



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 (NL), 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

White wine

Switzerland, Geneva

Pont des soupirs blanc – Viognier, Domaine du paradis 2021/2022	10 cl	CHF	7.30
	75 cl	CHF	48.50

Grape variety Viognier

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

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.