

ASTORIA AUTUMN-SPECIAL 2024

LAMB'S LETTUCE

served with diced eggs

CHF 13.50

„RAPUNZEL-SALAD“

served with fried bacon, bread croutons and diced eggs

CHF 14.90

„RANGER-SALAD“

served with chanterelles sautéed in butter and herbs

CHF 14.90

BEEFCARPACCIO „AI PORCINI“

raw beef fillet, thinly sliced, rocket, sautéed stone mushrooms,
dried tomatoes and grilled olive oil baguette

CHF 24.70 / 35.70

PUMPKIN CREAM SOUP

homemade pumpkin cream soup with roasted pumpkin
seeds and cream topping

CHF 13.50

FIDANZATI „CACCIAGIONE“

pasta spirals with deer stripes (AT)

at a venison cream sauce with mushrooms; bacon and pear dices

CHF 26.90 / 32.50

RISOTTO „AI PORCINI“

Risotto with porcini dices with a sauce of white wine, herbs,
onion and cream

CHF 28.50

DEER STRIPES „WALDMEISTER“

deer stripes (AT) with mushrooms, grapes, pear,
cranberries, red cabbage, glazed sweet chestnuts and butter spaetzle CHF 38.90

DEER CUTLET „BADEN-BADEN“

grilled deer cutlet (AT) 180 gr with grapes, pear,
cranberries, red cabbage, glazed sweet chestnuts and butter spaetzle CHF 45.50

ICE CREAM „MARRONS“

LIPP'S sweet chestnut ice cream per scoop CHF 4.00
with cream topping +CHF 1.50

PRUNEAUX „CHASSEUR“

plums, marinated in „Vieille Prune“, served lukewarm
accompanied by LIPP'S cinnamon or nature yoghurt ice cream CHF 13.50

COUPE „NESSELRODE“

meringues with sweet chestnut purée, CHF 13.50
LIPP'S vanilla and sweet chestnut ice cream little portion CHF 9.50

ASTORIA AUTUMN-WINE

White wine

Switzerland, Geneva

Pont des soupirs blanc – Viognier, Domaine du paradis 2022 10 cl CHF 7.30
75 cl CHF 48.50

Grape variety Viognier

Maturation/Vol. 60% in stainless steel tanks, 40% in oak barrels; 13.5%

Character The Viognier has something "Côtes du Rhone" to it! With its aromas of peach, apricot and white blossoms, its rich and intoxicating mouth full of fruits and flowers, it manages to forget everything else around it for a minute. Combines perfectly with saffron fish, cheese and even desserts.

Red wine

Switzerland, Geneva

Zinfandel - Domaine du paradis 2018 10 cl CHF 7.90
75 cl CHF 53.00
150 cl CHF 106.00

Grape variety Zinfandel

Maturation/Vol. 20% in American barrels, 80% in stainless steel tanks; 13.6%

Character This zinfandel is well expressed by its purple and violet coloration and its Christmas intentions. Vanilla, chocolate, cinnamon and black fruits share the leading roles in this colorful show! It is a heavenly companion to sweet and sour dishes as well as to all spicy foods.