



ASTORIJA

BRASSERIE

LES HUITRES

Oysters nature 1 un..... 6.5 3 un..... 17 6 un..... 33
Fine de Claire oysters, mignonette vinaigrette, lemon wedge.

Oysters Rockefeller 1 un..... 7.5 3 un..... 18.5 6 un..... 36
Gratinated Fine de Claire oysters, spinach-parsley emulsion, panko, lemon wedge.

Rockefeller fumée 1 un..... 8 3 un..... 19.5 6 un..... 38
Gratinated fine de Claire oysters, smoked Hollandaise sauce, Cayenne, fresh dill, lemon wedge.

HORS D'OEUVRE

Soupe à l'oignon 14
Caramelized onion in bone broth, Gruyere toasts, crispy Bayonne ham and fresh thyme.

Smoked steak tartare 22
Birch smoked hand-cut ox tenderloin, estragon emulsion, capers, horseradish, cornichons and crispy shallots. Served with pommes Pailles.

Tuna tartare 22
Yellow fin tuna, lemon emulsion, cured egg yolk, shallots, Avruga caviar and porcini crumbs. Served with pommes Pailles.

Roasted bone marrow 24
Sautéed chanterelle mushrooms, pickled red onion, aigre doux aspic and sourdough toast.

Butter fried scallops 23
Dill oil, clementine segments, celery root and cucumber crudité, furikake.

Beetroot royale 18
Chewy dehydrated beets, pickled fennel, crispy red onion, siphon Hollandaise, summer truffle.

ENTRÉES

Steak-frites 39
Grilled grain-fed entrecôte (200gr) or Tenderloin (200gr), triple cooked fries, cherry tomato salad, homemade Béarnaise sauce.

Grilled Halibut fillet 32
Pommes nature, grilled broccolini, lemon and brown butter sauce.

Duck thigh confit 29
Maitre d'hotel purée, haricots verts sauté, honey-rosemary glaze.

Baked cauliflower 24
Marinated in fresh herbs, served with crispy chickpeas, pickled shallots, crispy seed granola and parsley emulsion.

Grilled octopus 32
Charred octopus, baby potatoes, fennel-grapefruit segment salad, fresh estragon, lemon-EVO emulsion.

Moules-frites 25
Mussels in light white wine creamy sauce with fresh herbs. Served with skinny fries and aioli.

Astorija Burger 28
Grilled burger on homemade brioche bun, Reblochon cheese, truffle mustard and caramelised onion. Served with skinny fries.

LES GARNITURES

French fries 6.5
Truffle-Parmesan fries 7.5
Grilled Broccolini 6.5
Haricots verts 6.5
Green salad 6

SALADES

Atlantic chèvre chaud

Gratinated goat's cheese over sour dough toast, smoked salmon, mixed greens, endives, cherry tomatoes, honey-mustard vinaigrette.

25

Salade Lyonnaise

Frisée lettuce, crispy croutons, smoked bacon, poached egg and vinaigrette d'Orléans.

23

Salade Niçoise

Heirloom tomatoes, haricots verts, fingerling potatoes, mixed greens, black olives, seared tuna and Merlot vinegar vinaigrette.

25

Pavlova Deluxe

Seasonal fresh berries in Champagne-vanilla syrup, crème anglaise and crispy meringue.

14

Peach Melba

Madagascar vanilla crème bavaois, burnt peach sorbet, raspberry coulis.

12

Chocolate Royal

Dark chocolate ganache, hazelnut Dacquoise, white chocolate ice cream and roasted white chocolate crumble.

14

DESSERTS



ASTORIJA

BRASSERIE

VIN MOUSSEUX

CA'VAL VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. BRUT MILLESIMATO	9/41
Italy, Veneto	
MARTINOLLES CREMANT LIMOUX BLANC	11/42
France, Limoux	
ALBERT BICHOT CREMANT RESERVA BRUT	12/50
France, Burgundy	
MARCHESI ANTINORI Cuvée Royale Franciacorta D.O.C.G.	65
Italy, Lombardia	

VIN BLANC

DOMAINE ROYAL DE JARRAS BLANC DE CHARDONNAY 2020	10/45
France, Camargue	
TENUTA CA'BOLANI PINOT GRIGIO 2021	11/49
Italy, Veneto	
VILLA MARIA SAUVIGNON BLANC	12/53
New Zealand, Marlborough	
BRUNDLMAYER GRÜNER VELTLINER	14/56
Austria, Kamptal Terrasen	
LES DEMOISELLES SANCERRE BLANC ORGANIC 2020	15/59
France, Loire Valley	
ZIND-HUMRECHT ZIND ALSACE AOP 2020	20/95
France, Alsace	
JOSEPH DROUHIN MERSUALT AOP 2022	25/145
France, Bourgogne	

VIN ROUGE

BANFI ROSSO DI MONTALCINO DOCG	8/35
Italy, Montalcino	
LA MASCOTA MALBEC	10/45
Argentina, Mendoza	
QUINTA DE PEGO GRAND RESERVA DOC	12/55
Portugal, Duoro	
CHATEAU POITEVIN MEDOC AOP 2016	14/65
France, Bordeaux	
JOSEPH FAIVELEY PINOT NOIR AOC ROUGE 2020	16/89
France, Bourgogne	
LOPEZ DE HEREDIA VINA TONDONIA RESERVA RIOJA DOC 2010	22/120
Spain, Rioja	
PIO CESARE BAROLO DOCG 2018	45/225
Italy, Piemonte	

VIN ROSÉ

SECRET OF PINK SABLE DE CAMARGUE ROSE IGP BIO	10/45
France, Provance	
LA CHAPELLE GORDONNE PROVENCE ROSE	59
France, Provance	

CHAMPAGNE

POMMERY BRUT ROYAL	19
France, Champagne	
POMMERY BRUT ROYAL	60
France, Champagne	
POMMERY BRUT ROYAL	98
France, Champagne	
POMMERY BRUT ROYAL ROSE	125
France, Champagne	

BIÈRE

DRAFT	284ML	568ML
VOLFAS ENGELMAN „RINKTINIS“	4.50	6.00
VOLFAS ENGELMAN „PORTERIS“	4.50	6.00
BOTTLE	330ML	
HEINEKEN	6.50	
VILNIAUS BEER WHEAT	6.50	
VILNIAUS BEER DARK	6.50	
VILNIAUS BEER LIGHT	6.50	
STELLA ARTOIS	6.50	
NON-ALCOHOLIC STAROPRAMEN	5.00	

BOISSONS FROIDES

AKVILÉ STILL	330ML	750ML
AKVILÉ SPARKLING	3.50	4.50
	3.50	4.50
ACQUA PANNA	250ML	750ML
S. PELLEGRINO	4.50	6.50
	4.50	6.50
ORANGE / APPLE / PINEAPPLE / TOMATOE JUICE	4.00	
COCA COLA / COCA COLA ZERO / SPRITE / FANTA	3.50	
FEVER TREE SODA WATER	5.50	
GINGER BEER	5.50	

BOISSONS CHAUDES

TEA	5.00
BLACK COFFEE	3.50
BLACK COFFEE WITH MILK	4.00
	SINGLE DOUBLE
ESPRESSO	3.50 / 4.50
CAPUCCINO	4.50 / 5.50
CAFE LATTE	5.00 / 6.00
HOMEMADE COLD BREW FROM CN & CS	5.50
FRENCH PRESS FROM CN & CS	5.50 / 7.50