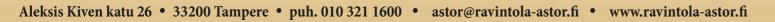




• BRASSERIE • RAVINTOLA • PIANOBAARI •





8,80€

7.00€

9,00€

10,00€

7.50€

Stanters

*Tempura black tiger prawns* 9,50€ Deep fried black tiger prawns with crispy coating, served with cilantro sesame seed salad and chive aioli.

*Garlic escargots á la Astor* 11,00€ Escargots poached in basil and garlic butter, gratinated with Västerbotten cheese. Served with bread.

### *Chanterelle* soup

Topped with thyme foam and root vegetable chips.

## Fresh mixed salad

Fresh mixed salad with pine nuts, parmesan and balsamico vinaigrette.

Halloumi-strawberry salad 9.00€ Deep fried halloumi, strawberries, mixed fresh salad, pine nuts and rosemary vinaigrette.

Fish tasting platter á la Astor 11,50€/16,00€ 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.

#### Tapas platter

Selection of different tapas for tasting. Available also as a larger portion, great for sharing!

#### Seasonal starter

Seasonal ingredients starter, please ask staff for details

K	Desserts
-	

Strawberry semifreddo	8,00€		
Chef's delicious semifreddo, served with			
fresh strawberries and white chocolate sauce.			
Chocolate raspberry cake	8,90€		
<i>Chocolate raspberry cake</i> Made of local Dammenberg's dark chocolate	-)		

Limoncello panna cotta

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

M.m.å.m. courses

Our beloved classic. Beef tenderloin steak and

Sliced beef tenderloin, red wine sauce and garlic

creamy peppercorn sauce. Served with baked potato.

fresh cheese. Served with sautéed rosemary potatoes.

Reindeer 2 ways: fried reindeer sirloin and reindeer

Grilled fillet of salmon, our minced pike balls, white

Slowly overcooked duck breast and pomegranate

sauce. Served with Chef's kimchi and curry potato

Chickpea quinoa frikadelles, cauliflower, sautéed sea-

Fish of the day with seasonal ingredients, please ask

liver frikadelles. Served with chanterelle sauce,

lingonberries and parsnip-potato puree.

wine sorrel sauce and boiled potatoes.

sonal vegetables and bell pepper sauce.

29,50€

29.00€

31.00€

24,50€

26,50€

18,50€

Classic pepper steak á la Astor

**Beef** Provencal

Reindeer á la Astor

Salmon & Pike

croquette.

Fish of the day

staff for details.

**Overcooked** duck breast

*Vegan vegetable frikadelles* 

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

Man assenice

Traditional salmon soup with archip Beef sirloin steak

Beef sirloin steak with seasoned butter a

# Elk burger

Our own minced elk meat patty, brioche cucumber, lingonberries and marinated

Want fries with that? Portion of coun

fries with mayonnaise + 2,90 €

### *Veggie burger*

Chickpea quinoa frikadelles, fresh seaso mayonnaise (vegan). Vegan bun. Served sweet potato fries. Also available with fr

*Chili tiger prawn pasta* 

Mildly spicy fresh pasta with chili, garlie Topped with parmesan.

### *Mexican platter*

Platter with fresh mixed salad, sliced bee onion rings, jalapeno poppers and nach

Grilled salmon salad

Fresh mixed salad with grilled fillet of sa prawns and warm white wine lemon sau

### Grilled chicken salad

Fresh mixed salad with grilled chicken s tomatoes, fresh mozzarella and fresh ore

### Gratinated chicken bread

Grilled chicken fillet on toast, gratinated cream sauce and cheese.

Gratinated pork escalope bread Pork escalope on toast, topped with blue Great choice with a pint of beer.

Gratinated minced patty bread Minced pork and beef patty on toast, gra bacon and cheese.

*Large pan of garlic escargots* Escargots poached in basil garlic butter, cheese. Served with bread.

*Large tapas platter* Selection of different tapas for tasting. G



elago bread	12,00€
and country style fries	17,50€
	17,00€
e pun, thyme mayonnaise, pickled I red onion. Served with fresh mixed	l salad.
ntry style fries or sweet potato	
	15,00€
onal vegetables and pomegranate d with fresh mixed salad and fried goat cheese + 2,90 €	
c and fried black tiger prawns.	16,00€
ef sirloin, salsa, cheddar sauce,	18,00€
os. Great with beer!	15,50€
almon, deep fried black tiger uce.	
skewers, semi-dried cherry egano-lemon sauce.	15,50€
d with bell pepper sour	16,00€
e cheese sauce and bacon.	16,00€
ratinated with mushroom sauce,	15,50€
gratinated with Västerbotten	16,00€
Great for sharing!	16,00€