



## *La Vera Pasta*

À la carte

The Albert 1er offers a selection of fresh homemade pasta dishes from the region.

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| 10. Tagliatelle tartuffo<br>Fresh pasta/cream/truffle/parmesan                               | 23,90 € |
| 11. Pennes and its creamy quartet<br>Fresh penne/4 cheese sauce                              | 18,50 € |
| 12. Rigatoni di Parma en gratin<br>Fresh rigatoni/cream sauce/Parma ham                      | 18,50 € |
| 13. Roulade provençale<br>Aubergine rolls/homemade ratatouille                               | 18,50 € |
| 14. Roulade tricolore<br>Ricotta spinach/cream/tomato/garlic notes                           | 18,50 € |
| 15. Sepia tagliolini with scampi<br>Tagliolini with squid ink/scampi/crunchy vegetables      | 25,90 € |
| 16. Cannelloni pomodoro<br>Cannelloni with meat/tomato sauce                                 | 18,50 € |
| 17. Cannelloni al Limone<br>Spinach ricotta cannelloni/mascarpone cream and lemon zest       | 18,50 € |
| 18. Pasta Trio – for two<br>Fresh pasta and its trio of sauces: pesto, carbonara & arrabiata | 34,00 € |

*If you are allergic, please let us know. The composition of the products may change.*



## Gourmet menu

3 courses

❖ 10% discount ❖

### Starters

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19. Soup of the day	8,00 €
20. Red Mullet fillet Red mullet fillet with leek fondue and white wine sauce	21,00 €
21. Chef's scampi <b>or</b> Garlic scampi Chef's scampi: <i>creamy tomato fondu, fresh herbs, flambéed with Ricard</i> <b>or</b> Scampi with garlic cream	22,00 €
22. Beef Carpaccio Beef carpaccio, rocket and parmesan shavings, truffle oil on the side	22,00 €
23. Melon Ham Melon Ham with port wine	18,50 €

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## Courses

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24. Canette fillet 27,50 €  
Canette fillet (female duck fillet) with Cherry Chouffe beer and pan-fried vegetables

25. Pork Crown 26,00 €  
Crown of Iberian pork with Maître d'Hôtel butter

26. Salmon fillet 27,50 €  
Salmon fillet with white wine sauce and vegetables

27. Beef Tagliata 36,00 €  
Tagliata of pure Irish fillet with marinade, rocket and Parmesan shavings

28. Escalope 26,00 €  
Breaded veal escalope with white wine and lemon sauce

❖ Choice of side dish : Baked Potatoes **or** Fresh Pasta **or** Gratin Dauphinois

❖ Sauces : Pepper / Mushrooms 3,50 €

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## Desserts

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29. Chocolate Moelleux 12,90 €  
Chocolate Moelleux (chef's recipe), custard and scoop of ice cream

30. Strawberry Ice cream coupe 12,50 €  
Strawberry ice cream cup

31. Fresh Strawberries coupe 10,00 €  
Fresh strawberries with sugar **or** whipped cream

32. Iced coffee 11,90 €  
Ice cream scoops with an espresso shot

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