



Starters

11:30 a.m. – 9:30 p.m.

Fresh salmon tartar North Sea crab	14,50
Marinated scallop Mousse of smoked eel herring caviar	16,50
Mussels Cooked white wine	13,50
Rouleau of beef carpaccio Truffle mayonnaise Parmesan cheese arugula pine nuts	13,50
Roast beef of Vension Crispy duck confit tomato thyme mayonnaise	14,50
Pork cheek Soft-cooked parsnip cep gravy	14,50
Puff pastry with creamy mushrooms  Walnut Gruyère	12,50
Ravioli  Pumpkin Old Amsterdam cheese carrot	13,50

Soups

11:30 a.m. – 9:30 p.m.

'Fiskesuppe' Creamy Norwegian fish soup	11,00
Game soup Mushrooms smoked duck	9,50
Cream soup of chicory  Pine nuts	9,50

Do you have an allergy? Please inform us!



Main courses

11:30 a.m. – 9:30 p.m.

Monkfish* Bacon spinach	25,50
Red bream* Octopus lobster mussel white wine sauce	27,50
Salmon fillet* Saffron sauce	24,50
Civet of hare Winter garnish	24,50
Deer rack Deer stew cranberry	27,50
Calf sucade Gently cooked stroganoff sauce	24,95
Tournedos Truffle gravy or pepper sauce	36,50
Stuffed courgette  Ratatouille crispy goat cheese	19,50
Kohlrabi  Sauce of parsley, chive, thyme and oregano truffle caviar	19,50

* 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.

Do you have an allergy? Please inform us!



Large salads

11:30 a.m. – 10 p.m.

Salad crispy chicken

19,50

Cashew nuts | croutons | bacon | piccalilli cream

Salad de la mer*

23,00

Various kinds of delicacies from the sea | herb mayonnaise

Salad carpaccio

19,50

Baked mushrooms | Parmesan cheese | truffle mayonnaise

Salad crispy brie

18,50

Walnuts | argula | dried tomato | mustard-honey dressing

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Easy bites

11:30 a.m. – 10 p.m.

Beef skewer

22,50

Grilled | pepper sauce | lettuce | fries

Prime Canadian grain fed burger

22,00

Argula | Parmesan cheese | truffle mayonnaise |
smoked bacon | fries

Chicken curry

20,50

Rice | lettuce

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Desserts

11:30 a.m. – 10 p.m.

Coffee crème brûlée Chocolate ganache	8,50
Profiteroles Hazelnut cream hazelnut ice cream	8,50
Panna cotta Tonka beans butterscotch	8,50
Grand dessert Tasting of various sweets	9,50
Cheese platter Tasting of various types of cheese fig compote nut bread	12,50
Glass 10-year-old port	7,30
Glass 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.

Focaccia beef carpaccio	13,25
Arugula pine nuts truffle mayonnaise Parmesan cheese	
Focaccia salmon salad	13,25
Red onion tomato cucumber	
Focaccia crispy brie 	11,50
Fig compote walnut apple	
Club sandwich salmon salad	14,50
Smoked salmon lettuce cucumber tomato fries	
Club sandwich chicken salad	13,50
Smoked bacon lettuce red onion tomato cucumber fries	
“Twelve o’clock” 	12,50
Small tomato soup or game soup two slices of white or brown bread ham cheese fried egg beef croquette Russian salad	
Two beef-, goulash- or vegetable 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 “speciaal” 	9,75
Two slices of white or brown bread three fried eggs bacon gratinated cheese	
Pastry	17,50
Hare pepper or deer stew lettuce fries	

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