




Starters

11:30 a.m. – 9:30 p.m.

Sashimi of salmon Wakamé Japanese dressing pickled vegetables	14,50
Mussels au gratin Herb butter gruyere	13,50
Salad with fillet of plaice Antibiose	14,50
Beef carpaccio Truffle mayonnaise Parmesan cheese arugula pine nuts	13,50
Steak tartare of veal Basil mayonnaise Parmesan crisp	14,50
Terrine of duck liver Brioche dates port	16,00
Salad with deep-fried goat cheese  Fig compote walnuts pear	13,50
Ravioli of Ricotta and spinach  Tomato gruyere argula	13,50

Soups

11:30 a.m. – 9:30 p.m.


French fish soup Rouille Gruyere croutons	11,00
Creamy poultry soup Spring onion chives peas	8,50
Tomato soup  Seasonal vegetables pesto	8,50

Do you have an allergy? Please inform us!



Main courses

11:30 a.m. – 9:30 p.m.

Fried skate wing on the fishbone Beurre noisette capers parsley	24,50
Gambas Pappardelle garlic herb sauce	24,50
Fisherman's tasting platter A variety of seafood white wine sauce	24,50
Mussels White wine three sauces fries	25,50
Fried corn-fed chicken breast Tarragon cream	23,50
Fried Simmental beef Bearnaise sauce or beurre maître d'hôtel	24,50
Duck confit French green lentils baby potatoes thyme gravy	24,50
Pappardelle  Mushrooms truffle	19,50
Spinach and roquefort quiche  Seasonal vegetables tarragon	21,50

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

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


***Except for dishes with potato, rice or pasta.**

Do you have an allergy? Please inform us!



Large salads

11:30 a.m. – 10 p.m.

Chicken salad	19,50
Crispy chicken smoked chicken croutons bacon chili sauce	
Fish salad *	23,00
Variety of seafood garlic lemon herb mayonnaise	
Carpaccio salad	19,50
Fried mushrooms Parmesan cheese truffle mayonnaise	
Fried mushroom salad 	18,50
Croutons egg aioli	

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Easy bites

11:30 a.m. – 10 p.m.

Souvlaki of tenderloin	22,00
Greek salad tzatziki fries	
Crispy chicken burger	18,50
Burger with breaded chicken breast bacon tartare sauce	
Hungarian goulash	20,50
Rice	

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Desserts

11:30 a.m. – 10 p.m.

Crème brûlée Classic version	8,00
Strawberries Romanoff Fresh strawberries vanilla ice cream Romanoff sauce	8,50
Apple pie Crème fraîche vanilla ice cream	8,50
Chocolate mousse Mocha ice cream	8,00
Grand dessert Various types of small sweet dishes	9,00
Cheese platter Five different types of cheese fig compote nut bread	12,50
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.

Carpaccio focaccia	11,50
Beef carpaccio Parmesan cheese arugula truffle sauce pine nuts	
Salmon focaccia	12,50
Poached salmon basil mayonnaise red onion	
Goat cheese focaccia 🌱	11,50
Deep-fried goat cheese fig compote pear walnuts	
Salmon club sandwich	13,50
Three slices of white or brown farmers bread poached salmon smoked salmon salad cucumber tomato cream cheese fries	
Chicken club sandwich	13,50
Three slices of white or brown farmers bread smoked chicken salad cucumber tomato cream cheese fries	
“Twelve o’clock” (🌱)	12,50
Small tomato soup or creamy poultry soup two slices of white or brown bread fried egg ham cheese beef croquette beef salad	
Two beef, goulash, or vegetarian croquettes	9,50
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 roast beef	
Fried Eggs “Special” (🌱)	9,75
Two slices of white or brown bread three fried eggs bacon gratinated with cheese	
Chicken schnitzel	16,50
Two slices of white or brown bread or fries* (*+ € 1.00) tartare sauce	

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