



In-Room Dining Menu

*Any dietary requirements or allergens can be accommodated
upon request by our room service operators.*

A service charge of 5.00€ will be added to the total bill.

BREAKFAST 6:30AM TO 11AM

Continental breakfast 40.00€

BEVERAGES

Choice of coffee or tea, Hot chocolate,

Selection of fresh homemade juices:

Orange or grapefruit

*Juices: Apple, cranberry, tomato, tropical,
pineapple*

Glass of Prosecco, La Java, Spumante, Italy

FROM OUR BAKERY

Fresh bread basket (brown, white, granary)

Bakery basket (croissant, pain au chocolat, seasonal)

COLD CLASSICS

Selection of charcuterie

Selection of cheese

Smoked salmon or smoked haddock

HEALTHY CORNER

Seasonal berries and fresh fruit selection

Choice of cereals, milks and yogurt:

Muesli, granola, corn flakes, gluten-free cereal

Semi-skimmed, full fat, oat, almond, coconut, soja

Astoria breakfast 60.00€

Continental breakfast and your choice of one hot dish.

Full English Breakfast

Two organic eggs cooked your way, bacon, sausage, grilled tomatoes, mushrooms, hashbrowns

Eggs Benedict

Two poached eggs, bacon, homemade English muffin, Hollandaise sauce

Eggs Royal

Two poached eggs, smoked salmon, homemade English muffin, Hollandaise sauce

Eggs Florentine

Two poached eggs, spinach, homemade English muffin, Hollandaise sauce

Avocado on Toast with Poached Eggs (V)

With feta cheese and chili flakes

Omelette/Egg White Omelette

Onion, peppers, tomato, mushroom, spinach, cheese, ham, herbs

Vegetarian Breakfast

Two organic eggs cooked your way, avocado toast with chili flakes, grilled tomatoes, mushrooms

Two Organic Eggs

Cooked your way

Bacon & Egg Waffle

Crispy bacon, fried egg, maple syrup

Plain Belgian Waffle

Waffles

Red berries, mascarpone

Salted caramel sauce, fresh cream, cinnamon

French Toast

Vanilla cream, berries, maple syrup

A LA CARTE BREAKFAST 6:30AM TO 11AM

COFFEE AND TEA

Espresso	6.00€
Americano	7.00€
Double Espresso	8.00€
Cappuccino	8.00€
Latte Macchiato	8.00€
Flat White	8.00€
Tea	8.00€
Belgian Hot Chocolate	8.00€
Coffee & Signature Cake	18.00€

JUICES

Fresh Orange/ Grapefruit	10.00€
Pineapple	7.00€
Cranberry	7.00€
Apple	7.00€
Tropical	7.00€
Tomato	7.00€

BEVERAGES BY THE GLASS

Champagne, R de Ruinart, Champagne, France	25.00€/130.00€
Prosecco "La Jara", Spumante, Italy	12.00€/70.00€
Mimosa	27.00€
Kir Royale	29.00€

VIENNOISERIES

Viennoiserie Basket (3 pieces)	12.00€
Croissant, Pain au Chocolat, Seasonal Bakery	4.00€ (each)
Cheese and Ham Croissant	14.00€
Bread Basket	12.00€
<i>Slices of white, brown, granary, gluten-free, selection of jams, honey and butter.</i>	

FRUIT, CEREALS AND BOWLS

Sliced Fruit Selection	17.00€
Seasonal Berries	21.00€
Cereal Selection	8.00€
<i>With yogurt or your choice of milk</i>	
Granola with Berries	16.00€
<i>With Greek yogurt and homemade granola</i>	
Apple and Blueberry Porridge	14.00€
<i>With apple, blueberry, lemon syrup, cinnamon and shaved coconut</i>	
Berries and Peanut Butter Açaí	18.00€
<i>Red berries, banana, granola, peanut butter açaí</i>	

CHEESES AND CHARCUTERIE

Selection of Cheeses	19.00€
Selection of Charcuterie	18.00€
Mix Selection	18.00€

HOT BREAKFAST

Full English Breakfast <i>Two organic eggs cooked your way, bacon, sausage, grilled tomatoes, mushrooms</i>	25.00€
Vegetarian Breakfast, <i>Two organic eggs cooked your way, avocado on toast with chili flakes, grilled tomatoes, mushrooms</i>	25.00€
Eggs Benedict <i>Two poached eggs, back bacon, homemade English muffin, Hollandaise sauce</i>	23.00€
Eggs Royal <i>Two poached eggs, smoked salmon, homemade English muffin, Hollandaise sauce</i>	25.00€
Eggs Florentine <i>Two poached eggs, spinach, homemade English muffin, Hollandaise sauce</i>	22.00€
Avocado on Toast with Poached Eggs (veg) <i>With feta cheese and chili flakes</i>	23.00€
Bacon & Egg Waffle <i>Crispy bacon, fried egg, maple syrup</i>	23.00€
Omelette/Egg White Omelette <i>Onion, peppers, tomato, mushroom, spinach, cheese, ham, herbs</i>	18.00€
Two Organic Eggs <i>Cooked your way</i>	12.00€

SIDES 8.00€

Sausage <i>Pork, chicken or vegan</i>	Sautéed Fresh Mushrooms
Bacon	Grilled Tomatoes
Hash Browns	

