

**VORSPEISEN
ANTIPASTI
APPETIZERS**



**SUPPEN
ZUPPA
SOUPS**



**SALATE
INSALATA
SALADS**



Platter of Various Italian Cheeses

(Combination of Pecorino, Asiago, Scamorza, Gorgonzola and Taleggio cheeses served with liver-herbed pate, dried fruits and olives)

●Single – P405.00

●To share – P590.00

Assortment of Italian Coldcuts

(Prosciutto Crudo, Pancetta Arrolata, Bresaola, Speck Trancio and Salame Nostrano served with crostini, cornichons and olives)

●Single – P405.00

●To share – P590.00

Graulax

P230.00

(Fresh Scandinavian homecured Salmon served with our special Dijon dill sauce and foccacia bread)

Seafood Gratin

P160.00

(Mixed seafood sautéed in scallop shells with potato spread)

Hestia's Onion Soup

P120.00

(A classic caramelized onion soup deglazed with dry vermouth topped with gratinated crostini)

Alt Wiener Erdapfel Suppe

P125.00

(Rich potato soup enhanced with caraway and fennel seeds done in the traditional Viennese way)

Forest Mushroom Soup

P130.00

(A delicious combination of cepes, porcini and button mushrooms)

Minestrone Soup

P130.00

(Thick Italian soup made with zucchini, beans, carrots, celery and pasta topped with fresh basil and parmesan cheese)

Salad Nicoise

(The famous salad of Cote d' Azur which is a combination of farm fresh greens tossed with green olives, black olives, anchovies, capers topped with hard-boiled eggs, served with your choice of vinaigrette)

●Petite – P120.00

●Grand – P205.00

Fresh Hestia Green Salad

(Assorted organic fresh greens – Lollo Bionda, Lollo Rossa, baby Mizuna, baby Tatsoi and Arugula tossed in a tangy vinaigrette dressing)

●Petite – P115.00

●Grand – P195.00

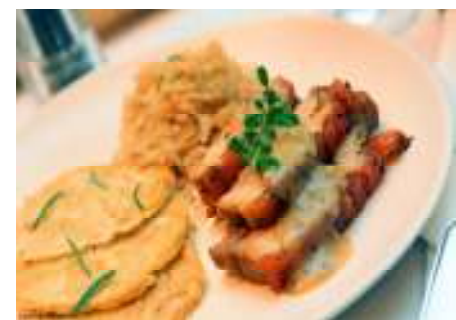
Caesar Salad

●P140.00

(A typical salad named after Caesar Cardini, an Italian born Mexican. Romaine lettuce dressed with self made Caesar dressing, topped with parmesan cheese, fried bacon bits and croutons.)



HAUPTSPEISEN PIATTI ENTREE



Osso Buco Milanese

P480.00

(Our Mutti's recipe of this traditional dish from Italy of beef shank slowly simmered in rich tomato sauce served with mashed potato and mixed buttered vegetables)

Rib-eye Steak

P950.00

(Certified U.S. Angus beef with a choice of demiglace or peppercorn sauce served with mashed potato and mixed buttered vegetables)

Fiaker Beef Goulash

P450.00

(Rich beef stew flavored with paprika, fennel and caraway slowly cooked until tender, served with serviëttten knödel and cornichons topped with fried egg and sausage)

Rinds Rouladen

P480.00

(A Bavarian beef roulade filled with onion, bacon, mustard & parsley - cooked in its own sauce. Served with buttered vegetables and mashed potato)

Souris d' Agneau

P850.00

("Souris" is the lamb's shank that looks like a mouse and Agneau is the lamb. Lamb Shank slowly simmered in red wine sauce and served with mashed potato and buttered vegetables)

Crusted Salmon

P450.00

(Lemon-peppered crusted fillet of Salmon with smoked paprika sauce served with mashed potato and buttered vegetables)

Crusted Basa Fillet

P450.00

(Deeply fried fillet of Dory fish covered with bread crumbs, served with mango salsa mashed potato and buttered vegetables)

Wiener Schnitzel

P380.00

(Pork Schnitzel Vienna-Style)

(A famous Viennese dish--pan-fried and thinly-sliced pork cutlet dipped in flour, egg and bread crumbs served with parsley potato and Hestia's side salad)

Kümmelbraten

P390.00

(Viennese Roast Pork)

(Oven-roasted pork belly with caraway garlic and served in its own pork juš accompanied with serviëttten knödel and sauerkraut)

Sausage Platter

(A platter of Austrian and German sausages—Debriziner, Austrian Buren and Bockwurst with cheese served with roasted potatoes and sauerkraut)

●Single – P350.00

●To share – P430.00

NUDELN PASTA NOODLES



IMBISS SPUNTINO SNACKS



Ragu alla Bolognese

(Pasta with ground beef stewed in tomato and basil sauce)

P295.00

Pasta di Mare

(A combination of scallops and prawns in perfectly-simmered pomodoro sauce)

P320.00

Al Pesto

(Pasta tossed in a sauce of fresh basil, parmesan, pine nuts and olive oil)

P250.00

Carbonara

(Crispy bacon, sautéed onions and garlic tossed with cooked pasta and beaten eggs and sprinkled with parmesan cheese)

P295.00

Salmon Pasta

(Pasta served with white sauce, Scandinavian salmon and capers garnished with fresh dill)

P350.00

a la Tonnato

(Pasta served with a unique tuna sauce topped with capers)

P270.00

Pasta con Gorgonzola

(Pasta in creamy blue cheese sauce with Parma ham and basil leaves)

P340.00

Reuben Sandwich

(Grilled Italian flat bread filled with our own version of corned beef and sauerkraut duo)

P245.00

Tuscany Burger

(Chateau Hestia's home-made Foccacia bread flavored with aioli sauce filled with meaty beef patty and fresh arugula)

P260.00

Hestia's Burger Version

(Herbed Foccacia bread filled with infused beef patties stuffed with mozzarella cheese)

P265.00

Con Salmone

(Crusty Foccacia with dill-marinated salmon slices served with sauce greviche)

P260.00

NACHPEISEN DOLCI DESSERTS



Mousse au Chocolat

P150.00

(Bittersweet ganache topped with pears poached in red wine)

Gelato Artigianale

(Homemade ice cream – THE REAL THING!!!)

- Ferrero Rocher
- Turtle Pie
- Pastillas de Ube
- Grand Marnier
- Gelato Limoncello
- Gelato Vin d' Orange

P160.00/double scoop

P95.00/single scoop

Mauro's Cioccolato Soufflé

P130.00

(A chocolate bomb oozing with filling--Courtesy of our friend, Mauro, owner of one of the best Trattorias in Sienna, Tuscany)



Panna Cotta

P120.00

(A delicious cream typical to the whole of Northern Italy topped with our home-grown passion fruit jam)

Mango Napoleon

P105.00

(A unique combination of layer of graham crust, white chocolate cream, mango and butter roll flakes)



Pâte de Sable

P130.00

(Chocolate wafer, espresso ice cream and toffee glaze layered and frozen as cake)

A Love Triangle

P295.00

(Trio of mousse au chocolat, panna cotta and mango napoleon)