



**Restaurante Horcher**





## *Hors d'Oeuvre Froid*

- Caviar (1GR.) 5,50  
Terrine of goose foie gras 42,90  
Russian style marinated salmon 36,50\*  
Smoked eel with spicy radish sauce 41,50  
Herrings with cream sauce and Kartoffelpuffer 37,50  
Venison carpaccio with mustard seeds and pickled figs 36,50  
Kartoffelpuffer with salmon Caviar and crème fraîche 44,00

## *Hors d'Oeuvre Chaud*

- Soft shell crab in tempura with a jalapeños mayonnaise and sauce Diabla 36,00  
Bric of foie and truffles 36,50  
Oeuf poché with Kartoffelpuffer 36,50  
Artichoke hearts stuffed with:  
Mushrooms 36,50  
Foie with a reduction of Porto wine 42,00  
Lobster 43,00

## *Our Soups*

- Sherry consommé 25,50  
Consommé Gelée with Caviar and crème fraîche 62,00  
Consommé "Don Victor" 33,00  
Lobster Bisque 30,00  
Seasonal vegetable panaché in a potato velouté 35,00  
Lentil cream soup with croutons and Frankfurter 25,50  
Petite Marmite 31,00

## *Our Salads*

- Horcher style lobster salad 48,50  
Avocado salad with Huelva prawns 42,00  
Artichoke salad with black truffle 53,00  
Pickled partridge salad Horcher style 38,50



## *Fish and Seafood*

Roast sea bass with tomato compote on a thin potato layer 50,00

Turbot grillé 54,00

Sole ragout with red prawns 50,50

Tiger langoustines with green curry and wild rice 43,00

Turbot and prawns ravioli 38,00

## *Our Traditional Game Dishes*

Roast partridge with grapes on grapevine leaf 46,00

Partridge a la presse 53,00

Roast loin of deer natural style 46,00

Deer Ragout 39,50

Roe deer stroganoff 46,00

Hare a la Royale with glazed chestnuts and sweet potato purée 42,00

Wild duck with french caramelized onions and truffled potato purée 44,00

## *Horcher Classics*

Steak tartar 44,00

Hungarian style Goulash 43,00

Horcher hamburger 43,00

Oxtail Hocher's style 43,00

Stroganoff in Pommery mustard sauce 46,00

Veal scaloppini with truffles in a Port wine sauce 42,00

Veal kidneys in Horcher's Sherry wine sauce 38,50

Pommes soufflées 10,00 €

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