

Tasting menu

11:30 a.m. – 9:30 p.m.

Choice of three small starters

Gratinated mushrooms | stuffed with Dutch crab

Scallops | marinated à la minute

Norwegian lobster bisque | Dutch shrimps

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

Vitello tonnato | slowly cooked veal | tuna crème | capers

Escargots | gratinated with herb butter

Ragout of asparagus | mini puffed pastry 

Vegetarian rendang croquette | sweet chilimayonnaise 

Asparagus soup | chives 

Choice of one main Course

Salmon fillet* | pan-fried | dill sauce

Zander fillet* | prawns | lobster sauce

Spring chicken | creamy Chablis sauce

Ragout of pork tenderloin | rice | vegetables

Asparagus risotto | deep fried asparagus 

Choice of one dessert

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

Crème brûlée | caramel ice cream

Strawberry tiramisu | strawberry ice cream

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

Asparagus | egg yolk | herring caviar | sour cream

15,50

Vitello tonnato

Slowly cooked veal | tuna crème | capers

13,50

Beef carpaccio

Arugula | pine nuts | parmesan cheese | truffle mayonnaise

13,50

Marinated Salmon

Pickled asparagus | horseradish | garden cress

14,00

Gratinated mushrooms

Filled with Dutch crab

13,50

Escargots Bourguignonne

Snails (6 pieces) | gratinated with herb butter

13,50

Scallops

Marinated à la minute | wakame | smoked mackerel

14,50

Fried goat cheese

Salad | Pedro Ximénez vinaigrette

13,50

Ragout of asparagus

Puffed pastry

13,50

Soups

11:30 a.m. – 9:30 p.m.

Asparagus soup

Chives

9,50

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 Baked fillets stewed legs creamy Chablis sauce	23,50
Grain-fed entrecôte Grilled pepper sauce	37,50
Pork medallions Slowly cooked pork cheek mushroom sauce	21,50
Asparagus Ham from 'Limburg' baby potatoes boiled egg Hollandaise sauce	26,50
Ragout of pork tenderloin Rice vegetables	21,50
Truffle burger Brioche beef burger red onion truffle mayonaise parmesan cheese fries salad	21,50
Zander fillet* Prawns lobster sauce	22,50
Whole sole Pan-fried butter parsley lemon	37,50
Salmon fillet* Pan-fried dill sauce	23,00
Ravioli  Gorgonzola cheese walnuts	21,50
Asparagus risotto  Fried asparagus parmesan cheese	23,00
Portion asparagus  To order next to your main course 3 pieces	5,50

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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

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

Asparaggus salad

Cold and warm asparagus | yoghurt-dill dressing

22,50

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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	8,50
Strawberry tiramisu Strawberry ice cream	9,50
Chocolate moelleux Chocolate lava cake vanilla ice cream	9,50
Coupe Romanoff Fresh strawberries Romanoff sauce vanilla ice cream	8,50
Cheese platter A selection of 5 cheeses 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
Grilled ham focaccia Asparagus mustard sauce	14,50
Salmon salad panini Cucumber tomato red onion	13,50
Crispy chicken panini Cucumber tomato tarragon mayonnaise	13,50
“Twelve o’clock” (🌱) Small asparagus 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
Asparagus ragout Puffed pastry	15,50
Tuna melt Toasted sandwich farmers bread tuna salad cheese	13,50

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