

villa astra

HISTORIC SPA HOTEL

Wedding Fish menu (Suggestion)

A selection of aperitifs



*Marinated scamp from Kvarner Bay, swordfish carpaccio with rocket salad,
marinated salmon and cod*



Fish consommé with vegetable and fish noodles



Fish Basket "Kvarner" filled with sea-food and seasonal vegetables



Rice noodles with lobster and seaweed



Sorbet



*Sea Bass roll served with cooked seasonal vegetables and potato hearts
Season salad*



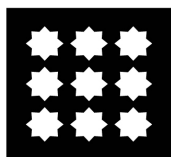
Angler fish medallions in sauce Provençal on a bed of cream spinach served with wild rice



A selection of local cheeses with seasonal fruits



Coffee



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HISTORIC SPA HOTEL

Wedding Meat menu (Suggestion)

A selection of aperitifs



Smoked ham (Prosciutto) placed on a bed of rocket salad, farmer's cheese from Mount Učka, turkey carpaccio in balsamic vinegar on a bed of Celery and Apple



Chicken Consommé with homemade noodles



Healthy pie filled with forests fruits and served on creamy carrot sauce



*Fuži „Villa Astra“
(Home made pasta with pheasant and truffles)*



Sorbet



*Fillet Wellington in Cumberland Sauce served with potato hearts
Season salad*



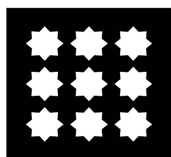
Veal medallion in Marsala Sauce served with wild rice on a bed of spinach



A selection of local cheeses with seasonal fruits



Coffee



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HISTORIC SPA HOTEL

Vegetarian Menu (Suggestion)

A selection of aperitifs



Waldorf Salad
(Apple, celery, walnuts)



Green Miso Soup



Healthy pie filled with forests fruits and served on creamy carrot sauce



Istrian "Fuži" with seitan and truffles



Sorbet



Soya medallions with tahini sauce served with potato hearts

Season salad



Tofu steak on a bed of spinach served with wild rice



A selection of local cheeses with seasonal fruits



Coffee