

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 (30g)
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

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



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

Crudo of hamachi

Trout roe, kohlrabi, cucumber, apple, dill & dashi



Fish

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»
Secreto iberico, 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
Yuzu kosho beurre blanc, carrots, coriander & Japanese rice



Fish, Lactose, Onion/Garlic, Sulphites

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



Gluten, Lactose, Sulphites

Grilled Sole
Yellow & red beetroot, brown butter, gremolata & almond potato purée



Onion/Garlic, 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 Tarte Tatin
Rum & raisin ice cream, foie gras



Gluten, Egg, Lactose, Sulphites

Vacherin
Pepper meringue, blueberry compote,
diplomate cream & citrus leaf oil



Egg, Lactose

Crème brûlée
Cinnamon & cardamom



Egg, Lactose

Tuttifrutti ice cream
Homemade sprinkles



Egg, Lactose

Liquorice ice cream
Raspberry coulis



Egg, Lactose

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



Egg, Lactose

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