



## Tasting menu

11:30 a.m. – 9:30 p.m.

### Choice of three small starters

French fish soup with toast, rouille and Gruyere

Japanese salmon tartare

Marinated mussels

Poultry broth 'Asian style'

Beef carpaccio, truffle mayonnaise and parmesan cheese

Pastrami of pork tenderloin with pickled parsnip

Creamy mushroom soup 

Crème of cauliflower with pickled vegetables and deep fried cauliflower 

Pincho with mozzarella, pomodori, black olives and pesto 


### Choice of one main course


Coq au vin of spring chicken with truffle ravioli and truffle gravy

Pork tenderloin with pink pepper gravy

Sea bream with shiitake, tiger shrimp and escargots

Normandic fishers platter with sauerkraut and beurre blanc

Pie of mushrooms, baked mushrooms, garlic and herbs 

Ravioli with gorgonzola, walnut and arugula 

### Grand dessert or a cheese platter

**€ 39,50 p.p.**


*\* Despite of careful inspection, small pieces of fishbone may have remained in the fish.*

*Do you have an allergy? Please inform us!*



## Starters

11:30 a.m. – 9:30 p.m.

<b>Pastrami of pork tenderloin</b> Piccalilli creme   capers   pickled parsnip	12,50
<b>Beef carpaccio</b> Arugula   pine nuts   parmesan cheese   truffle mayonnaise	13,50
<b>Japanese salmon tartar</b> Sesame snaps   pickled vegetables	12,50
<b>Coquilles</b> Parmesan cheese   salted peanuts   celeriac	14,50
<b>Deep fried cauliflower</b>  Crème of cauliflower   pickled vegetables	11,50

## Soups

11:30 a.m. – 9:30 p.m.

<b>Poultry broth</b> 'Asian style'	8,50
<b>Mushroom soup</b>  Cream	8,50
<b>Frensch fish soup</b> Toast   rouille   Gruyere	11,00

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## Main courses

11:30 a.m. – 9:30 p.m.

<b>Argentinian steak</b> Ravioli of mushrooms   gravy of truffle	24,50
<b>Coq au vin of spring chicken</b> Baby potatoes   winter carrot   mushrooms   shallot   red wine	22,50
<b>Pork tenderloin</b> Gravy of pink pepper	21,50
<b>Cod fillet *</b> Caramelized   mustard sauce	24,50
<b>Sea bream *</b> Shiitake   tiger shrimps   escargots	23,50
<b>Normandic fishers plate *</b> Variety of sea food   sauerkraut   beurre blanc	23,50
<b>Pie of mushrooms</b>  Baked mushrooms   garlic   herbs	19,50
<b>Ravioli</b>  Gorgonzola   walnut   arugula	21,50

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**All main courses are served with potato\* garnish and a fresh salad.  
\*Except for dishes with potato, rice or pasta.**

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## **Large salads**

**11:30 a.m. – 10 p.m.**

<b>Caesar salad chicken</b> Romain salad   egg   crouton	18,50
<b>Salad 'Niçoise' *</b> Haricots vert   egg   red onion   tuna   baked prawns	20,00
<b>Carpaccio salad</b> Fried mushrooms   Parmesan cheese   truffle mayonnaise	18,50

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## **Easy Bites**

**11:30 a.m. – 10 p.m.**

<b>Pasta bolognaise</b> Arugola   Parmesan cheese	18,50
<b>Satay of chicken</b> Fries   salad   satay sauce	18,50
<b>Sauerkraut platter</b> Meatbal   bacon   smoked sausage   gravy	19,50

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## **Desserts**

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11:30 a.m. – 10 p.m.

<b>Crème brûlée</b> Classic version	8,00
<b>Profiteroles</b> Vanille ice cream   chocolate sauce	8,00
<b>Tarte au citron</b> Lemon pie   limoncello ice cream   red fruits	8,50
<b>Panna cotta</b> Vanille   walnut mousse   butterscotch ice cream	8,50
<b>Grand dessert</b> Various types of small sweet dishes	9,00
<b>Cheese platter</b> Five different types of cheese   fig compote   nut bread	12,50
<b>Glass 10 year old port</b>	7,30
<b>Glass dessert wine</b>	4,95

## **Special Coffee**

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<b>Asteria coffee</b>   Double espresso   Liqueur 43   whipped cream	8,50
<b>Spanish coffee</b>   Double espresso   Tia Maria   whipped cream	8,50
<b>Irish coffee</b>   Double espresso   Irish whisky   whipped cream	8,50
<b>French coffee</b>   Double espresso   Grand Marnier   whipped cream	8,50
<b>Italian coffee</b>   Double espresso   Amaretto   whipped cream	8,50

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## Lunch

11:30 a.m. – 5 p.m.

<b>Foccacia with carpaccio</b>	11,50
Beef carpaccio   Parmesan cheese   arugula   truffle mayonnaise   pine nuts	
<b>Foccacia with mackerel and salmon</b>	12,00
Rilette of mackerel   smoked salmon   capers   red onion	
<b>Foccacia caprese</b> 	12,00
Mozzarella   pomodori   pesto	
<b>Clubsandwich with serrano ham</b>	12,00
Three slices of white or brown farmers bread   serrano ham   red onion   lettuce   tomato   cucumber   fries   sun dried tomatoes   thyme mayonnaise	
<b>“Twelve o’clock”</b> 	12,50
Tomato soup or beef broth   two slices of white or brown bread   fried egg   ham   cheese   beef croquette   beef salad	
<b>Two beef-, goulash or vegetarian croquettes</b>	9,50
Two slices of white or brown bread or fries (+ € 1.00)   mustard	
<b>Fried Eggs “Asteria”</b> 	9,75
Two slices of white or brown bread   three fried eggs   ham   cheese   roast beef	
<b>Fried Eggs “Special”</b> 	9,75
Two slices of white or brown bread   three fried eggs   bacon   gratinated cheese	
<b>Toast with chicken ragout</b>	12,50
Two slices of white or brown bread   chicken ragout   mushrooms Parmesan cheese   red onion	

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