Tasting menu

11:30 a.m. – 9:30 p.m.

Select three starters of your choice

Mackerel escabeche | toasted bread

Prawn croquette | remoulade

Salmon and North Sea crab cocktail | crispy potato

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

Venison croquette | red onion compote

Venison broth | beech mushrooms

Pickled vegetables | Parmesan foam | carrot filet American on toast

Beetroot croquette | piccalilli

Oyster mushroom soup | slightly thickened

Choice of one main course

Hare stew | hare casserole | winter garnish

Salmon fillet* | Noilly Prat sauce | 'caviar'

Poussin | pan-fried breast fillets | braised legs | morel mushroom sauce

Crispy chicken teriyaki burger | red onion | tomato | piccalilli | salad | fries

Sichuan-style aubergine | tofu | seasoned rice

Choice of one dessert

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

Île flottante | crème anglaise | poached meringue | toasted almond | caramel

Butterscotch baba | a twist on the classic baba au rhum | vanilla 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!

VEGGIE

Starters

11:30 a.m. – 9:30 p.m.

Mackerel escabeche 13,50
Traditionally marinated mackerel | toasted bread

Smoked eel salad 15,00
Potato | Granny Smith apple | chives

Beef carpaccio 13,50
Arugula | pine nuts | parmesan cheese | truffle mayonnaise

Marinated wild boar tenderloin 14,50
Chicory salad | red onion compote

Salmon and North Sea crab cocktail 13,50
Crispy potato

Escargots Bourguignonne 13,50
Snails (6 pieces) | gratinated with herb butter

Pan-fried hare saddle fillet 15,00
Horseradish purée | red port reduction

Roasted leek 13,50
Nut crunch | romesco sauce

Pickled vegetables 13,50
Parmesan foam | carrot filet American on toast

Soups

11:30 a.m. – 9:30 p.m.

Oyster mushroom soup 8,50
Slightly thickened

Venison broth 9,50
Beech mushrooms

Creamy lobster bisque 13,50
Dutch shrimp

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VEGGIE

Main Courses

11:30 a.m. – 9:30 p.m.

Hare stew 21,50
Hare casserole | winter garnish

Grain-fed entrecôte 37,50
Grilled | creamy pepper sauce

Braised rabbit leg 22,50
Game jus | glazed carrots

Rack of venison 37,50
Herb-crust

Mussel pan 25,50
White wine | fries | cocktail sauce | mustard sauce | garlic sauce

Crispy chicken teriyaki burger 19,50
Red onion | tomato | piccalilli | salad | fries

Poussin 23,50
Pan-fried breast fillets | braised legs | morel mushroom sauce

Whole sole 37,50
Pan-fried | butter | parsley | lemon

Salmon fillet* 21,00
Noilly Prat sauce | 'caviar'

Sichuan-style aubergine 21,50
Tofu | seasoned rice

Mushroom and truffle tortellini 23,00
Parmesan | truffle cream

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

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VEGGIE

Large salads

11:30 a.m. – 10:00 p.m.

Chicken salad 19,50
Egg | tomato | cucumber | croutons | crispy chicken | cashew nuts | chilli sauce

De la mer salad* 23,00
Various types of seafood | remoulade

Carpaccio salad 19,50
Arugula | parmesan cheese | pine nuts | truffle dressing

Mushroom salad 19,50
Sautéed mushrooms | garlic | parmesan | truffle mayonnaise

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

Our salads are also available in smaller portions! **-**5,50

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VEGGIE

Desserts

11:30 a.m. – 10:00 p.m.

Profiterole 8,50
Vanilla cream | warm chocolate sauce

Île flottante 9,50
Crème anglaise | poached meringue | toasted almond | caramel

Crème brûlée 9,50
Salted caramel ice cream

Chocolate lava cake 9,50
Coffee ice cream

Butterscotch baba 9,50
Vanilla ice cream

Cheese platter 13,50
A selection of five cheeses | fig compote | nut bread

Glass of 10-year-old port 7,75

Glass of dessert wine 6,75

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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VEGGIE

Lunch

11:30 a.m. – 5:00 p.m.

Beef carpaccio focaccia 13,25
Arugula | pine nuts | truffle mayonnaise | parmesan

Marinated salmon focaccia 13,25
Spring onion | herb mayonnaise

Warm crispy brie focaccia 13,25
Cranberry confit

Tuna salad panini 13,50
Cucumber | tomato | red onion

Crispy chicken tender panini 13,50
Chili sauce

"Twelve o'clock" (🌿) 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 (🌿) 10,50
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 | homemade roast beef

Fried eggs "special" (🌿) 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

Puff pastry vol-au-vent 13,50
Filled with hare stew

Special toasted sandwich 12,50
Farmers bread | sun-dried tomato tapenade | parmesan |
serrano ham | red onion

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VEGGIE