

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 pickles and olives)

●Single – P495.00

●To share – P690.00

Assortment of Italian Cold Cuts

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

●Single – P485.00

●To share – P590.00

Grawlax

P285.00

(Fresh Scandinavian home-cured salmon served with our special dijon dill sauce and foccacia bread)

Seafood Gratin

P235.00

(Mixed sautéed seafood topped with potato gratinated in scallop shells)

Sausage Platter

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

●Single – P380.00

●To share – P560.00

Hestia's Onion Soup

P145.00

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

Alt Wiener Erdapfel Suppe

P145.00

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

Forest Mushroom Soup

P145.00

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

Minestrone Soup

P145.00

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

Pumpkin Soup

P145.00

(A creamy pumpkin soup made just like in Styria, Austria)

Lobster Bisque

P185.00

(A thick and creamy lobster soup, thought to be of French origin)

Salad Nicoise

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

●Petite – P185.00

●Grand – P295.00

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 – P140.00

●Grand – P245.00

Caesar Salad

P165.00

(The Romaine lettuce salad named after Caesar Cardini, an Italian-born Mexican, topped with parmesan cheese, fried bacon bits and croutons, dressed with our homemade dressing)



**HAUPTSPEISEN
PIATTI
ENTREE**



Osso Buco Milanese

P590.00

(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 (300 grams)

P985.00

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

Fiaker Beef Goulash

P495.00

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

Rinds Rouladen

P540.00

(Beef roulade filled with onion, bacon, mustard & parsley flavored by its own sauce and served with buttered vegetables and mashed potato)

Beef Stroganoff

P570.00

(An original Russian dish of sautéed pieces of beef served in a rich sauce of mushrooms and sour cream)

Crusted Salmon

P485.00

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

Crusted Basa Fillet

P430.00

(Breaded fillet of Dory fish served with mango salsa mashed potato and buttered vegetables)

Wiener Schnitzel

P440.00

(A famous Viennese dish of thinly-sliced breaded pork cutlet served with parsley potatoes and Hestia's green salad)

Kümmelbraten

P440.00

(Viennese Roast Pork)

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

Chicken Geschnetzeltes "Zürich-Style"

P420.00

(A delicious chicken breast ragout recipe cooked in a white wine sauce with mushrooms and sour cream.)

Souvis d' Agneau

P985.00

(Lamb shank slowly simmered in red wine sauce and served with mashed potato and buttered vegetables)

NUDELN PASTA NOODLES



IMBISS SPUNTINO SNACKS



<i>Ragu alla Bolognese</i> (Pasta with ground beef stewed in tomato and basil sauce)	P295.00
<i>Pasta di Mare</i> (A combination of scallops and prawns in perfectly-simmered pomodoro sauce)	P395.00
<i>Al Pesto</i> (Pasta tossed in a sauce of fresh basil, parmesan, pine nuts and olive oil)	P285.00
<i>Carbonara</i> (Crispy bacon, sautéed onions and garlic tossed with cooked pasta and beaten eggs finished with parmesan cheese)	P380.00
<i>Salmon Pasta</i> (Pasta served with white sauce, Scandinavian salmon and capers garnished with fresh dill)	P445.00
<i>Porcini Pasta</i> (Pasta served with a creamy sauce of the famous Porcini mushrooms from Italy)	P395.00
<i>Pasta con Gorgonzola</i> (Pasta in creamy blue cheese sauce with Parma ham and basil leaves)	P380.00
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<i>Reuben Sandwich</i> (Grilled Italian flat bread filled with our own version of corned beef and sauerkraut)	P285.00
<i>Tuscany Burger</i> (Chateau Hestia's home-made Focaccia bread flavored with aioli sauce filled with meaty beef patty and fresh arugula)	P330.00
<i>Hestia Burger</i> (Herbed Focaccia bread filled with infused beef patties stuffed with mozzarella cheese)	P310.00
<i>Con Salmone</i> (Crusty Focaccia with dill-marinated salmon slices served with sauce greviche)	P395.00

**NACHPEISEN
DOLCI
DESSERTS**



Kaiser Schmarrrn

(Emperor's omelet or Emperor's nonsense)

(The famous royal pancake of Austria served with plum & cherry compote*)

**Please allow 15 minutes to prepare*

●Single – P215.00

●To share – P325.00

Gelato Artigianale

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

- Ferrero Roche
- Turtle Pie
- Pastillas de Ube

- Grand Marnier
- Limoncello
- Vin d' Orange

●P180.00/double scoop

●P95.00/single scoop

Mauro's Cioccolato Soufflé

P135.00

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

Panna Cotta

P145.00

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

Mango Napoleon

P125.00

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

Pâte de Sable

P165.00

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

Dessert Pizza

P295.00

(Not your ordinary pizza! -- topped with apples, cinnamon, mozzarella and dayap zest)

A Love Triangle

P325.00

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