

Fish- and Lobster Weeks

Menu of the day

Artic char tartare "Asian style"
with lamb's lettuce and pickled ginger
24.80



Wild caught Breton scallops
on leaf spinach, gratinated with champagne sauce,
topped with tomato and basil
29.80



„Surf & Turf“
Angus beef tenderloin & lobster medallion,
with demi-glace and sauce rouille,
sugar snaps and potato puree
59.00



Lukewarm chocolate cake with liquid core,
Cherries, vanilla foam and vanilla ice cream
15.00

Menuprice 119.00

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,
48.00 per person

*according to availability or reservation
for 2 to 6 people, filleted at your table*

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

**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**

Starters

Gillardeau oysters with lemon served on ice	pc.	4.80
Pan-Fried octopus with olive oil, vegetables, chilli, chorizo - chips and lambs lettuce		24.80
Yellowfin tuna carpaccio in sweet and sour marinade with pickled ginger		26.80
Gambas "Don Alfredo" fried in olive oil, with shallots, garlic and sambal		26.80
Homemade lobster ravioli with beurre blanc, tomato and basil		28.00
Pot au feu of lobster and game fishes with spinach under a puff paste cover		28.00

Soups

Clear french fish soup with game fish from the Atlantic Ocean		15.00
Atlantic lobster cream soup with homemade ravioli		16.80
Porcini mushroom dashi with tranches of artichar, pickles egg yolk and pancake slices		18.00

Main course

Roasted arctic char on beetroot risotto with champagne sauce and vegetable pearls		34.80
Crispy pork belly and grilled octopus on white bean puree with braised pepper, chipotle mayonnaise and fermented garlic cream		38.80
Variation of fresh game fish (Varies depending on daily offer) on leaf spinach, gratinated with champagne sauce and accompanied by homemade tagliatelle		48.00
Half Atlantic lobster (1kg+ Lobsters) with beurre blanc, leaf spinach and steamed potatoes (on pre-order or according to availability)		65.00

Baden classics (starters and soups)

Mixed leaf and vegetable salads with roasted nuts and seeds	sm.	10.80
	lg.	12.80
Beef broth with „Flädle“ (pancake slices)		9.00
Black Forest potato soup with bacon and butter croutons		11.00
Lamb's lettuce with homemade dressing, fried bacon strips and butter croutons		14.80

Baden classics (main courses)

Fresh grilled meatballs in a cream sauce, with red cabbage and homemade „Spätzle“		23.00
Escalope of veal in cream sauce with homemade “Spätzle”		34.00
Grilled rump steak with herb butter, bordelaise sauce and fried potatoes <u>or</u> french fries		34.00
Angus beef tenderloin with morel cream sauce, leaf spinach and homemade „Spätzle“		46.00

Vegetarian

Homemade porcini mushroom ravioli with market vegetables and truffle foam		32.00
Crispy fried „Rösti“ with seasonal vegetables and roasted mushrooms (also available as vegan dish)		32.00

Desserts

Crème brûlée with orange fillets in Grand Marnier	12.80
Nougat parfait with plum compote	13.80
3 scoops of homemade sorbet topped with Champagne	13.80
Café Gourmand (3 small desserts of the day)	14.00
Variation of french cheese with fig mustard, grapes and nuts	14.00
Lukewarm chocolate cake with liquid core, cherries and vanilla ice cream	15.00
Light and dark mousse au chocolat made of Valrhona chocolate with vanilla ice cream and baileys	14.00
1 scoop of homemade sorbet	4.00
1 scoop of homemade ice cream	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