



Restaurante Horcher



Hors d'Oeuvre Froid

- Terrine of goose foie gras 46 €
Russian style marinated salmon 39 €
Smoked eel with spicy radish sauce 44 €
Herrings with cream sauce and Kartoffelpuffer 39 €
Venison carpaccio with mustard seeds and pickled figs 38 €
Tartar of tuna with pommes soufflées 45 €

Hors d'Oeuvre Chaud

- Bric of foie and truffles 39 €
Oeuf poché with Kartoffelpuffer 38 €
Vegetable panaché with quail egg 37 €
Scallops with a celeriac puré and black olive tapenade 40 €
Soft shell crab in tempura with jalapeños mayonnaise and Diabla sauce 37 €
Cheese soufflée 40 €

Our Soups

- Sherry consommé or consommé gelée 26 €
Apple Vichyssoise with smoked sardines 28 €
Consommé "Don Victor" 36 €
Lobster Bisque 32 €
Lentil cream soup with croutons and Frankfurter 26 €

Our Salads

- Horcher style lobster salad 50 €
Avocado salad with Huelva prawns 44 €
Pickled partridge salad Horcher style 40 €
Muzzle salad Berlin 38 €

Fish and Seafood

- Roast wild sea bass with tomato compote on a thin potato layer 54 €
Wild turbot turbot grillé 56 €
Sole ragout with red prawns 54 €
Tiger langoustines with green curry sauce and wild rice 45 €
Raviolis filled with turbot and prawns 39,50 €



Our Traditional Game Dishes

- Roast loin of deer natural style 49,50 €
Roe deer Stroganoff 48 €
Venison ragout 42 €
Grain-fed poussin a la "Bonne Femme" 47 €
Pigeon "de Bresse" with Périgord sauce 48 €

Horcher Classics

- Steak tartar 46 €
Hungarian style Goulash 46 €
Horcher hamburger 44 €
Oxtail Hocher's style 44,50 €
Stroganoff in Pommery mustard sauce 48 €
Veal Scaloppini with truffles in a Port wine sauce 44 €
Veal kidneys Horcher style 40 €

Our Suggestion with Imperial Beluga Caviar 000

- Caviar 30 Gr. 150 €
Caviar 50 Gr. 250 €
Consomé gelée with Caviar and crème fraîche 67 €
Tuna Tartar 78 €
Scallops with a celeriac puré 74 €
Kartoffel puffer with ouef poché 70 €

- Pommes soufflées 12 €
Bread and Butter 7,50 €

Please inform your maître or server of any food allergies before ordering



Dessert Menu

Baumkuchen with vanilla ice-cream,
hot chocolate sauce and Chantilly cream 15,00

Horcher chocolate cake 14,00

Polish plinces 14,00

Viennese Strudel 14,00

Crêpes "Sir Holden" 14,00

Crêpes "Reus" 14,00

Crêpes "Suchard" 14,00

Crêpes "Suzette" 15,00

Cheese cake 14,00

Bananes flambées with Brandy
and cacao liqueur 14,00

Ice-cream and sorbets variety: 11,00
(Lemon, raspberries, mandarin, coffee, chocolate,
vanilla, caramel, yoghurt with red berries)

Fruta de temporada s.m

Cheese variety 23.00

Coffee and Tea

Coffee 5,00

Sanka 5,00

Poleo 5,00

Infusions: 5,00

Lime blossom tea

Chamomile

Mint

Aloysia

Teas: 5,00

English breakfast

Rooibos tea

Red tea

Green tea