



# ASTORIJA BRASSERIE

*Executive Chef Pavel Koncjalov*

## APERITIFS

Campari | 5 Ricard | 7  
Lillet Blanc | 5 Pastis Garagai | 7

## BULLES

Pommery, Brut Royal | 17  
Pommery, Brut Rosé | 19  
Besserat de Bellefon, Bleu Brut | 19  
Domaine de la Guilloterie, Crémant Brut | 10  
Albert Bichot, Crémant de Bourgogne Blanc de Blancs | 14

## VINS AU VERRE

**BLANC** Jeff Carrel, Morillon Blanc Chardonnay | 10  
The Ned, Pinot Grigio | 11  
Domaine de l'Enchantoir, "Terre Blanche" Chenin | 13  
Les Demoiselles, Sancerre Sauvignon | 13  
Albert Bichot, Chablis, Domaine Long-Depaquit | 14  
Weingut Knipser, Kalkmangel Riesling | 14  
Domaine Éric Louis, Pouilly-Fumé | 16

**ROUGE** Château Changrolle, Lalande-de-Pomerol | 12  
Ferraton Père & Fils, Côtes-du-Rhône Villages Plan de Dieu | 10  
Varvaglione, Salice Salentino DOP | 11  
Château Comte des Cordes, Saint-Émilion Grand Cru | 15  
Albert Bichot, Bourgogne Côte d'Or Pinot Noir | 15  
Podere 29, Nero di Troia IGT | 16  
Cuvelier Los Andes, Grand Vin | 19

**ROSÉ** Camargue Rosé | 10  
Pinot Grigio Rosé | 10

## HORS D'OEUVRE

Olives, rosemary, citrus 8  
Duck liver pâté, rye bread, brandy gel 9

## PLAT DU JOUR

*Everyday our Chef prepares something special - inspired by the season, fresh ingredients, and simply a good idea. Please ask your server about today's creation*

## ENTREES

HALIBUT CEVICHE 18  
cucumber cream, sugar snap peas, radish  
SWEET POTATO TARTARE 14  
sun-dried tomatoes, avocado, goat cheese  
BEEF TARTARE 18  
garden salad, French fries, jalapeño aioli  
ASPARAGUS 16  
rocket, almonds, Džiugas cheese

## ENTREES CHAUDES

BOUILLABAISSÉ SOUP 16  
brunoise vegetables, crayfish tails  
FRENCH ONION SOUP 14  
home made chicken broth, toast, Gruyère  
FOIE GRAS 24  
pear, brioche, duck jus  
OCTOPUS 22  
Vitelotte potato, pepper, onion

## PLATS

LITHUANIAN VENISON 36  
beetroot, wild mushrooms, fennel  
HALIBUT 29  
courgette, salsa verde, caviar  
CHAROLAIS BEEF 42  
asparagus, broccolini, brandy sauce  
DUCK CONFIT WELLINGTON 29  
mushroom, sea buckthorn gel, puff pastry  
GRILLED ASPARAGUS 22  
Hollandaise, Ratte potatoes, Parma ham  
NIÇOISE SALAD 24  
grilled tuna fillet, green beans, potatoes,  
Mediterranean dressing

## LES GARNITURES

French fries 7 Green salad 6  
Grilled asparagus 6 Mashed potatoes 7

## DESSERTS & FROMAGES

Astorija Pavlova 12 Cheese plater 17  
Lavender Crème Brûlée 12  
Dessert du jour 11 A selection of goat's, sheep's, and cow's  
milk cheeses, crackers, homemade jam