

## BRUNCH COCKTAIL SELECTION £10.50

**Isikyro Old Fashion** - Koskue aged gin, grappa Nonino, sugar cube, plum bitter

**Victorian Reinescence** - Copper Head gin, pomegranate, Coquelicot, mint, tonic water

**Nova Pleasure** - Lillet blanc, green tea syrup, fresh lime, mint

**Sami Negroni** - Hven Hrganic gin, Marka Bitter, Dubonnet, Mondino lemon peel Thyme

**Aperivit** - Copper Head gin, Aquavit, Aperol, ginger & lemongrass cordial, lemon juice

## ROYALS & BELLINI £9.50

**Lingonberry & Elderflower** – Lingonberry, Elderflower cordial, topped with Spumante

**Lychee & Apple** - Lychee puree, Green apple syrup, topped with Spumante

**Passion & Akvanilla** - Passion fruit puree, Vanilla infused Akvavit, topped with Spumante

## WINTER BRUNCH

TWO COURSES £21 / THREE COURSES £26  
UNLIMITED BUBBLES £17

### Starters

Maple swede, endive, smoked cheddar salad

Ricotta pancakes, berry compote,  
crème fraîche

Egg Aster: roast and pickled squash,  
poached egg, hollandaise, super seeds

Egg Victoria: creamed mushrooms  
poached egg, sourdough

Egg Benedict: wafer thin ham,  
poached egg, sourdough, hollandaise

Cured salmon, scrambled eggs

### Mains

Beetroot risotto, horseradish cream,  
gherkins

Homemade linguine, spinach, parmesan,  
preserved lemon

Baltic fish pie: smoked haddock, salmon,  
Atlantic prawns

Roasted salmon, choucroute,  
seaweed beurre blanc

Flat iron steak, Béarnaise

Venison sausages, caramelized onions,  
lingonberry jam

## Little extra to celebrate

Selection of Nordic breads £3.50

Warm smoked salmon rilette £4

Carlingford rocks oysters  
£2.50 each

Smoked vendace, crème fraîche £6

Dorset white crab, citrus mayo,  
sourdough toast £9

Sea bass ceviche £8

Duck liver parfait £7

Aster pork roll, Aquavit mustard £7

### Sides

£4 each

Mixed salad, French dressing,  
super seeds

Green beans

Spiced roasted cauliflower

Swede gratin

Triple cooked chips,  
Bloody Mary ketchup

### Desserts

**Galette des Rois**

£3 supplement

Apple crumble, vanilla ice cream

Bitter chocolate mousse, Chantilly

Selection of ice creams & sorbets

Selection of cheeses, celery,  
crackers, quince jelly



To book a table please email [info@aster-restaurant.com](mailto:info@aster-restaurant.com) For group of 8 and above please contact our event manager - [angelali@danddlondon.com](mailto:angelali@danddlondon.com)

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.  
Please contact your waiter if you require any information regarding allergies or intolerances.

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