

# Tasting menu

11:30 a.m. – 9:30 p.m.

## Choice of three small starters

**Smoked eel** | red beetroot tartare | crispy asparagus |  
mozzarella | piccalilly cream

**Beef carpaccio** | truffle mayonnaise | Parmesan cheese |  
arugula | pine nuts

**Serrano ham** | gel made of melon | feta cheese

**Tartar and sashimi of salmon** | sweet and sour marinated asparagus |  
wakame | wasabi mayonnaise

**Terrine of asparagus** | soy caviar | herb salad |  
chives and coriander cream sauce 🌿

**Orzo salad** | tartar of tomato | mozzarella | basil 🌿

**Asparagus soup** | chives 🌿

**Quail broth** | duck confit | seasonal vegetables

**Shellfish Bisque** | grey shrimps | prawn

## Main Course

**Grilled salmon fillet\*** | tortellini | dill sauce | salmon caviar

**Spanish sea bass\*** | tagliatelle | chorizo

**Grilled veal sirloin steak** | mushroom sauce

**Spring chicken** | Pan fried fillet | braised legs | tarragon and mustard sauce

**Quiche** | asparagus | Gruyère 🌿

**Asparagus** | crispy eggplant | boiled egg | parsley | baby potatoes |  
Hollandaise sauce 🌿

## Dessert or cheese

**Grand dessert** | a selection of various sweets desserts

**Cheese platter** | a selection of various types of cheese |  
fig compote | nut bread

**39,50 p.p.**

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

Do you have an allergy? Please inform us!



# Starters

11:30 a.m. – 9:30 p.m.

## Tartar and sashimi of salmon

13,50

Sweet and sour marinated asparagus | wakame | wasabi mayonnaise

## Smoked eel

16,50

Red beetroot tartare | crispy asparagus | mozzarella | piccalilly cream | sourdough toast

## Pan fried St. Jacobs mussels

14,50

Gravy of smoked eel | herb puree | crispy wild boar ham

## Beef carpaccio

13,50

Truffle mayonnaise | Parmesan cheese | arugula | pine nuts

## Grilled lamb tenderloin

14,50

Roseval salad | grilled asparagus | feta

## Terrine of asparagus

12,50

Soy caviar | herb salad | chives and coriander cream sauce

## Orzo salad

11,50

Tartar of tomato | mozzarella | basil

## Serrano ham

13,50

Gel of melon | asparagus | feta cheese

# Soups

11:30 a.m. – 9:30 p.m.

## Shellfish Bisque

13,50

Grey shrimps | prawn

## Quail broth

9,50

Duck confit | seasonal vegetables

## Asparagus soup

9,50

Chives

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# Main Courses

11:30 a.m. – 9:30 p.m.

<b>Grilled salmon*</b> Tortellini   dill sauce   salmon caviar	24,50
<b>Spanish sea bass*</b> Tagliatelle   chorizo	25,50
<b>Fish tasting</b> Various types of fish   rice   beurre blanc	26,50
<b>Grilled veal sirloin steak</b> Mushroom sauce	25,50
<b>Spring chicken</b> Pan fried filet   braised leg   tarragon and mustard sauce	24,50
<b>Asparagus</b>  'Limburger' ham   boiled egg   parsley   baby potatoes   Hollandaise sauce	26,50
<b>Mixed grill</b> 3 various pieces of meat   garlic sauce	25,50
<b>Quiche</b>  Asparagus   Gruyère	21,50
<b>Asparagus</b>  Crispy eggplant   boiled egg   parsley   baby potatoes   hollandaise sauce	25,50
<b>Portion asparagus</b> 3 pieces   egg   butter	5,50

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**All main courses are served with a potato garnish and a fresh salad.**

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# Large salads

11:30 a.m. – 10 p.m.

## Crispy chicken salad

19,50

Cashew nuts | croutons | bacon | egg | yoghurt dressing

## Salad de la mer\*

23,00

Various kinds of delicacies from the sea | herb mayonnaise

## Carpaccio salad

19,50

Pan-fried mushrooms | Parmesan cheese | truffle mayonnaise

## Asparagus salad

21,50

Pan fried asparagus | herbs | croutons | truffle dressing

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# Easy bites

11:30 a.m. – 10 p.m.

## Deep fried plaice fillet

22,00

Remoulade sauce | fries

## Greek style prime Canadian grain fed burger

22,00

Tzatziki | feta | red onion | tomato | fries

## Chicken thigh

21,50

Rice | garlic and herb sauce

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# Desserts

11:30 a.m. – 10 p.m.

## Strawberry Romanoff

Vanilla ice cream

9,50

## Moelleux of chocolate and raspberry

Raspberry ice cream

9,50

## Crème Brûlée

Vanilla

8,50

## Dame blanche

Vanilla ice cream | chocolate sauce | whipped cream

8,50

## Grand dessert

A selection of various sweets desserts

9,50

## Cheese platter

A selection of various types of cheese | fig compote | nut bread

13,50

## Glass of 10-year-old port

7,30

## Glass of dessert wine

4,95

# Special Coffee

**Asteria coffee** | Double espresso | Licor 43 | whipped cream

8,50

**Spanish coffee** | Double espresso | Tia Maria | whipped cream

8,50

**Irish coffee** | Double espresso | Irish whisky | whipped cream

8,50

**French coffee** | Double espresso | Grand Marnier | whipped cream

8,50

**Italian coffee** | Double espresso | Amaretto | whipped cream

8,50

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# Lunch

11:30 a.m. – 5 p.m.

## Beef carpaccio focaccia

13,25

Arugula | pine nuts | truffle mayonnaise | Parmesan cheese

## Salmon and asparagus focaccia

14,50

Asparagus | smoked salmon | capers | red onion | boiled egg

## Ham and asparagus panini

12,25

Grilled ham | asparagus | mustard and dill mayonnaise

## Asparagus and egg panini (🌱)

13,25

Scrambled egg | asparagus | bacon

## Chicken panini

11,50

Chicken thigh | garlic and herb sauce

## “Twelve o'clock” (🌱)

12,50

Small asparagus soup or beef broth | two slices of white or brown bread | ham | cheese | fried egg | beef croquette | Russian salad

## Two beef-, goulash- or vegetable croquettes (🌱)

10,50

Two slices of white or brown bread or fries\* (+ € 1,00 ) | mustard

## Fried eggs “Asteria” (🌱)

9,75

Two slices of white or brown bread | three fried eggs | ham | cheese | homemade roast beef

## Fried eggs “special” (🌱)

9,75

Two slices of white or brown bread | three fried eggs | bacon | gratinated cheese

## Shrimp croquettes

18,50

Two slices of white or brown bread or fries\* (+ € 1,00 ) | remoulade sauce and cocktail sauce

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