

Tasting menu

11:30 a.m. – 9:30 p.m.

Choice of three small starters

Fresh tuna | 'steak tartare style'

Scallops | marinated à la minute

Bisque of Norwegian lobster | Dutch shrimps

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

Marbled terrine | made of smoked duck and chicken

Escargots | gratinated with herb butter

Mushrooms | ratatouille | gratinated 🌿

Vegetarian rendang croquette | sweet chili mayonnaise 🌿

Celeriac soup | with mushrooms 🌿

Main Course

Salmon fillet* | pan-fried | dill Hollandaise sauce

Skrei cod fillet* | smoked eel sauce | bacon

Spring chicken | crispy veel sweet breads | morel cream sauce

Ragout of pork tenderloin | rice | vegetables

Mediterranean quiche | roasted vegetables 🌿

Choice of one dessert

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

Crème brûlée | caramel ice cream

Profiteroles | filled with vanilla ice cream | hot chocolate sauce

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.

Smoked eel Toast sour cream herring caviar	15,50
Marbled terrine Smoked chicken and duck bergamot	13,50
Beef carpaccio Arugula pine nuts parmesan cheese truffle mayonnaise	13,50
Marinated Salmon Horseradish garden cress	14,00
Fresh tuna 'Steak tartare style'	15,50
Escargots Bourguignonne Snails (6 pieces) gratinated with herb butter	14,50
Scallops Marinated à la minute wakame smoked mackerel	14,50
Fried goat cheese  Salad Pedro Ximénez vinaigrette	13,50
Mushrooms  Ratatouille herb butter parmesan cheese gratinated	13,50

Soups

11:30 a.m. – 9:30 p.m.

Celeriac soup  Mushrooms	8,50
French onion soup Gruyère	9,50
Bisque of Norwegian lobster Dutch shrimps	12,50

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Main Courses

11:30 a.m. – 9:30 p.m.

Spring chicken Crispy veal sweetbreads morel cream sauce	25,50
Grain-fed entrecôte Grilled pepper sauce	37,50
Pork medallions Pan-fried mustard and thyme sauce	21,50
Sauerkraut platter Baby potatoes three various types of meat gravy mustard	22,00
Ragout of pork tenderloin Rice vegetables	21,50
Beef burger Brioche brie red onion crème fraiche fries salad	21,50
Skrei cod fillet* Winter cod smoked eel sauce bacon	25,50
Whole sole* Pan-fried butter parsley lemon	37,50
Salmon fillet* Pan-fried dill Hollandaise sauce	23,00
Ravioli  Gorgonzola cheese walnuts	21,50
Mediterranean quiche  Roasted vegetables	23,00

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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

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

19,50

De la mer salad*

Various types of seafood | remoulade

23,00

Carpaccio salad

Arugula | parmesan cheese | pine nuts | truffle dressing

19,50

Goat cheese salad

Walnuts | honey

19,50

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Our salads are also available in smaller portions!

-5,50

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Desserts

11:30 a.m. – 10 p.m.

Crème brûlée Caramel ice cream	9,50
Profiteroles Filled with vanilla ice cream hot chocolate sauce	9,50
Coupe colonel Lemon ice cream vodka	9,50
Chocolate moelleux Chocolate lava cake vanilla ice cream	9,50
Cheese platter A selection of cheese fig compote nut bread	9,50
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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