

## OUR APPETIZERS

Vegetable cream soup & croutons 🗸		12.50
Red lentil soup with coconut and spicy curry $\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \$		14.50
Foie gras medallions with Armagnac and salt flower	1st course	19.50
Served with fig chutney and brioche toast	Large plate	27.50
Gravlax-style marinated salmon with beetroot and curry	1 <sup>st</sup> course	17.50
Lemon cream, carrot and beet pickles	Large plate	26.50
Crostini gratinated with goat cheese with smoked duck	1 <sup>st</sup> course	16.50
Homemade vinaigrette with herbs and crunchy nuts	Large plate	24.50

## OUR SALADS

Mix of seasonal crudites 🗸 🏵



10.50

Home made vinaigrette

Classic Caesar salad Roman lettuce salad with parmesan

20.50

Salade romaine avec copeaux de parmesan

Croutons, egg and Caesar dressing

With extra grilled chicken + 8.50

Vegan bowl

1st course 15.50

Quinoa Bio, sweet potato and edamame with Satay vinaigrette

23.50

Beet hummus\* and falafel\*

With chicken tenderloin Teriyaki\* style + 8.50

#### Plate of « hors-d'œuvres » to share V

24.50

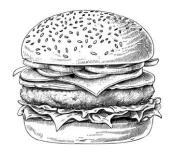
Houmous\*, feta and paprika tartine\*, tapenade, stuffed grape leaves\*, Onion fritters\*, stuffed olives and pita bread (UE)

> Prices in CHF incl. 8.1% VAT Vegetarian V Gluten Free 🐠

\*Does not meet the requirements of the "Fait maison" Label

Provenance of meat: beef, veal, pork: Switzerland / poultry: Switzerland & France / Char & perch: Swiss

Take-away menu also available with a 20% discount on listed prices, including a selection of drinks. Pre-order required on O21 925 O4O4





## OUR BURGERS

Astra Royal Burger

28.50

Swiss beef local meat gratinated with Vacherin cheese Served with French Fries

« Sensational Burger » with soy, wheat and beetroot\*

28.50

Bun, BBQ sauce, cheddar cheese, tomatoes, red onions and zucchini Batavia and rucola salad, served with french fries\*

#### Brasserie sauerkraut platter

27.50

Vaudois sausage, smoked bacon, salted bacon, Vienna sausage, smoked pork neck Sauerkraut and plain potatoes

## **OUR ROESTI**

Rœsti « Swiss Tradition »





28.50

Gratinated with Vacherin cheese, served with cured meat

Rœsti with mushroom and parsley



26.50

Creamy sauce and baby leaf salad

Roesti "Zürich style" with veal meat strips

160g

42.50

With cream and mushrooms

# OUR PASTA

Gnochetti sardi with pesto 🗸

25.50

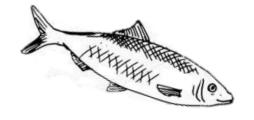
Zucchini salad, rucola and pecorino AOP

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## **OUR FISH**

Fillet of char, from Riviera region With white wine sauce, steamed potatoes and vegetables	39.50
Swiss Pike-perch fillets With vegetables and french fries*	44.50

The perche Loë, are 100% of Switzerland and grow in the clean moutain water. They are never treated with growth promoters, medicaments or antibiotics.

# **OUR MEATS**

Beef steak Tartar from our local butchery "Stuby"  Pine nuts, half-cooked tomatoes, tartar sauce* and rucola French Fries from our region*		34.50
Grilled beef Tournedos from our local butchery "Stuby" Creamy morel sauce, « Pont-Neuf » potatoes and vegetables	150g	48.50
Homemade veal cordon bleu° with ham and Vacherin cheese Served with French Fries* and vegetables °This dish requires a longer preparation, we ask you to be patient.	10p	44.50
Veal escalope Viennese style and traditional garniture Served with French Fries* and vegetables		42.50

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If you have any questions regarding allergies, don't hesitate to ask the staff, we will be glad to answer you.

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