



*Astor*

• BRASSERIE • RAVINTOLA • PIANOBAARI •

Aleksis Kiven katu 26 • 33200 Tampere • puh. 010 321 1600 • [astor@ravintola-astor.fi](mailto:astor@ravintola-astor.fi) • [www.ravintola-astor.fi](http://www.ravintola-astor.fi)

*Astor*

• BRASSERIE • RAVINTOLA • PIANOBAARI •



# A la Carte

## Starters

<b>Tempura black tiger prawns</b>	<b>9,50€</b>
Deep fried black tiger prawns with crispy coating, served with cilantro sesame seed salad and chive aioli.	
<b>Garlic escargots á la Astor</b>	<b>11,00€</b>
Escargots poached in basil and garlic butter, gratinated with Västerbotten cheese. Served with bread.	
<b>Chanterelle soup</b>	<b>8,80€</b>
Topped with thyme foam and root vegetable chips.	
<b>Fresh mixed salad</b>	<b>7,00€</b>
Fresh mixed salad with pine nuts, parmesan and balsamico vinaigrette.	
<b>Halloumi-strawberry salad</b>	<b>9,00€</b>
Deep fried halloumi, strawberries, mixed fresh salad, pine nuts and rosemary vinaigrette.	
<b>Fish tasting platter á la Astor</b>	<b>11,50€/16,00€</b>
Lightly roasted cold smoked salmon, Chef's smoked salmon, Baltic herring tartar, blackcurrant marinated Baltic herring, boiled potatoes, Chef's traditional mustard sauce and archipelago bread.	
<b>Tapas platter</b>	<b>9,00€</b>
Selection of different tapas for tasting. Available also as a larger portion, great for sharing!	
<b>Seasonal starter</b>	<b>10,00€</b>
Seasonal ingredients starter, please ask staff for details	

## Desserts

<b>Strawberry semifreddo</b>	<b>8,00€</b>
Chef's delicious semifreddo, served with fresh strawberries and white chocolate sauce.	
<b>Chocolate raspberry cake</b>	<b>8,90€</b>
Made of local Dammenberg's dark chocolate, filled with raspberry mousse.	
<b>Limoncello panna cotta</b>	<b>7,50€</b>

## Main courses

<b>Classic pepper steak á la Astor</b>	<b>29,50€</b>
Our beloved classic. Beef tenderloin steak and creamy peppercorn sauce. Served with baked potato.	
<b>Beef Provencal</b>	<b>29,00€</b>
Sliced beef tenderloin, red wine sauce and garlic fresh cheese. Served with sautéed rosemary potatoes.	
<b>Reindeer á la Astor</b>	<b>31,00€</b>
Reindeer 2 ways: fried reindeer sirloin and reindeer liver frikadelles. Served with chanterelle sauce, lingonberries and parsnip-potato puree.	
<b>Salmon &amp; Pike</b>	<b>24,50€</b>
Grilled fillet of salmon, our minced pike balls, white wine sorrel sauce and boiled potatoes.	
<b>Overcooked duck breast</b>	<b>26,50€</b>
Slowly overcooked duck breast and pomegranate sauce. Served with Chef's kimchi and curry potato croquette.	
<b>Vegan vegetable frikadelles</b>	<b>18,50€</b>
Chickpea quinoa frikadelles, cauliflower, sautéed seasonal vegetables and bell pepper sauce.	
<b>Fish of the day</b>	
Fish of the day with seasonal ingredients, please ask staff for details.	

<b>Mango ice cream (vegan)</b>	<b>7,50€</b>
Served with fresh fruit salad and seasonal berries.	
<b>Seasonal dessert</b>	<b>8,00€</b>
Seasonal ingredients dessert, please ask staff for details.	

*In case you have any allergies please ask more information of the products from your waiter !*

# Brasserie

<b>Traditional salmon soup with archipelago bread</b>	<b>12,00€</b>
<b>Beef sirloin steak</b>	<b>17,50€</b>
Beef sirloin steak with seasoned butter and country style fries	
<b>Elk burger</b>	<b>17,00€</b>
Our own minced elk meat patty, brioche bun, thyme mayonnaise, pickled cucumber, lingonberries and marinated red onion. Served with fresh mixed salad.	
<b>Want fries with that? Portion of country style fries or sweet potato fries with mayonnaise + 2,90 €</b>	
<b>Veggie burger</b>	<b>15,00€</b>
Chickpea quinoa frikadelles, fresh seasonal vegetables and pomegranate mayonnaise (vegan). Vegan bun. Served with fresh mixed salad and sweet potato fries. <i>Also available with fried goat cheese + 2,90 €</i>	
<b>Chili tiger prawn pasta</b>	<b>16,00€</b>
Mildly spicy fresh pasta with chili, garlic and fried black tiger prawns. Topped with parmesan.	
<b>Mexican platter</b>	<b>18,00€</b>
Platter with fresh mixed salad, sliced beef sirloin, salsa, cheddar sauce, onion rings, jalapeno poppers and nachos. Great with beer!	
<b>Grilled salmon salad</b>	<b>15,50€</b>
Fresh mixed salad with grilled fillet of salmon, deep fried black tiger prawns and warm white wine lemon sauce.	
<b>Grilled chicken salad</b>	<b>15,50€</b>
Fresh mixed salad with grilled chicken skewers, semi-dried cherry tomatoes, fresh mozzarella and fresh oregano-lemon sauce.	
<b>Gratinated chicken bread</b>	<b>16,00€</b>
Grilled chicken fillet on toast, gratinated with bell pepper sour cream sauce and cheese.	
<b>Gratinated pork escalope bread</b>	<b>16,00€</b>
Pork escalope on toast, topped with blue cheese sauce and bacon. Great choice with a pint of beer.	
<b>Gratinated minced patty bread</b>	<b>15,50€</b>
Minced pork and beef patty on toast, gratinated with mushroom sauce, bacon and cheese.	
<b>Large pan of garlic escargots</b>	<b>16,00€</b>
Escargots poached in basil garlic butter, gratinated with Västerbotten cheese. Served with bread.	
<b>Large tapas platter</b>	<b>16,00€</b>
Selection of different tapas for tasting. Great for sharing!	