SWEETS

Waffle <i>With red berries and mascarpone</i>	19.00€
<i>With salted caramel sauce, fresh cream and cinnamon</i>	18.00€
French Toast <i>With vanilla cream, berries, maple syrup</i>	19.00€

LATE BREAKFAST

Ham - 11pm

Belgian Waffles	
<i>With red berries and mascarpone</i>	22.00€
<i>Salted caramel sauce and chantilly</i>	22.00€
Avocado Toast with Poached Eggs	25.00€
<i>Feta cheese and chili flakes</i>	
Eggs Benedict	25.00€
<i>Nature or with ham/cheese/mushroom/onions</i>	
French Toast	22.00€
<i>With vanilla cream</i>	
Sliced Fruit Selection	23.00€

STARTERS AND SHARING

Ham - 11pm

Belgian Grey Shrimp Croquette	18.00€
<i>Per piece</i>	
Vegetarian Tempura	23.00€
Cod Fritters, Lemon Mayo	25.00€
<i>6 pieces</i>	
Lobster Roll	35.00€
Giant Chicken Nugget with Caviar	90.00€
<i>Without caviar</i>	30.00€
Premium Charcuterie Mix	25.00€
Caviar Platter, 50g	140.00€

DISHES

11am - 11pm

Japanese-style Braised Pork Belly, Satay Sauce	35.00€
Ramen Noodles, Chicken or Veggie	32.00€
Traditional Beef Burger	30.00€
Chef's Burger Creations	34.00€
Vegetarian Mushroom Burger	30.00€
Traditional Caesar Salad with Chicken	30.00€
Shell Pasta Stuffed with Spinach	35.00€
Classic Pasta Penne Bolognese	34.00€
Blue Lobster Risotto (Whole Lobster)	65.00€
Beef Entrecote	45.00€

Pepper or mushroom sauce

SIDES

11am - 11pm

French Fries	12.00€
Green Salad	12.00€
Mashed Potato with Truffle	15.00€

KIDS

11am - 11pm

Giant Chicken Nugget	30.00€
Classic Pasta Penne Bolognese	34.00€
Seabass with Fried Rice	25.00€

DESSERTS

Ham - 11pm

Classic Paris Brest	18.00€
100% Belgian Chocolate Pecan Caramel Cake	18.00€
Pavlova Lemon Belgian Strawberries	18.00€

Sorbet

Lemon with Lemon Confit and Lemon Curd	18.00€
Belgian Chocolate, Chocolate Sauce and Chocolate Crumble	18.00€

Ice Cream

Vanilla, Vanilla Sauce and Crumble	18.00€
Pistachio, Pistachio Sauce and Crumble	18.00€
Rhum, with Rhum Sauce and Crumble	18.00€

LATE NIGHT

11pm - 6:00am

Burrata, Cherry Tomatoes Confit, Basilic Oil	26.00€
Traditional Caesar Salad with Chicken	30.00€
Shell Pasta Stuffed with Spinach	35.00€
Giant Chicken Nuggets with Caviar	90.00€
<i>Without caviar</i>	30.00€
Classic Paris Brest	18.00€
100% Belgian Chocolate Ice Cream	18.00€

BEVERAGES

WATER

Bru Still/ Sparkling Water Small	6.00€
Bru Still / Sparkling Water 50cl	8.00€
Bru Still / Sparkling Water 1L	10.00€

JUICE

Fresh Orange Juice	10.00€
Fresh Grapefruit Juice	10.00€
Apple Juice	7.00€
Grapefruit Juice	7.00€
Cranberry Juice	7.00€
Pineapple Juice	7.00€
Tomato Juice	7.00€

SOFT 7.00€

Coca-Cola	Tonic Water
Coca-Cola Zero	Light Tonic Water
Fanta	Elderflower Tonic Water
Sprite	Ginger Ale
Soda Water	Ginger Beer

BEER

Duvel	9.00€
Cristal	9.00€
Cristal 0%	9.00€

WHITE WINE BY THE GLASS/ BOTTLE

Bodegas Fulcro, A Pedreira, Spain, Rias Baixas, 2022	13.00€/ 59.00€
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Domaine du Clos des Poulettes, Bourgogne, Côteaux Bourguignon, 2022	14.00€/ 65.00€
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Sancerre, Loire, Roger Champault, Côte de Champtin, 2022	17.00€/ 75.00€
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ROSÉ WINE BY THE GLASS/ BOTTLE

Il Rosato, nervi-conterno, Piedmonte, Italy, 2022	16.00€/ 90.00€
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Château de L'Escarelle Palm 'Par L'Escarelle' Rosé, 2023	160.00€
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RED WINE BY THE GLASS/ BOTTLE

Bodegas Altun, Villacardiel, Spain, Rioja, 2022	13.00€/ 59.00€
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Les Eclats de Branas Grand Poujeaux, Bordeaux, Moulis-en-Medoc, 2019	14.00€/ 65.00€
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Punto Final, Malbec Classico, Mendoza, 2024	12.00€/ 60.00€
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SPARKLING AND CHAMPAGNE BY THE GLASS

Ruinart, Brut, Champagne France	26.00€/ 130.00€
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R de Ruinart, Rosé, Champagne France	42.00€/ 250.00€
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Bruno Paillard Blanc de Blancs, Champagne, France	270.00€
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Dom Pérignon 2015	750.00€
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Magnum de Ruinart Blanc de Blancs 2012	470.00€
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