



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 39,00 €
- Tartar of tuna with pommes soufflées 49,00 € *

Hors d'Oeuvre Chaud

- Bric of foie and truffles 39,00 €
- Oeuf poché with Kartoffelpuffer 38,00 €
- Vegetable panaché with quail egg 39,00 €
- Scallops with a celeriac puré and black olive tapenade 42,00 €
- Soft shell crab in tempura with jalapeños mayonnaise and Diabla sauce 39,00 €
- Cheese soufflée 44,00 €

Our Soups

- Sherry consommé or consommé gelée 28,00 €
- Consommé "Don Victor" 39,00 €
- Lobster Bisque 35,00 €
- Lentil cream soup with croutons and Frankfurter 29,00 €

Our Salads

- Horcher style lobster salad 58,00 €
- Avocado salad with Huelva prawns 47,00 €
- Pickled partridge salad Horcher style 43,00 €

Fish and Seafood

- Roast wild sea bass with tomato compote on a thin potato layer 58,00 €
- Wild turbot grillé 62,00 €
- Sole ragout with red prawns 59,00 €
- Tiger langoustines with green curry sauce and wild rice 48,00 €
- Turbot croquettes in Spanish traditional green sauce 52,00 €
- Lobster ragout in a Chartreuse sauce 62,00 €



Our Traditional Game Dishes

Roast loin of deer natural style 58,00 €
Roe deer Stroganoff 48,00 €
Venison ragout 43,00 €
Grain-fed poussin a la "Bonne Femme" 48,00 €
Pigeon "de Bresse" with Périgord sauce 52,00 €

Horcher Classics

Steak tartar 48,00 €
Hungarian style Goulash 48,00 €
Horcher hamburger 47,00 €
Oxtail Horcher's style 47,00 €
Stroganoff in Pommery mustard sauce 49,00 €
Veal Scaloppini with truffles in a Port wine sauce 48,00 €
Veal kidneys Horcher style 44,00 €
Beef tenderloin with bone marrow in a red wine sauce reduction 59,00 €

Our Suggestion with Imperial Beluga Caviar

Caviar 30 Gr. 150,00 €
Caviar 50 Gr. 250,00 €
Consomé gelée with Caviar and crème fraîche 75,00 €
Tuna Tartar 88,00 € *
Scallops with a celeriac puré 78,00 €
Kartoffel puffer with ouef poché 74,00 €

Pommes soufflées 14,00 €
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 18,00

Horcher chocolate cake 18,00

Polish plinces 18,00

Viennese Strudel 18,00

Crêpes "Sir Holden" 18,00

Crêpes "Reus" 18,00

Crêpes "Suchard" 18,00

Crêpes "Suzette" 18,00

Cheese cake 18,00

Bananes flambées with Brandy
and cacao liqueur 18,00

Ice-cream and sorbets variety: 13,00
(Lemon, raspberries, mandarin, coffee, chocolate,
vanilla, caramel, yoghurt with red berries)

Fruta de temporada s.m

Cheese variety 25.00

Coffee and Tea

Coffee 5,00

Sanka 5,00

Poleo 5,00

Specialty Coffees: 6,00

Baltra (Galápagos Islands)

Gamanay (Costa rica, Brazil)

Hevalo (Hawaii)

Infusions: 5,00

Lime blossom tea

Chamomile

Mint

Aloysia

Teas: 5,00

English breakfast

Rooibos tea

Red tea

Green tea