



## Set Dinner Menu

**2 course £23.50**

**3 course £25.90**



*Est. 1995*

*Good Food , Fine Wine*

Food allergies and intolerances  
Before ordering, please speak to our staff about your requirements

### **Soup of the Day (v)**

#### **Finest Oak Smoked Salmon (Supp £3.50)**

Served with chopped onions & capers

#### **Duck Liver Pate**

With plum chutney & toasted brioche

#### **Melon & Speck Duet**

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#### **Breast of Chicken topped with Haggis**

Drambuie cream sauce

Fresh vegetables & sauté potatoes

#### **Scottish Fillet Steak (Supp £6.00)**

With pepper & cognac sauce

Ratatouille & Dauphinoise potatoes

#### **Austrian Cheese Spätzle (v)**

Served with side salad

#### **Fillet of Scottish Salmon**

With pink peppercorn sauce

Fresh vegetables & sauté potatoes

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#### **Chocolate & Baileys Mousse**

*Argentinian Malbec is perfect with chocolate £4.75*

#### **Hazelnut & Orange Tart**

*Tokaji is a great match for hazelnuts £4.75*

#### **Ice-cream & Chocolate Sauce**

*Pairs with Austrian Beerenauslese £4.75*

[www.hermanns-restaurant.co.uk](http://www.hermanns-restaurant.co.uk)



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Welcome to Hermann's Restaurant  
where we hope you enjoy  
your food and wine

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## **Evening A La Carte Menu**

### **To Start**

**Vegetarian Soup of the Day (v)** **£4.95**  
Ask your host for today's flavour

**Toasted Goats Cheese (v)** **£5.95**  
Balsamic onions & mixed leaves

**Cullen Skink** **£6.30**  
Our version of this traditional Scottish soup  
With smoked haddock, potatoes & cream

**West Coast Scallops on Stornoway Black Pudding** **£10.20**  
With potato tower & saffron bisque

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## **Main Courses**

All main courses are cooked to order

|   |                       |
|---|-----------------------|
| <b>Asparagus &amp; Mixed Mushroom Risotto</b> (v) | <b>£14.50</b>         |
| Served with side salad                            |                       |
| <b>Wiener Schnitzel</b>                           | <b>£16.30</b>         |
| Escalope of pork, bread crumbed & shallow fried   |                       |
| Served with cranberry sauce                       |                       |
| Fresh vegetables & sauté potatoes                 |                       |
| <b>Chicken Cordon Bleu</b>                        | <b>£16.30</b>         |
| Breast of chicken stuffed with speck & cheese     |                       |
| Provençal sauce                                   |                       |
| <b>Special Fish of the Day</b>                    | <b>Seasonal price</b> |
| Ask your host for today's catch                   |                       |
| <b>Jager Schnitzel</b>                            | <b>£20.50</b>         |
| Escalope of veal, pan fried                       |                       |
| Creamy mushroom & tomato sauce                    |                       |
| Dauphinoise potatoes & fresh vegetables           |                       |



## Desserts

All of Hermann's desserts are made on the premises

|   |              |
|---|--------------|
| <b>Apfelstrudel</b>   | <b>£6.30</b> |
| The traditional Austrian dessert, served warm with ice-cream<br><i>Try our Hungarian Tokaji – perfect with dried fruits</i> | £4.75        |
| <b>Crème Brûlée</b>   | <b>£6.30</b> |
| Irresistible vanilla cream with crunchy caramel top<br><i>Austrian Beerenauselese pairs nicely with cream</i>               | £4.75        |
| <b>Hermann's Raspberry &amp; Almond Tart</b>  | <b>£6.30</b> |
| Served with ice-cream<br><i>Beerenauselese's high acidity is made for berry tarts</i>                                       | £4.75        |
| <b>Amaretto Truffle Torte</b>   | <b>£6.30</b> |
| Served with ice-cream<br><i>Argentinian Malbec is lovely with dark chocolate</i>  | £4.75        |
| <b>Cheese Board</b>   | <b>£6.75</b> |
| A selection of Scottish soft & hard cheeses<br><i>Try our Delaforce vintage port</i>  | £6.30        |
| <b>Hermann's Mini Desserts</b>  | <b>£6.75</b> |
| A selection of Hermann's favourite desserts<br><i>We recommend a flight of dessert wines</i>                                | £12.90       |