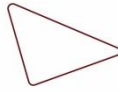


a l b e r t



menu

12u — 15u

cold starters

vitello tonnato	18
bruschetta with ancient tomatoes, pesto, olives (V)	15
tomato gazpacho and tomato carpaccio (V)	8

warm starters

squid salad with watermelon and smoked paprika	20
homemade shrimp croquettes (2pc), rémoulade, salad	22

main courses

gnocchi, pecorino, zucchini flower tempura (V)	22
lamb's crown, Hasselback potatoes, radicchio	29
flame burned mackerel, baba ganouche, squid inkt arancini	26

dessert

apricot tart	4
cake of the day	5
pavlova, red fruit, vanilla ice, cassis ganache	10
roasted figs, salted caramel ice cream, pain perdu, rosemary crème anglaise	12
roasted apricot with honey, goat's cheese sorbet, lemon thyme crumble	12

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