

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

Frisian rye bread | radish

15,50

Wild duck

Marinated and slowly cooked fillet | Russian salad | Duck leg rilette

16,50

Baked frog legs

Garlic cream

14,00

Escabeche of calamari

Tartar of salmon trout | herring caviar

15,00

Beef carpaccio

Arugula | truffle mayonnaise | Parmesan cheese | pine nuts

13,50

Prawns pil pil

Garlic chili oil | Basque style

14,50

Tomato tart

Cream cheese | olives

13,50

Escargots Bourguignonne

Snails (6 pieces) | gratinated with herb butter

14,50

Couscous salad

Grilled zucchini | za'atar vinaigrette

13,50

Soups

11:30 a.m. – 9:30 p.m.

Lentil soup

Chickpeas | coriander pesto

8,50

Creamy soup of pheasant

Mushrooms

9,50

Bisque of Norwegian lobster

Dutch shrimps

12,50

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Main Courses

11:30 a.m. – 9:30 p.m.

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

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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

Vanilla ice cream

9,50

Pouched pear

Eggnog | hazelnut ice cream

9,50

Tiramisu

Traditional way

9,50

Éclair of mocha and walnut

Chocolate sauce | pistachio ice cream

9,50

Grand dessert

A selection of sweet desserts

9,50

Cheese platter

A selection of cheeses | 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 Arugula pine nuts truffle mayonnaise Parmesan cheese	13,25
Smoked salmon focaccia Capers red onion boiled egg herb mayonnaise	14,50
Toast with deep fried egg Baked mushrooms salad	13,50
Tuna salad panini Cucumber tomato red onion	13,50
Crispy chicken panini Cucumber tomato tarragon mayonnaise	13,50
“Twelve o’clock” (🌱) Small tomato soup or beef broth two slices of white or brown bread ham cheese fried egg beef croquette Russian salad	12,50
Two beef, goulash or vegetable croquettes (🌱) Two slices of white or brown bread or fries* (+ € 1,00) mustard	10,50
Fried eggs “Asteria” (🌱) Two slices of white or brown bread three fried eggs ham cheese homemade roast beef	9,75
Fried eggs “special” (🌱) Two slices of white or brown bread three fried eggs bacon gratinated cheese	9,75
Shrimp croquettes Two slices of white or brown bread or fries* (+ € 1,00) remoulade and cocktail sauce	18,50
Tosti Asteria Gruyère farmers ham fried egg truffle bechamel	13,50

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