



ASTORIA TREAT

TYROLEAN SALMON TROUT

pointed cabbage | horseradish | smoked apple

€ 14.-

BEEF BROTH

ham biscuit | chives

€ 7.-

LAMB'S LETTUCE

potato dressing | tyrolean bacon

€ 7.-

CURRANT SORBET

€ 5.-

AUSTRIAN SPECIALITY

CRISPY ROAST OF PORK

bread dumplings | sauerkraut

€ 24,-

OR

ROASTED BEEF WITH ONIONS

roasted potato | bacon beans

€ 28,-

OR

ROASTED SALMON FILET

wheat | asparagus | broccoli | cherry

€ 26,-

CHEESE SELECTION

€ 11.-

HAZELNUT PANNA COTTA

cocoa | apple

€ 14.-

7 course – € 79.-

5 course – € 68.-

3 course – € 45.-

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AUSTRIAN QUALITY

LOCAL AND QUALITY, THESE ARE THE FOUNDATION PILLAR OUR CULINARY.
CHEF ANDREAS RANK AND HIS TEAM FOCUS ON THAT
ESPECIALLY WORTH.

WE ARE ALLOWED TO REPRESENT YOU SOME PROVENANCE OF OUR PRODUCTS:

MILK & YOGHURT we get from our Seefeld
farmer Klaus Norz.

The bakery Ruetz from Innsbruck delivers us daily fresh
BREAD AND OTHER PASTRIES.

The bakery Drexel from Hohenems delivers us our ROOT BREAD.

EGGS we get from our Austrian BIO-farmers.

Our BIO-CEREALS come from the company Verival from Tyrol.

Our SAUSAGES we get from the butchery Hörtnagl from Hall.

LAMB- & SHEEP PRODUCTS we get from farmer Moser Hans from Telfs.

The farm of ACTOR TOBIAS MORETTI provides us with seasonal products from highest quality.

FRUITS & VEGETABLES we order from our long standing partner, the company Ischia from
Innsbruck.

Our JAM comes from the company Ischler.



falstaff



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