



ALBERT'S PLACE

# CUISINE

## PLATTERS

Cheese platter ..... 13,00€  
*3 cheeses, bread, butter, walnuts*

Charcuterie platter ..... 12,00€  
*Selection of cured meats, bread, butter, walnuts*

Mixed cheese & charcuterie platter ..... 18,00€  
*Selection of cheeses and cured meats, bread, butter, walnuts*

## FOR STARTERS


Gazpacho with bell peppers and fresh tomatoes   ..... 7,00€

Seasonal vegetable salad,   ..... 8,00€  
*Aubergines & courgettes, green pesto toast, Burrata, crunchy hazelnuts*

Salmon duo tartare, crunchy rice paper  ..... 9,00€  
*Smoked and raw salmon, flavoured marinade, red onions, pomegranate*



## FOLLOWED BY

Beef tataki (180 g),  ..... 20,00€  
*Thai-style, marinated in beer, sautéed seasonal vegetables*

Pulled pork burger on pretzel bread (180 g), ..... 19,00€  
*Roasted baby potatoes with paprika*  
Vegetarian option: plant-based steak 

Salmon duo tartare, fresh potato chips, homemade tartar sauce  ..... 19,00€  
*Smoked and raw salmon, flavoured marinade, red onions, pomegranate*

Sea bass fillet (150 g), sauce vierge  ..... 18,00€  
*Pea mousseline*

Linguine in creamy basil pesto sauce   ..... 17,00€  
*Courgette, creamy Burrata*

The Famous Fish & Chips ..... 17,00€  
*Hake fillet, fresh potato chips and homemade tartar sauce*

Alberta's croque madame, fresh potato chips, homemade tartar sauce  ..... 17,50€  
*Toasted sourdough bread, grilled smoked ham, Maroilles cheese, rocket, fried egg, whole-grain mustard*








Dish of the day ..... 16,00€

 Vegetarian  Vegetarian option



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## SALADS & SANDWICHES

- Albert's croque monsieur  ..... 16,50€  
Toasted sourdough bread, grilled smoked ham, Maroilles cheese,  
rocket, whole-grain mustard
- Alberta's croque madame  ..... 17,50€  
Toasted sourdough bread, grilled smoked ham, Maroilles cheese,  
rocket, fried egg, whole-grain mustard
- Seasonal vegetable salad   ..... 18,00€  
Aubergines & courgettes, green pesto toast, Burrata, crunchy hazelnuts
- Caesar salad  ..... 17,00€  
Romaine lettuce, garlic croutons, seared chicken fillet, boiled egg,  
Caesar dressing
- Caesar salad with grilled halloumi   ..... 18,00€  
Romaine lettuce, garlic croutons, grilled halloumi, boiled egg,  
Caesar dressing

## SIDES


All our mains are served with a side dish; any extra side dish is charged 2.00€

- Homemade chips  
Penne  
Green salad  
Sautéed seasonal vegetables

## FOR LITTLE ONES UP TO 12 YEARS OLD

- 12,00€  
Choose from  
Chicken fillet, potato chips  
Mini fish and chips,  
Linguine in creamy basil pesto sauce, courgette, creamy Burrata    
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Choose from  
2 scoops of ice cream, molten chocolate cake, cottage cheese  
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Soft drink of your choice

## FINAL TREATS

- Decadent profiterole  ..... 8,00€  
Choux pastry, vanilla ice cream, hot chocolate sauce, whipped cream
- Crème brûlée-style shortbread tart, ..... 8,00€  
Chicory mousse
- Panna cotta with fresh seasonal fruit ..... 7,00€
- Molten chocolate cake, vanilla ice cream ..... 8,00€  
Rich in chocolate
- Café gourmand or Thé gourmand ..... 9,00€  
3 mini desserts, 1 scoop of ice cream

Free jug or glass of water on request. The products in some of our recipes are frozen and then thawed to guarantee their availability 24 hours a day. Some products in our recipes are frozen to keep their flavour throughout the year. ORGANIC: Organic produce. Allergens: check the information available at the restaurant reception. "Homemade" dishes are prepared to order in our kitchens using unprocessed produce. The origin of our beef is posted inside the restaurant. The indicated weights are before cooking and may vary by up to 10%.  
Net prices in euros - All our prices are in euros and include tax and service.

 Vegetarian  Vegetarian option