

SELECTION MENUS FOR GROUPS

Spring 2026



STARTERS

- 1 **GREEN SALAD** (on Italian or French dressing)
- 2 **MIXED SALAD** (on Italian or French dressing)
- 3 **AUGUSTUS' ASPARAGUS-SALAD** (green and white asparagus on vinaigrette dressing)
- 4 **ASPARAGUS CREAM SOUP WITH INSERT AND CREAM SWABS**
- 5 **PORTION POMMES FRITES TO THE MAIN SERVED**

MAIN DISHES

- 11 **PURE BLACK ANGUS BURGER „ASTORIA STYLE“** (168 gr. / CH)
succulent medium grilled Angus Burger, ice berg salad, cocktail sauce, tomato, onion and pommes frites
- 12 **VEGAN BURGER**
Grilled vegetables (red pepper, marrow, egg plant), fresh herbs, vegan Sriracha mayo*
- 13 **CHICKEN BREAST-SALTIMBOCCA (CURED HAM / SAGE) ON MARSALA SAUCE
WITH VEGETABLES AND WHITE WINE RISOTTO**
- 14 **PIKE PERCH FILLET**
grilled pike perch fillet with seasonal vegetables and pommes frites on curry-lime-cream sauce
- 15 **PENNE „CURRY-POLLO“**
Pasta with strips of the chicken breast and curry cream sauce
- 15 **PENNE „ASPARAGI“**
Pasta with shrimps, green and white asparagus, onions, parsley, white wine, cream and garlic
- 17 **FIDANZATI „VEGETARIANA“**
Pasty spirals with grilled courgettes, red peppers, eggplants, olive oil, tomatoes, onions, garlic and parsley
- 18 **RISOTTO „CELTIC“**
White wine risotto with green and white asparagus
- 19 **SALAD PYRAMID „BLACK-TIGER“**
Season salad with grilled king prawns and herb butter
- 20 **AUGUSTUS' ASPARAGUS-SALAD**
Green with white asparagus on vinaigrette dressing on a spring salad bed
- 21 **CEASER-SALAD „SPECIAL“**
Ice berg salad with bread croutons, parmesan shavings and grilled strips of the chicken breast on Caesar's dressing
- 22 **PENNE „AL PESTO“**
With basil, olive oil, grounded pine nuts and garlic