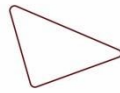


a l b e r t



menu

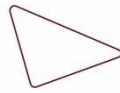
savory

olives	4
aperitif sausage	6
cheese platter with homemade celery salt	7
seasonal soup	8
“la canette”, quality tinned fish, salad, bread and butter	15
croque monsieur with cheese and Ardennes ham, salad	14
wild boar terrine with hazelnut, chicory jam and bread	12
poached egg “florentine”, mornay sauce, spinach and bread	13
pork cheeks with beer sauce, seasonal mash	22
seasonal salad “pumpkin, radicchio, walnut and Pas de Bleu”	18
homemade shrimp croquettes (2 pcs), rémoulade, bread and salad	21

albert is the culinary lab of WITLOF catering

Does this seem like the ideal location for your event?
Or would you like to come by again with a larger group?

a l b e r t



menu

Sweet

poached pear, pear sorbet, warm chocolate mousse	12
our Paris Brest	12
“nookie”: homemade cookie with nuts	5
apple-caramel cake or chocolate cake	4
Liège waffle, whipped cream and warm chocolate sauce	8

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