

## Fish- and lobster Weeks

### Fish menu

Carpaccio of scallops  
with sautéed clams, beurre blanc and inca tomatoes 27.80



Lobster foam soup with lobster ravioli 19.80



Medallion of wolffish -poached in a red curry stock-  
with vegetables and basmati rice 46.00



Amaretto parfait with „Kaiserstuhl“ plum ragout 16.00

**Menuprice 105.00**

### Hirschen-Specials

*according to availability or reservation*

#### For 2 people filleted at your table:

Breton sole pan-fried in butter  
with spinach and steamed potatoes per person 52.00

Atlantic turbot -slowly cooked in the oven-  
with fresh vegetables, beurre blanc  
and homemade tagliatelle per person 68.00

Dear guests,  
we are preparing the fish à la minute for you,  
we need about 20 minutes for the sole and 35 minutes for the turbot

### **Fish-Starters**

3 Gillardeau oysters marinated with vinaigrette of apple, cucumber and gin	18.80
Half a dozen Fines de Claire oysters serve with lemon	23.50
Yellowfin tuna carpaccio in sweet and sour marinade with pickled ginger	27.80
Gambas „Don Alfredo“ fried in olive oil with shallots, garlic and sambal oelek	28.00
Medallion of Atlantic lobster and scallop on leaf spinach gratinated with lobster foam	39.80

### **Fish-Soups**

Chervil foam soup with crustacean garnish and clams	15.00
Clear french fish soup with game fish from the Atlantic Ocean and lobster ravioli	17.80

### **Fish-Main course**

Skrei „Winzerin“ with bacon and glazed grapes on champagne cabbage and mashed potatoes	38.00
Medallion of white halibut -fried in butter- with beurre blanc, mushrooms, market vegetables and potatoes <b>or</b> tagliatelle	47.80
Variation of fresh game fish (depending on daily offer) on leaf spinach, gratinated with champagne sauce and homemade tagliatelle <b>or</b> rice	49.00
Half of Atlantic lobster with beurre blanc, leaf spinach and steamed potatoes (on pre-order or according to availability)	69.80

### **For 2 person:**

Whole sea bream on root vegetables -slowly cooked in the oven, filleted at the table- with boiled potatoes	per person 36.00
--	------------------

### Starters and soups

Mixed leaf and vegetable salads with roasted seeds and nuts	small	10.80
	large	13.80
Beef broth with „Flädle“ (pancake slices)		9.80
Lamb's lettuce with homemade dressing, fried bacon strips and butter croutons		14.80

### Main course

Fresh grilled meatballs with a cream sauce with red cabbage and homemade „Spätzle“		25.80
Escalope of veal in cream sauce with homemade „Spätzle“		34.80
Rump steak with herb butter, sauce Bordelaise and French fries <u>or</u> fried potatoes		36.00
Cordon Bleu (veal escalope filled with ham and cheese), with market vegetables and french fries		39.00
Angus beef tenderloin with morel cream sauce, leaf spinach and homemade „Spätzle“		49.80

### Vegetarian

Crispy fried „Rösti“ with seasonal vegetables and roasted mushrooms (also available as <b>vegan</b> dish)		29.80
Homemade porcini ravioli with market vegetables and white truffle foam		32.00

## Dessert

Crème brûlée with marinated orange fillets	12.80
White and dark mousse au chocolat made of Valrhona chocolate with vanilla ice cream and baileys	14.00
Café Gourmand	14.80
French cheese assortment with fig mustard, grapes and nuts	15.00
Lukewarm chocolate cake with liquid core, cherries, vanilla foam and homemade vanilla ice cream	15.80
3 scoops of homemade sorbet infused with champagne	15.80
1 scoop of homemade ice cream (according to daily offer)	4.00
1 scoop of homemade sorbet (according to daily offer)	4.00

## Our sweet wine recommendation for you

2021 Gewürztraminer Beerenauslese	5 cl	8.90
Weingut K.H.Johner, Bischoffingen	0.375 l	35.80