
Starters



Fresh green salad with local goat cheese

Figs in white wine, berries, candied quince, blackberry – balsamic cream, caramelized pumpkin seeds (7)
€ 8.90

Astor salad with fried Brie cheese


Pear in red wine, mango sauce, cucumber in mint (1;3;4;7;10)
€ 8.70

Astor – style Caesar salad

Croutons, *Parmesan* cheese, dried cherry tomatoes served with (upon your choice) –

- Latvian chicken fillet (1;3;4;7;10) € 8.40
- Roasted tiger prawns (1;2;3;6;7;10) € 12.40
- Smoked Baltic sea trout (1;3;4;6;7;10) € 9.10

Baltic herring

 Lemon dill cream cheese, fried purple potatoes, red onion marmalade, roasted bell peppers chutney (4;7)
€ 5.90

Latvian sea fish Ravioli

Celery root puree, tiger prawn – white wine sauce, prawn oil (1;2;3;4;7)
€ 8.40



Latvian and French cheese selection

Red bilberry jam, for 2 persons (1;3;7)
€ 16.90

Soups

Wild mushroom cream soup

Roasted duck breast, *Parmesan* crisps, rosemary oil (6;7)
€ 7.30

Venison - root vegetable soup

Oyster mushrooms, estragon (9)
€ 8.50

Spicy coconut – seafood soup



Tiger prawns, cod cheeks, *California* squid, blue mussels, lemongrass, seasonal vegetables (1;2;4;6;7;9)
€ 11.20

* Meals are prepared using natural olive oil

** Absence of GMO products

1. Wheat 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk or products (including lactose) 8. Nuts 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l 13. Lupine 14. Mollusk

Pasta

Tagliatelle with sea food

Tiger prawns, cod cheeks, *California* squid, blue mussels, bisque sauce, onion crisps (1;2;3;4;7;9)
€ 10.90

Papardelle with duck breast

Seasonal vegetables, oyster mushrooms in *Teriyaki* sauce (1;3;6;7;11)
€ 8.50

Lumachine with beef

Red wine, *Parmesan* cheese, onion marmalade, onion crisps (1;3;7;9)
€ 9.10

Gnocchi



Wild mushrooms, *Parmesan* cheese, leeks, grilled bell pepper (1;3;7)
€ 7.80

Burgers

Local product Club sandwich

“*Speltas*” bread, fried chicken, eggs, lemon dill cream cheese, red onion marmalade, onion crisps (1;3;7)
€ 8.60

Latvian double beef burger

Smoked cheese, sweet and sour cucumber (1;3;7;9;10)
€ 9.70

Venison burger

Wild mushrooms, smoked cheese (1;3;7;9;10)
€ 9.90

*all burgers are made of home – made bread rolls and served with steakhouse fries, home-made BBQ sauce

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Main Course

Beef steak

Green peas puree, fried purple potatoes, oyster mushrooms, grilled bell peppers, red wine – bilberry sauce (1;7;9)
€ 22.40

Latvian Veal chop

Turkish peas, leeks, grilled bell peppers, green peas, onion marmalade, green pepper sauce (1;7;9)
€ 18.80



„Latgales” region pork

Pearl barley, bacon, local forest mushrooms (1;7;9)
€ 10.90

Chicken breast

Potato gnocchi, celery puree, onion crisps, wild mushroom sauce (1;3;7;9)
€ 10.20

Duck breast

Fennel – pumpkin puree, stewed red cabbage, figs – red wine sauce (1;6;7;9)
€ 13.80

Sea bass

Lemon – tomato couscous, green peas with peppermint, lemongrass – white wine sauce (1;4;7)
€ 16.80

Salmon fillet

Seasonal vegetables in *Teriyaki* sauce, celery root puree (1;4;6;7;9)
€ 13.80

Halibut fillet

Green olive and capers marinade, fennel salad, bulgur with seafood, dried tomato sauce (1;4;7;9)
€ 16.60

Desserts

3 cream marzipan cake

Forest berry sauce (1;3;5;7;8)
€ 6.20

Cherry – chocolate dessert

Vanilla sauce, chocolate crumbs (1;3;7)
€ 6.20

Orange Crème Brule

Cranberry – apple chutney, grapefruit crisps (1;3;7)
€ 5.90

ASTOR ice cream

Mango, vanilla, forest berries, chocolate - 1 scoop by choice (1;3;7)
€ 1.50



Cowberry – curd cheese cake roll

Buckthorns jam, home – made ice cream (1;3;7)
€ 5.10