

a l b e r t



menu

12u — 15u

cold starters

leek with feta vinaigrette and black garlic coulis, Melba toast (v)	14
ajo blanco, smoked duck breast, basil oil	15
sea bass and fennel tartare, fresh herb salad	19

warm starters

corn beignet, poached egg, green celery and tomato salsa	16
homemade shrimp croquettes (2pc), rémoulade, salad	23

main courses

berlingot pasta filled with pasta, ricotta and hazelnut	23
Lotte à l'armoricaine, Bintje potato purée	28
young pigeon, port sauce, fig and shiso tempura	32

dessert

prune tart	4
cake of the day	5
« Pomme d'amour » (vanilla ganache, apple tatin, toasted bread ice cream)	11
“Grape” (marinated grapes with red shiso, chocolate sorbet)	13
“Nut” (caramelised nuts, pear clafoutis, Herve cheese sorbet)	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?
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