



HOTEL DORER
RESTAURANT

Menu Card



Aperitif

<i>1 Glass Crémant d'Alsace</i>	<i>Euro</i>	<i>8,80</i>
<i>1 Glass Crémant with Elderflower or Chestnut</i>	<i>Euro</i>	<i>8,80</i>
<i>1 Glass Sparklingwine</i>	<i>Euro</i>	<i>12,50</i>
<i>1 Glass Champagne</i>	<i>Euro</i>	<i>16,50</i>
<i>1 Glass homemade alcohol free Aperitif</i>	<i>Euro</i>	<i>8,50</i>
<i>1 Glass Aperol Spritz</i>	<i>Euro</i>	<i>8,80</i>
<i>1 Glass Campari Spritz</i>	<i>Euro</i>	<i>8,80</i>
<i>1 Glass Draft beer 0,1 l</i>	<i>Euro</i>	<i>2,50</i>
<i>1 Glass Draft beer 0,2 l</i>	<i>Euro</i>	<i>3,00</i>
<i>Sherry dry or medium</i>	<i>Euro</i>	<i>6,20</i>
<i>Portwine red / white</i>	<i>Euro</i>	<i>6,20</i>
<i>Martini red / white</i>	<i>Euro</i>	<i>6,20</i>
<i>Cynar</i>	<i>Euro</i>	<i>6,20</i>

Dear Guest, if you are affected by allergies, please contact us. We would be happy to provide you with informations about the allergen ingredients contained in food with an special allergen documentation.

Chefs Menu

Amuse Bouche

Goose liver terrine

Strawberry / Miso / Brioche

Lobster bisque

Crayfishtails

Veal loin

Morels / Asparagus / New potatoes / Hollandaise

Pistachio Crème Brûlée

Zappa Inglese Ice Cream

Euro 79,00

Wine pairing Euro 38,00

Little Asparagus Menu

Amuse Bouche

Warm Asparagus salad

Tomato / Lemon / Pine nuts

Black Forest Trout

*Asparagus / New Potatoes / Hollandaise**

Strawberry

Whipped Cream / White Chocolate / Green Pepper

Euro 55,00

Wine pairing Euro 28,00

** Vegetarian: Roasted Asparagus / Pistachio / New Potatoes / Hollandaise*

Soups

Lobster bisque

Crayfish tails

Euro 16,00

Asparagus soupe

+ house cured salmon

Euro 12,00

Euro 14,00

Starter

Wild herb salad

Elderflower vinaigrette / Tomatoes / Wild garlic popcorn

Euro 14,00

Warm Asparagus salad

Tomato / Lemon / Pine Nuts

+ roasted prawns (10 €)

Euro 18,00

Goose liver terrine

Strawberry / Miso / Brioche

Euro 25,00

Carpaccio from the Black Forest Trout

Tomato / Wild garlic / Red onion

Euro 21,00

Vegetarian

Homemade Tagliatelle

Wild garlic / Tomatoes / Pine nuts Euro 26,00

Homemade Raviolis

Asparagus / Wild garlic / Ricotta Euro 28,00

Roasted Asparagus

Pistachio / New Potatoes / Hollandaise Euro 30,00

Main Courses

Fish and Crustaceans

Breton turbot

Roasted prawns / Morels / Peas / Potato gnocchi Euro 48,00

Black Forest trout

Asparagus / New potato / Hollandaise Euro 38,00

Sea bass

Asparagus / Wild garlic / Tagliatelle Euro 38,00

Canadien Lobstertail (170 gr.)

Fennel / Tomatoes / Hollandaise / Focaccia Euro 55,00

Meat

Veal loin

Morsels / Asparagus / New potato / Hollandaise Euro 45,00

Tournedos

Borlotti Beans / Sugar snap pea / Blue carrot Euro 46,00

Lamb

Polenta / Peperonata / Wild garlic Euro 44,00



ANNIVERSARY DISH

Venison Stew

Lingonberry's / Red cabbage / Spätzle Euro 34,00