

Tasting menu

11:30 a.m. - 9:30 p.m.

Choice of three small starters

Profiteroles | mousse of eel

Prawns pil pil | garlic chili oil | Basque style

Bisque of Norwegian lobster | Dutch shrimps

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

Terrine of hare | confit of quince

Creamy soup of pheasant | mushrooms

Couscous salad | grilled zucchini | za'atar vinaigrette 

Truffle croquette | truffle mayonnaise | salad 

Lentil soup | chickpeas | coriander pesto 

Main Course

Poached salmon slices | farmers butter | chive sauce

Wild boar ragout | mashed potatoes | wild garnish

Sauerkraut platter | baby potatoes | three various types of meat

Chicken teriyaki | pickled vegetables | rice

Vegetarian cassoulet | crispy eggplant 

Dessert or cheese

Grand dessert | a selection of sweet desserts

Cheese platter | a selection of cheeses |
fig compote | nut bread

39,50 p.p.

* Despite 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.

Mousse of smoked eel	15,50
Frisian rye bread radish	
Wild duck	16,50
Marinated and slowly cooked fillet Russian salad Duck leg rillette	
Baked frog legs	14,00
Garlic cream	
Escabeche of calamari	15,00
Tartar of salmon trout herring caviar	
Beef carpaccio	13,50
Arugula truffle mayonnaise Parmesan cheese pine nuts	
Prawns pil pil	14,50
Garlic chili oil Basque style	
Tomato tart 	13,50
Cream cheese olives	
Escargots Bourguignonne	14,50
Snails (6 pieces) gratinated with herb butter	
Couscous salad 	13,50
Grilled zucchini za'atar vinaigrette	

Soups

11.30 a.m. - 9.30 p.m.

Lentil soup 	8,50
Chickpeas coriander pesto	
Creamy soup of pheasant	9,50
Mushrooms	
Bisque of Norwegian lobster	12,50
Dutch shrimps	

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Main Courses

11:30 a.m. - 9:30 p.m.

Pheasant	27,50
Baked fillet confit leg sauerkraut Badiane sauce	
Grain fed entrecôte	37,50
Grilled bearnaise sauce	
Cheek of venison	29,50
Slowly cooked creamy mushroom sauce	
Wild boar ragout	24,50
Mashed potato wild garnish	
Barramundi*	25,50
Australian seabass eel corn sauce pink peppercorn	
Choucroute de la mer*	25,50
Various types of seafood Normandy-style	
Salmon slices	23,00
Farmers butter chive sauce	
Vegetarian cassoulet 	21,75
Crispy eggplant	
Halloumi burger 	21,50
Tzatziki tomato red onion fries	

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

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Large salads

11:30 a.m. - 10 p.m.

Chicken salad

19,50

Egg | tomato | cucumber | croutons | crispy chicken | tarragon mayonnaise

Salade de la mer*

23,00

Various types of seafood | remoulade

Carpaccio salad

19,50

Arugula | Parmesan cheese | pine nuts | truffle dressing

Mushroom salad

19,50

Croutons | walnuts | truffle dressing

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Easy bites

11:30 a.m. - 10 p.m.

Sauerkraut platter

22,00

Baby potatoes | three various types of meat

Fish burger

20,50

Remoulade | fries | salad

Chicken teriyaki

20,50

Pickled vegetables | rice

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Desserts

11:30 a.m. - 10 p.m.

Mousse of pure chocolate	9,50
Vanilla ice cream	
Pouched pear	9,50
Eggnog hazelnut ice cream	
Tiramisu	9,50
Traditional way	
Éclair of mocha and walnut	9,50
Chocolate sauce pistachio ice cream	
Grand dessert	9,50
A selection of sweet desserts	
Cheese platter	13,50
A selection of cheeses fig compote nut bread	
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	
Toast with deep fried egg	13,50
Baked mushrooms salad	
Tuna salad panini	13,50
Cucumber tomato red onion	
Crispy chicken panini	13,50
Cucumber tomato tarragon mayonnaise	
“Twelve o’clock” (leaf)	12,50
Small tomato 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 (leaf)	10,50
Two slices of white or brown bread or fries* (+ € 1,00) mustard	
Fried eggs “Asteria” (leaf)	9,75
Two slices of white or brown bread three fried eggs ham cheese homemade roast beef	
Fried eggs “special” (leaf)	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 and cocktail sauce	
Tosti Asteria	13,50
Gruyère farmers ham fried egg truffle bechamel	

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