

*Brasserie*  
ASTORIA

*Allergens*

## GOURMANDISES

## ALLERGENS

Crudités  
Ranch dressing



Onion/Garlic, Lactose

Iberico ham (Pata Negra Gran Reserva 36 months)  
Charentais melon, roasted pine nuts & Espelette pepper



Tree Nuts

\*Oyster au naturel (France, Bretagne no. 3)  
Champagne & shallot vinaigrette



Molluscs, Sulphites

Oyster «Rockefeller»  
Sake, cheddar & spinach



Molluscs, Lactose, Egg

N25 Caviar by Björn Frantzén (30gr)  
Crème fraîche, browned butter & banana waffles



Gluten, Fish, Lactose, Egg

Garlic bread à la Astoria  
Sourdough baguette, browned butter, shiro miso, parmesan,  
yuzu, roasted garlic & herbs



Gluten, Soybean, Onion/Garlic, Lactose

Snails à la Provençale  
Roasted garlic butter, thyme, lavender, parsley &  
lemon pee



Molluscs, Onion/Garlic, Lactose, Gluten

Calamares fritos  
Black pepper, lime, spring onion & galangal aioli



Gluten, Molluscs, Onion/Garlic, Egg



## STARTERS

## ALLERGENS

### «Stracciatella di bufala»

Grilled butternut squash, truffle & hazelnut vinaigrette, pea shoots, truffle, roasted Valencia almonds & hazelnuts



Tree Nuts, Onion/Garlic, Lactose

### Gambas

Roasted garlic oil, chives, togarashi butter & grilled sourdough bread



Sesame, Crustaceans, Onion/Garlic, Lactose

### Toast Astoria

Lobster, shrimps, vendace roe from Kalix, butter fried bread, lemon confit, wasabi aioli & pickled onion



Gluten, Fish, Lactose, Egg, Onion/Garlic, Crustaceans, Mustard

### Crudo of tuna

Vendace roe from Kalix, Astoria «hot sauce», smetana, dashi vinaigrette & rice chips



Fish, Lactose

### Carpaccio

Tenderloin, egg yolk cream, horseradish, shallot confit & vendace roe from Kalix



Gluten, Fish, Egg, Lactose, Sulphites

### Butter-fried «råraka»

Vendace roe from Kalix, chives, crème fraîche, red onion & lemon



Fish, Lactose, Onion/Garlic



## FRITES

Moules frites  
Champagne- & mussel sauce, grilled onion, parsley,  
jalapeño aioli & pommes frites

Duck frites  
Spicy fries, browned butter hollandaise & watercress salad

Steak frites  
Sauce béarnaise, tomato & onion salad, parmesan &  
spicy pommes frites

Ribeye

Beef Wagyu

## MEAT & POULTRY

Steak tartare à la Parisienne  
Pommes frites & classic condiments

Cognac flambéed beef tenderloin (prepared tableside)  
Creamy pepper sauce, thyme roasted potatoes, blue-cheese  
béchamel & green salad

Schnitzel «Björn Frantzén»  
Whipped browned anchovy butter, fried capers, roasted  
potatoes, red wine jus, pea salad & grilled lemon

Caesar salad (prepared tableside)  
Grilled corn-fed chicken, pine nuts, bacon, chives,  
green beans, kale & Caesar dressing

Chick & Chips  
Crispy fried corn-fed chicken, Astoria «hot sauce»,  
blue cheese & pommes frites Persillade

## ALLERGENS



Molluscs, Onion/Garlic, Lactose, Egg, Sulphites



Lactose



Onion/Garlic, Egg, Mustard, Lactose, Sulphites



Egg, Mustard, Lactose, Sulphites



Fish, Mustard, Egg, Sulphites



Onion/Garlic, Lactose, Sulphites



Gluten, Onion/Garlic, Lactose, Sulphites



Fish, Lactose, Egg, Onion/Garlic, Tree Nuts, Gluten



Gluten, Lactose, Egg



## FISH & VEGETABLES

## ALLERGENS

Steamed Turbot  
Beurre blanc, trout roe, radish, dill oil & horseradish vinegar



Fish, Lactose, Mustard, Sulphites

Grilled Cauliflower «Buffalo style»  
Pickled cauliflower, hot sauce & blue cheese



Gluten, Lactose, Sulphites

Grilled sea bass  
Panzanella, basil, grilled lemon & potatoes



Gluten, Fish, Lactose

Salmon Tataki  
Avocado, radish, carrot, cabbage, furikake & ponzu sauce



Fish, Soybean, Sesame, Sulphites

## PASTA & PIZZA

Pasta Rigatoni  
Tomato ragu, frikadeller & persillade



Gluten, Onion/Garlic, Lactose, Egg, Sulphites

Truffle pizza «Le blanc»  
Black truffle, fontina cheese, feta cheese, frisée salad  
& roasted garlic oil



Gluten, Egg, Onion/Garlic, Lactose, Sulphites

Vendace roe pizza  
Vendace roe from Kalix, potatoes, Västerbotten  
cheese, smetana, red onion & lemon zest



Fish, Lactose, Gluten

«Kebab Pizza»  
Duck confit, tomato sauce, fontina, pickled jalapeño,  
harissa yoghurt & parsley



Gluten, Lactose, Onion/Garlic



## DESSERTS

## ALLERGENS

Banana Tatin  
Rum & raisin ice cream, foie gras



Gluten, Egg, Lactose, Sulphites

Vacherin  
Pepper merengue, blueberry compot,  
vanilla cream & citrus leaf oil



Egg, Lactose

Crème brûlée  
Coffee & lemongrass



Egg, Lactose

Tuttifrutti ice cream  
Homemade sprinkles



Egg, Lactose

Melon sorbet  
Champagne gel & compressed strawberries



Sulphites

Bourbon & Tahiti Vanillia ice cream «16/1»  
Salted fudge sauce



Egg, Lactose

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