



Restaurante Horcher





Hors d'Oeuvre Froid

- Terrine of goose foie gras 46,00 €
Russian style marinated salmon 39,00* €
Smoked eel with spicy radish sauce 44,00 €
Herrings with cream sauce and Kartoffelpuffer 39,00 €
Venison carpaccio with mustard seeds and pickled figs 38,00 €

Hors d'Oeuvre Chaud

- Bric of foie and truffles 39,00 €
Oeuf poché with Kartoffelpuffer 38,00 €
Scallops with a celeriac puré and black olive tapenade 40,00 €
Soft shell crab in tempura with a jalapeños mayonnaise and
sauce Diabla 37,00 €
Artichoke hearts stuffed with:
Mushrooms 38,50 €
Lobster 44,00 €
Foie with a reduction of Porto wine 44,00 €

Our Soups

- Sherry consommé 26,00 €
Consommé "Don Victor" 36,00 €
Lobster Bisque 32,00 €
Seasonal vegetable panaché in a potato velouté 37,00 €
Lentil cream soup with croutons and Frankfurter 26,00 €
Petite Marmite 33,00 €

Our Salads

- Horcher style lobster salad 50,00 €
Avocado salad with Huelva prawns 44,00 €
Artichoke salad with black truffle 54,00 €
Pickled partridge salad Horcher style 40,00 €

Fish and Seafood

- Roast sea bass with tomato compote on a thin potato layer 54,00 €
Turbot grillé 56,00 €
Sole ragout with red prawns 54,00 €
Tiger langoustines with green curry and wild rice 45,00 €
Turbot and prawns ravioli 39,50 €





Our Traditional Game Dishes

Roast partridge with grapes on grapevine leaf 47,00 €

Partridge a la presse 55,00 €

Roast loin of deer natural style 49,50 €

Deer Ragout 42,00 €

Roe deer stroganoff 48,00 €

Hare a la Royale with glazed chestnuts and sweet potato purée 45,00 €

Wild duck with french caramelized onions and truffled potato purée 45,00 €

Horchers Classics

Steak tartar 46,00 €

Hungarian style Goulash 46,00 €

Horchers hamburger 44,00 €

Oxtail Horcher's style 44,50 €

Stroganoff in Palmer mustard sauce 48,00 €

Veal scaloppini with truffles in a Port wine sauce 44,00 €

Veal kidneys in Horcher's Sherry wine sauce 40,00 €

Our Suggestion with Imperial Beluga Caviar

Caviar 30 gr 150 €

Caviar 50 gr 250 €

Consommé Gelée with crème fraîche 67,00 €

Scallops with celeriac pure 74,00 €

Kartoffelpuffer with oeuf poché 70,00 €

Pommes soufflées 12,00 €

Bread and Butter 7,50 €

* Fish has been previously frozen

Please inform your server of any food allergies before ordering





Dessert menu

Baumkuchen with vanilla ice-cream, hot chocolate sauce
and Chantilly cream 14,30 €

Horcher chocolate cake 13,75 €

Polish plinces 13,75 €

Viennese Strudel 13,75 €

Crêpes "Sir Holden" 14,30 €

Crêpes "Reus" 14,30 €

Crêpes "Suchard" 14,30 €

Crêpes "Suzette" 16,50 €

Horcher Cheese cake 13,75 €

Bananes flambées with Brandy and cacao liqueur 13,75 €

Ice-cream and sorbets variety 12,10 €

(Lemon, raspberries, mandarin, coffe, chocolate, turrón, dulce de leche)

Fruit variety a.m

Cheese variety 22,00 €

Coffee and Tea

Coffee 4.40 €

Sanka 4.40 €

Infusions: 4.40 €

Verbena

Lime blossom tea

Chamomile

Mint

Teas: 4.95 €

English breakfast

Green

Red

Rooibos

