



ASTORIA WINTER-SPECIAL

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 champignons sautéed in butter and herbs CHF 14.90

CARROT CREAM SOUP „GINGEMBRE“

homemade cream carrot soup with fresh ginger
and cream topping CHF 13.50

MOULES MARINIÈRES

mussels (EU), shallots, garlic, white wine, vegetable strips, tomatoes, Italian parsley and baguette	starter	CHF	19.50
	main dish	CHF	29.50
French Fries		CHF	6.50

GNOCCHI „NORMANDIE“

homemade potato gnocchi with white wine cream sauce and fried veal strips (CH), fresh herbs, apple cubes and a shot of calvados	smaller portion	CHF	26.80
	main dish	CHF	32.50

PENNE „MARE MIO“

Penne with grilled “king prawns” tomato cream sauce and sherry dashes	smaller portion	CHF	25.80
	main dish	CHF	31.30

VEAL STEAK IN VARIATIONS

Roasted veal steak 180gr from sirloin (CH) with french fries and vegetables

with herb butter	CHF	42.50
with a green pepper sauce	CHF	43.50
with a creamy morel sauce	CHF	44.50

DEER CUTLET FROM THE GRILL

Grilled deer cutlet (AT) 180gr with cranberry cream sauce with spaetzle and vegetables	CHF	43.50
---	-----	-------

ASTORIA WINTER-WINE

<u>White wine</u>					
Piemont, Italy					
Arveja – Langhe Arneis doc, Prunotto		2024	10 cl	CHF	7.30
			75 cl	CHF	48.50
Grape variety	Arneis				
Maturation/Vol.	In stainless steel tanks, 13%				
Character	Bright yellow with greenish reflections. On the nose, notes of pears, melons, almonds, and a hint of bergamot. Elegant and refined. On the palate, very fresh, floral, and fruity aromas (pear and citrus fruits). A complex and refreshing white wine.				
<u>Red wine</u>					
Switzerland, Geneva					
Zinfandel - Domaine du paradis		2018	10 cl	CHF	7.90
			75 cl	CHF	53.00
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.				