

# A la Carte

## Starters

<b>Fresh mixed salad</b>	<b>7,00€</b>
Fresh mixed salad with pine nuts, roasted Västerbotten cheese chips and house's salad dressing	
<b>Garlic escargots á la Astor</b>	<b>11,50€</b>
Escargots poached in basil and garlic butter, gratinated by your choosing with either Roquefort or Västerbotten cheese. Served with bread.	
<b>Funnel chantarelle soup</b>	<b>8,80€</b>
Topped with thyme foam and root vegetable chips.	
<b>Goat cheese &amp; beetroot salad</b>	<b>9,00€</b>
Fresh mixed salad, herb oil, fried goat cheese, beetroot emulsion and crispy beetroot chips.	
<b>Salt-cooked horse &amp; porcini brioche</b>	<b>9,50€</b>
Thinly sliced salt-cooked horse fillet, Chef's porcini mushroom brioche, mushroom salad and pickled wild mushrooms.	
<b>Fish tasting platter á la Astor</b>	<b>12,00€</b>
Lightly roasted cold smoked salmon, skagen, salt-cooked Baltic herring roll filled with smoked Baltic herring mousse, blackcurrant marinated herring, herb 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!	

## Desserts

<b>Milk chocolate mousse cake</b>	<b>8,90€</b>
Chef's delicious milk chocolate mousse cake, served with raspberry coulis	
<b>Vegan ice cream</b>	<b>7,00€</b>
Please ask staff for flavour selection	
<b>Sea buckthorn parfait</b>	<b>7,50€</b>
Served with roasted white chocolate mousse and crumbled meringue.	
<b>Crème brûlée</b>	<b>8,50€</b>
The classic, the best. Served with pistachio ice cream and liquorice gel.	

## 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>29,50€</b>
Sliced beef tenderloin, red wine sauce and garlic fresh cheese. Served with garlic creamed potatoes.	
<b>Coconut curry</b>	<b>18,50€</b>
Our home made moderately spicy curry. By your choosing with either: Chicken Or Tofu (vegan version) Both served with jasmine rice, raita sauce and naan bread	
<b>Grilled salmon</b>	<b>24,50€</b>
Grilled fillet of salmon, crayfish sauce and fresh crayfish tails, lemon sour cream risotto and fresh fennel radish salad	
<b>Grilled wild duck breast</b>	<b>31,00€</b>
Juicy and tender wild duck breast, potato mushroom pancakes, port wine game sauce, porcini purée and pickled wild mushrooms.	
<b>Slowly braised lamb roast</b>	<b>26,00€</b>
Delicious roast of lamb, rosemary sauce, potato fondant, porcini purée and smoked garlic purée.	

## Chefs Menu

44€

### Funnel Chantarelle soup

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### Reindeer á la Chef

Reindeer 2 ways: fried reindeer sirloin and over-cooked reindeer shank. Served with porcini purée, red wine sauce and mashed potatoes with rosemary.

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### Coqnac strawberries and vanilla ice cream

# 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>Moose burger</b>	<b>18,00€</b>
Our own minced moose meat patty, brioche bun, thyme mayonnaise, mushroom salad and pickled wild mushrooms. Served with fresh mixed salad and country style fries.	
<b>Astor's meat stew</b>	<b>14,50€</b>
Delicious braised meat stew with tomatoes and herbs, served with mashed potatoes with onions.	
<b>Mexican platter</b>	<b>18,50€</b>
Platter with fresh mixed salad, sliced beef sirloin, salsa, cheddar sauce, onion rings, jalapeno poppers and nachos. Great with beer!	
<b>Tofu salad</b>	<b>15,50€</b>
Deep fried crispy tofu, vermicelli, rocket salad, fresh fennel and cucumber mix, semi-dried tomatoes and spicy herb oil.	
<b>Grilled salmon salad</b>	<b>16,00€</b>
Fresh mixed salad with grilled fillet of salmon, fresh crayfish tails, crayfish mayonnaise, marinated fennel and fresh radish	
<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 or Roquefort cheese. Served with bread.	
<b>Large tapas platter</b>	<b>16,00€</b>
Selection of different tapas for tasting. Great for sharing!	
<b>Naan bread</b>	<b>2,00€ per piace</b>
Our home made delicious naan bread. Great with salads or as a snack with drinks. Choose either plain or chili coriander naan. Served with raita sauce. Also available as vegan version.	
<b>Portion of country style fries or sweet potato fries with mayonnaise</b>	<b>2,90€</b>

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