADE

Stockfish ◇ Potato ◇ Kalamata ◇ Beans ◇ Tomato 23 €

MONKFISH

Beetroot ◇ Tagliatelle ◇ Spinach ◇ Walnuts 31 €

CATCH OF THE DAY

Freshly caught & lovely cooked Daily price

RAVIOLI

Cheese ◇ Spinach ◇ Mushrooms ◇ Pine nuts 21 €

POINTED CABBAGE

- *VEGAN* -
Passion fruit ◇ Vegetable bulgur ◇ Basil 19 €



TO ROUND OF

SPELT

Rice pudding ♦ Rhubarb ♦ Sorrel ♦ Couverture 9 €

ORANGE

Caramel ♦ Meringue ♦ Yoghurt 9 €

SELECTION OF CHEESE³

Fig ♦ Walnut 15 €

HOMEMADE ICE-CREAM & SORBET

Please ask our service staff scoop 3 €

We point out that we cannot rule out the possibility of a cross-contamination during the complex flow of goods in food production chains (harvest, transport, storage, production, packaging)
That is why we cannot guarantee the absolute absence of all manner of allergens.