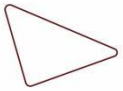
albert



menu

12u — 15u

cold starters

seasonal root millefeuille with browned butter emulsion (v, lactose)	16
pheasant salad with endive and butternut squash	18

warm starters

pumpkin soup with chestnuts and burnt bread syphon (v, lactose)	14
mussels with celery, winter purslane espuma, lovage powder (lactose, seafood)	17
homemade shrimp croquettes (2pc), rémoulade, salad (seafood, gluten, egg, lactose)	28

main courses

wild mushroom raviolo, forest-style consommé (v, lactose, gluten, egg)	23
lightly seared scallops with a hint of saffron, tagliatelle with squid ink (seafood, lactose, gluten, egg)	34
venison fillet with pepper sauce, red cabbage compote, salsify (lactose)	32

dessert

prune tart	4
cake of the day	5
the great return of the apfelstrudel with whipped cream (gluten, lactose)	12
pumpkin donuts, pumpkin ice, pine cone jam, pumpkin seeds, sumac crumble (gluten, lactose, egg)	13
endive confit in maple syrup, sheep's milk sorbet, nutmeg espuma, buckwheat crumble (nuts, gluten, lactose)	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?

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