

# H O R C H E R

## *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 39,00 €

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" 39,00 €
- 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 58,00 €
- Sole ragout with red prawns 56,00 €
- Tiger langoustines with green curry and wild rice 45,00 €
- Turbot and prawns ravioli 40,00 €

## *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 48,00 €

## *Horcher Classics*

- Steak tartar 48,00 €
- Hungarian style Goulash 48,00 €
- Horcher hamburger 46,00 €
- Oxtail Hocher's style 46,50 €
- Stroganoff in Pommery mustard sauce 48,00 €
- Veal scaloppini with truffles in a Port wine sauce 46,00 €
- Veal kidneys in Horcher's Sherry wine sauce 42,00 €

## *Our Suggestion with Imperial Beluga Caviar*

- Caviar 30 gr 150,00 €
- Caviar 50 gr 250,00 €
- Consommé Gelée with crème fraîche 67,00 €
- Scallops with celeriac pure 74,00 €
- Kartoffelpuffer with oeuf poché 70,00 €

Pommes soufflées 14,00 €

Bread and Butter 7,50 €

\* Fish has been previously frozen

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