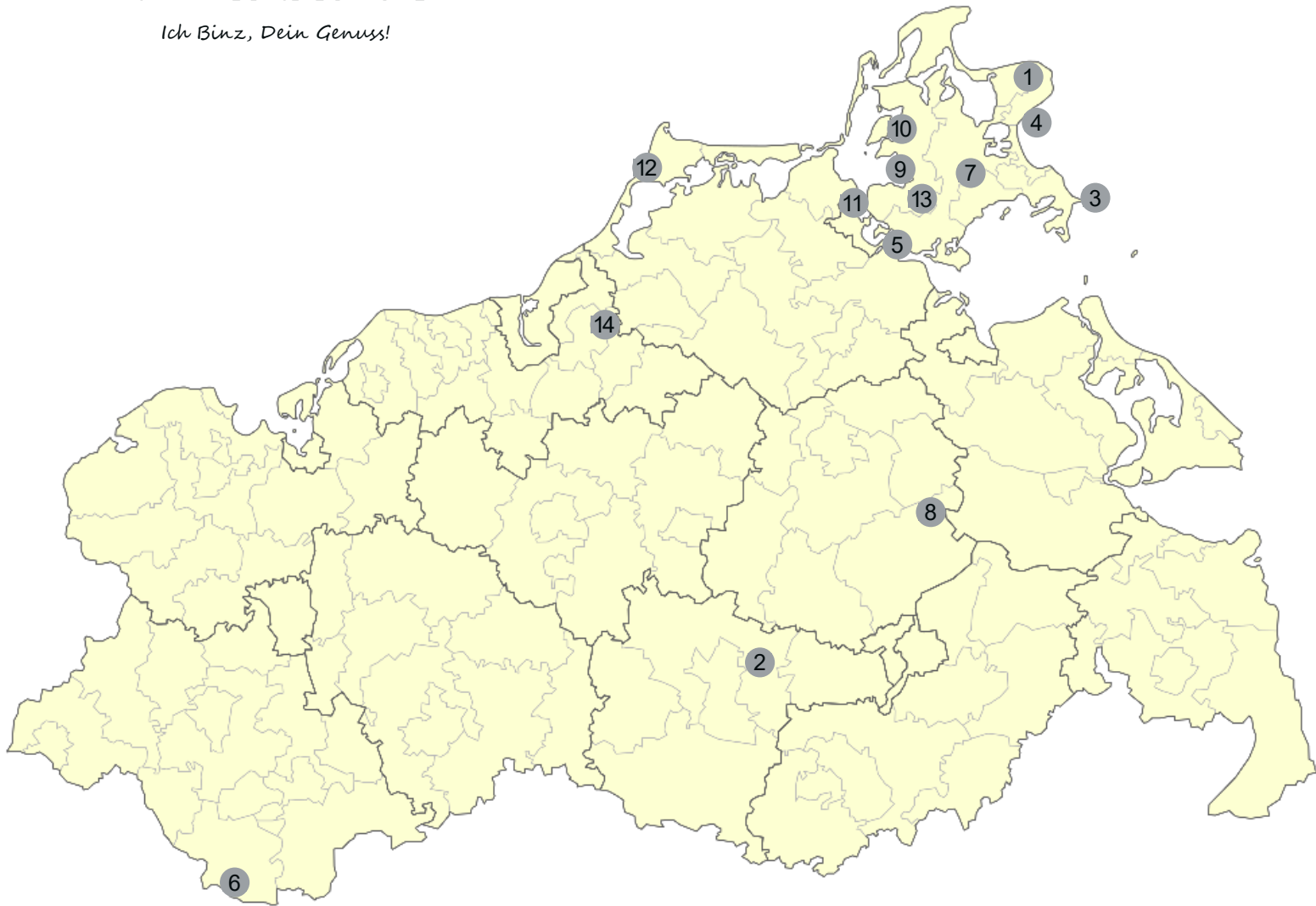


1899

villa salve

Ich Binz, Dein Genuss!



OUR LOCAL SUPPLIERS:

- | | | |
|-----|--------------------------|--|
| 1) | Game: | Von heimischen, bekannten Jägern |
| 2) | Fresh Fish: | Müritz Fischer, Waren (Müritz) |
| 3) | Fresh Fish: | Fischer Damp, Neu Reddevitz/Rügen |
| 4) | Herring specialities: | Parleviet & van der Plas, Mukran/Rügen |
| 5) | Cheese and Milkproducts: | Rügener Inselfrische, Poseritz/Rügen |
| 6) | Cheese: | Kunst & Käse, Rognitz |
| 7) | Cheese: | Rügener Badejunge, Bergen/Rügen |
| 8) | Potatoes and asparagus: | Spargel- und Kartoffelhof Demmin |
| 9) | Rapeseed oil: | Rügener Landhandel, Rothenkirchen/Rügen |
| 10) | Local fruit brandies: | Edeldestillerie Lieschow/Rügen |
| 11) | Sea buckthorn juice: | Kelterei Leithoff, Stralsund |
| 12) | Local liqueur: | Swatter Haase, Zingst |
| 13) | Beer specialities: | Insel- Brauerei, Ramin/Rügen |
| 14) | Cabbage: | Elgeti Dr. Herwig & Monika
Kartoffeln & Gemüse, Broderstorf |

