



Lunch

11:30 – 17:00

- Flaguette with carpaccio** 9,50
White or brown bread | beef carpaccio | parmesan cheese | arugula | truffle sauce | pine nuts
- Flaguette with smoked salmon** 9,50
White or brown bread | warm smoked salmon | green asparagus | cream cheese | pesto sauce
- Flaguette with grilled ham and asparagus** 9,50
White or brown bread | grilled ham | asparagus salad | mustard dill sauce
- Club sandwich with brie and asparagus** 12,00
Three slices of white or brown ox bread | brie | asparagus | lettuce | tomato | cucumber | fries
- Omelet with asparagus**  9,75
Two slices of white or brown bread | asparagus
- “Twaalfuurtje”**  12,50
Asparagus soup or beef broth | two slices of white or brown bread | fried egg | ham | cheese | beef croquette | beef salad
- Two beef croquettes** 8,25
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 | roast beef
- Fried Eggs “Special”** 9,75
Two slices of white or brown bread | three fried eggs | bacon | grated cheese
- Grilled cheese sandwich “Special”**  9,50
Two slices of white or brown bread | ham | cheese | fried onions | mushrooms | fried egg

Do you have an allergy? Please inform us!



Starters

11:30 – 21:30

Slowly cooked pork cheek

13,50

Celeriac puree | jus of porcini mushrooms | grilled asparagus

Beef carpaccio

13,50

Arugula | pine nuts | parmesan cheese | truffle mayonnaise

Tartar of white tuna

14,50

Marinated tomato | asparagus

Stewed little gem

12,50

Parmesan cheese

Snails au gratin

13,50

Herbed butter

Soups

11:30 – 21:30

Asparagus soup ()

8,50

Asparagus | ham

Beef broth

6,50

Seasonal vegetables | beef

Bisque of shore crab

11,00




Squid

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Main courses

11:30 – 21:30

Black Angus Steak - 200 gram	26,50
On a bed of assorted vegetables pepper sauce	
Grilled veal ribeye - 200 gram	28,50
Bearnaise sauce	
Lamb rump	26,50
Asparagus sage sauce	
Asparagus served the traditional way	26,50
Asparagus ham egg baby potato butter sauce	
Baked salmon*	26,50
Asparagus hollandaise sauce	
Skin baked seabass	25,00
Pernod sauce	
Fried asparagus 	20,75
Spinach curry foam	
Ravioli of asparagus 	19,50
Green peas crème	
Portion asparagus 	7,50
4 pieces	

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


All main courses are served with potatoes and salad.

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Large salads

11:30 – 22:00

Crispy chicken salad Cashew nuts bacon raspberry dressing	18,00
Fish salad * Various types of fish cocktail sauce	20,00
Carpaccio salad Baked mushrooms parmesan cheese truffle mayonnaise	18,50
Baked asparagus salad  Green asparagus white asparagus mushrooms	17,50

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Easy Bite

11:30 – 22:00

Grilled hamburger Italian style White or brown bun fries mozzarella pesto sauce tomato salad	17,50
Noodles Scampi garlic sauce vegetables	18,50
Schnitzel Mushroom sauce fries salad	20,00

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Desserts

11:30 –22:00

Strawberry Romanoff Vanilla ice cream	8,50
Profiteroles 'Paris Brest' Hazelnut ice cream	8,50
French toast Apple caramel ice cream	8,50
White chocolate mousse Raspberry	8,50
Cheese platter Five different types of cheese	12,50
Glass 10 year old port	7,00
Glass dessert wine	4,75

Special Coffee

Asteria coffee Double espresso Liqueur 43 whipped cream	6,75
Spanish coffee Double espresso Tia Maria whipped cream	6,75
Irish coffee Double espresso Irish whisky whipped cream	6,75
French coffee Double espresso Grand Marnier whipped cream	6,75
Italian coffee Double espresso Amaretto whipped cream	6,75
Dutch coffee Dessertcoffee egg liquor whipped cream	6,75
Limburg coffee Dessertcoffee "Elske" herbal liquor	6,75

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Tasting menu

11:30 – 21:30

Choice of three small starters

Terrine of asparagus with saffron-chive sauce
Stewed little gem with parmesan cheese
Asparagus soup
Tartar of white tuna with marinated tomato and asparagus
Piperade niçoise with grilled seabream
Cannelloni of beef carpaccio, truffle mayonnaise and parmesan cheese
Au gratin snails
Slowly cooked pork cheek, celeriac puree and grilled asparagus
Bisque of shore crab and squid
Beef broth with seasonal vegetables

Choice of one main course

Baked salmon with asparagus and Hollandaise sauce
Black Angus steak with red wine sauce
Lams rump with asparagus and sage sauce
Skin baked sea bass with vegetables and herb sauce
Grilled veal ribeye with bearnaise sauce
Ravioli of asparagus and green peas creme
Fried asparagus with spinach and curry foam

Portion of 4 asparagus on the side € 7,50

Three small desserts or one cheese platter

French toast with apple
White chocolate mousse with raspberry
Profiterole 'Paris-Brest'

Or

Cheese platter

Five different types of cheese | nut bread

37,50 p.p.

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