



ALBERT'S PLACE

KITCHEN

PLATTERS

Available from 12 pm to 10.30 pm

Cheese platter 12,00€
3 regional cheeses, bread, butter, walnuts

Cold cut platter 12,00€
Assortment of cold cuts, bread, butter, walnuts

Mixed platter 18,00€
*Assortment of cheeses, cold cuts, bread,
butter, walnuts*

FOR STARTERS

Cream of seasonal vegetable soup   8,00€
Olive oil croutons, pumpkin seeds

Country style pâté 7,50€
Crunchy pickles, toast

Potato and winter vegetable salad  7,50€
Smoked ham, crunchy celeriac, red onions, pickles, light mayonnaise

FOLLOWED BY

Pork sausage, purée, Meurette sauce  16,00€
Lardons, red wine

Penne with Butternut cream,   16,50€
Mimolette sprinkles

Celeriac risotto with Parmesan cheese   17,00€
Gingerbread and Granny Smith crumble

Chicken thigh with Maroilles cheese  17,00€
"Blanquette" style, homemade chips

Grilled beef sirloin steak (180 g)  17,00€
Red wine and shallot sauce, homemade chips, salad

Cod, crunchy vegetables  17,50€
Creamy rice, Parmesan cream, lime

Fish & Chips, Tartar sauce 16,00€
Hake fillet, homemade chips, salad

 Vegetarian



ALBERT'S PLACE

SALADS & SANDWICHES

..... Available from 12 pm to 10.30 pm

Large Caesar chicken salad 16,50€
*Romaine lettuce, chicken breast, smoked lardons, egg, olive oil
croutons, Grana Padano, Caesar sauce*

Potato and winter vegetable salad 14,50€
Smoked ham, crunchy celeriac, red onions, pickles, light mayonnaise

Albert's croque monsieur 14,00€
*Toasted sourdough bread, smoked ham, melted Maroilles cheese,
rocket, whole-grain mustard*

SIDES

.....
All our mains are served with a side
dish; any extra side dish is charged
2,00€

*Homemade chips
Sautéed French beans
Vegetable flan
Purée
Green salad*

FOR LITTLE ONES

.....
UP TO 12 YEARS OLD

12,00€

Choose from

*Mini penne with butternut cream,
Purée with cooked ham, Mini Fish & Chips*

Choose from

Two-scoop ice cream, Mini white chocolate and speculoos mousse, Plain yoghurt

Choice of soft drink

FINAL TREATS

.....
White Chocolate and Speculoos Mousse  6,50€
Served with a spoon

Café gourmand or Thé gourmand (*Coffee or tea with a selection of sweet petits fours*) 7,50€
2 mini desserts, 1 scoop of ice cream

Faisselle (*type of cottage cheese*) 6,00€
Mango coulis, almond sprinkles

Liège waffle with hot chocolate and whipped cream 7,00€
An indulgent classic

Molten chocolate cake, vanilla ice cream 6,50€
The ultimate chocolate lava cake

Indulgent temptation 9,50€
Baileys Irish Cream or Get 27, 2 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: read 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