STARTERS

RÜGENER WILDSCHINKEN FROM THE VOLANO COLD CUT MACHINE
With hearty bread, cranberries and butter 10 €

CROSTINIS WITH LOCAL DELICACIES
Tartar of matie, home-pickled salmon,
»Rügener Badejunge«, cream cheese &
and sausage specialities from local game 11 €

CROSTINIS FOR TWO PERSONS 21 €

OVEN FRESH BAGUETTE
...with tomatoes, garlic, shallots, olive oil and pepper 6 €
...baked with herb butter and garlic dip 5 €

CARPACCIO OF LOCAL GAME
with pine nuts, babyleafsalad, sliced parmesan, confit tomatoes
and colorful pepper 11 €

IN RÜGENER RAPESEED OIL ROASTED SHRIMP
crustacean foam and baguette 9 €

GRATINATED GOATCHEESE
with homemade tomatopesto, walnuts and baby leek salad 11 €

SALADS

VARIATION OF GREEN LEAVES & SEASONAL VEGETABLE 6 €

LEAF SALAD & OCEAN
Green leaves and seasonal vegetable with
fish fillet and prawn shrimp, crustacean foam with garlic dip 17 €

LEAF SALAD & GAME
Green leaves and seasonal vegetable with
rügener wild ham and seasonal wild mushrooms and cranberries 17 €

Homemade Dressings for you to choose!
yoghurt-dressing with aromatic herbs or
balsamic vinegar-sesame dressing



SOUPS

»BINZER FISH SOUP«

Hearty soup with different fish fillet from the Baltic Sea,
tomatoes, mediterranean vegetables, roasted bread & aioli
- Our special house dish -

9 €

MANGO CURRY SOUP

With a king-prawn & fresh bread

7 €

POTATOE WILD GARLIC SOUP

With smoked salmon crostini

7 €

PASTA & VEGAN

DAILY HOMEMADE TAGLIATELLE

...WITH HOMEMADE TOMATO-PESTO

12 €

...WITH TOMATO-PESTO & FRIED KING-PRAWNS

19 €

...WITH CREAMY BABYLEAFSPINACH

12 €

...WITH »NORWEGIAN SALMON« &
CREAMY BABYLEAFSPINACH

15 €

VEGAN POTATOE MUSHROOM CASSEROLE

with baby leaf salad

14 €

FRESHLY GRATED PARMESAN CHEESE

1 €



FRESH FISH



PIKE PERCH FRIED ON THE SKIN

With potato-peas-mash & mediterranean vegetables

20 €

NORWEGIAN SALMON FILET IN A LEMON-PEPPER-CRUST

Served with baked rucola & potato gratin

20 €

FISH PLATE „VILLA SALVE“

Pan-fried filets of salmon, cod & zander, a king-prawn,
cream savoy cabbage & parsley-potatoes

-Mostly ordered local dishes for 25 years -

22 €

FRIED COD FILLET

Under a herb crust and asparagus Risotto

18 €

MEAT SPECIALITIES

PADERBORNER CHICKEN BREAST »SUPREME«

fried chicken breast with mushrooms in a pepper cream sauce,
and potatoe - cellery puree

18 €

KARREÉ OF»SAALOWER PORK«

with thyme onions and truffled mashed potatoes

20 €

»ORIGINAL VIENNESE SCHNITZEL«

With potato-rucola salad, cranberries & tender greens-salad

20 €

250g ENTRECÔTE

with potatoes dippers, herb butter & salad

23 €

BRAISED „DRY AGED“ PORK CHEEKS

with port wine jus, thyme onions and
potato and bacon puree

20 €



FROM THE LOCAL FOREST



MEAT CUT IN THIN SLICES OF GAME MEAT

in a creamy sauce with mushrooms & homemade Pasta

16 €

ROASTED SADDLE OF GAME MEAT

on potato-mushroom-puree & cranberries

24 €



DESSERTS



CRÈME BRÛLÉ

With homemade raspberry ice cream & mango-sauce

7 €

SEA-BUCKTHORN BUTTER ICE CREAM

wild berry-compote & real freshly-whipped cream

+

6 €

EISPRESSO

Espresso with a scoop of vanilla ice cream and fresh cream

4.5 €

COFFEE & CAKE

1 piece homemade crumble cake + 1 pot of coffee,
a glas of tea or a cup of hot chocolate

5.5 €