

# Tasting menu

11:30 a.m. – 9:30 p.m.

## Choice of three small starters

**Ceviche of herring** | curry cream | pickled onion | cucumber | radish | beetroot pearls | herring caviar

**Unpeeled gambas** | homemade mayonnaise | salad

**Soup of smoked eel** | salmon | tarragon


**Rouleau of beef carpaccio** | arugula | pesto | pine nuts | Parmesan cheese

**Sliced veal** | thinly sliced | veal sweetbread | capers | truffle

**Beef broth** | seasonal vegetables | profiteroles

**Red beetroot carpaccio** | feta | dolmadakia | garlic | dill 

**Parmesan panna cotta** | marinated tomato | basil | garden pea 

**Cauliflower soup** | roasted cauliflower | chives 

## Main Course

**À la minute grilled tuna** | raw inside | sauce vierge

**Tasting of all kinds of seafood\*** | rice | herb Hollandaise sauce

**Grilled veal ribeye** | pepper sauce

**Tenderly cooked beef cheek** | creamy morel sauce | mashed potatoes

**Ravioli** | artichoke | Pecorino | sundried tomato 

**Beefburger** | red onion | pickles | cheddar | tartar sauce | fries

## 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.

## Ceviche of herring

14,50

Curry cream | pickled onion | cucumber | radish | beetroot pearls | herring caviar

## Langoustines Provençale

16,50

Langoustines | grilled | Provençal style

## Tartare of gravad lax

14,50

Crème fraîche | salmon caviar

## Unpeeled gambas (6 pieces)

12,50

Homemade mayonnaise | salad

## Rouleau of beef carpaccio

13,50

Arugula | pesto | Parmesan cheese | pine nuts

## Terrine of duck liver

16,50

Jelly of Gewürztraminer | brioche | star anise

## Sliced veal

15,50

Thinly sliced | veal sweetbread | capers | truffle

## Escargots Bourguignonne

14,50

Snails (6 pieces) | gratinated | herb butter

## Red beetroot carpaccio

12,50

Feta | dolmadakia | garlic | dill

## Parmesan panna cotta

13,50

Marinated tomato | basil | garden pea

# Soups

11:30 a.m. – 9:30 p.m.

## Cauliflower soup

8,50

Roasted cauliflower | chives

## Beef broth

9,50

Seasonal vegetables | profiteroles

## Soup of smoked eel

12,50



salmon | tarragon

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# Main Courses

11:30 a.m. – 9:30 p.m.

<b>Mussels</b> White wine or garlic cream   3 sauces   fries	25,50
<b>À la minute grilled tuna</b> Raw inside   sauce vierge	26,50
<b>Skate wing baked on the bone</b> Capers   beurre noisette   parsley   lemon	25,50
<b>Tasting of all kinds of seafood*</b> Rice   herb Hollandaise sauce	25,50
<b>Grilled veal ribeye</b> Pepper sauce	25,00
<b>Tenderly cooked beef cheek</b> Creamy morel sauce   mashed potatoes	24,50
<b>Mixed grill</b> 3 cuts of meat   garlic sauce	25,50
<b>Tartelette</b>  Ratatouille   tomme de Savoie	21,75
<b>Ravioli</b>  Artichoke   Pecorino   sundried tomato	21,50

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

**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.

## Chicken salad

19,50

Egg | tomato | cucumber | croutons | marinated chicken  
crispy chicken | herb mayonnaise

## Salade de la mer\*

23,00

Various kinds of delicacies from the sea

## Carpaccio salad

19,50

Pesto | arugula | Parmesan cheese | pine nuts

## Mushroom salad

19,50

Croutons | walnuts | truffle dressing

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# Easy bites

11:30 a.m. – 10 p.m.

## Beefburger

22,00

Red onion | pickles | cheddar | tartar sauce | fries

## Chicken schnitzel

20,50

Pepper sauce | fries | salad

## Chicken kebab

20,50

Pita | garlic and cocktail sauce | fries | salad

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# Desserts

11:30 a.m. – 10 p.m.

## Strawberry Romanoff

Vanilla ice cream

9,50

## Tarte au citron

Lemon ice cream

9,50

## Crème Brûlée

Mocha

8,50

## Île flottante

Meringue | crème anglaise

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

## Smoked salmon focaccia

14,50

Capers | red onion | boiled egg | herb mayonnaise

## Belgian steak tartare panini

13,50

Onion | cucumber | tomato

## Tuna salad panini

13,50

Cucumber | tomato | red onion

## Chicken panini

12,50

Marinated and roasted chicken

## “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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