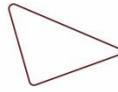


albert



menu

12u — 15u

cold starters

asparagus velouté, basilicum oil (V)	8
roasted eggplant with miso « nuu », sesame humus and lemon panisse (vegan)	16
tongue sole ceviche, leche de tigre	18

warm starters

asparagus and goat's cheese "Karditsel" quiche (V)	14
low temperature egg, mushroom, mushroom crumble (V)	16
homemade shrimp croquettes (2pc), rémoulade (with salad? = +€3)	21

main courses

baby spinach and ricotta raviolo with asparagus (V)	23
slow-cooked veal, gremolata, structures of carrot	27
sea bass à la plancha, potato mousse and broccolini	28

dessert

nookie : homemade cookie with nuts	4
cake of the day	5
« la noisette » with icecream	10
apple mi-cuite, buckwheat sorbet, wheat beer espuma	12
the first rhubarb, sorbet with pink pepper, rhubarb crisps	13

albert is the culinary lab of WITLOF catering

Does this seem like the ideal location for your event?

or would you like to visit again with a larger group?

email us at info@albert.brussels or visit www.albert.brussels

