



## *La Vera Pasta*

À la carte

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

10. Tagliatelle tartuffo Fresh pasta/cream/truffle/parmesan	23,90 €
11. Pennes and its creamy quartet Fresh penne/4 cheese sauce	18,50 €
12. Rigatoni di Parma en gratin Fresh rigatoni/cream sauce/Parma ham	18,50 €
13. Roulade provençale Aubergine rolls/homemade ratatouille	18,50 €
14. Roulade tricolore Ricotta spinach/cream/tomato/garlic notes	18,50 €
15. Sepia tagliolini with scampi Tagliolini with squid ink/scampi/crunchy vegetables	25,90 €
16. Cannelloni pomodoro Cannelloni with meat/tomato sauce	18,50 €
17. Cannelloni al Limone Spinach ricotta cannelloni/mascarpone cream and lemon zest	18,50 €
18. Pasta Trio – for two 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. Daily soup	8,00 €
20. Scampi with garlic Scampi with garlic sauce <i>or</i> garlic cream sauce	22,00 €
21. Beef carpaccio Beef carpaccio on a bed of salad with truffle oil and parmesan shavings	22,00 €
22. Carpaccio of beetroot Carpaccio of cooked red beetroot with ganda ham mousse and poached egg	18,00 €

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## Courses

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23. The Pintadeau 27,50 €  
Supreme of baby guineafowl with tarragon and tomato sauce, served with jacket potatoes *or* fresh pasta
24. L'Escalope alla parmigiana 26,00 €  
Veal escalope with parmesan cheese, aubergine, tomato and melted mozzarella, with fresh pasta *or* jacket potato on the side
25. Pure Irish fillet 38,00 €  
Pure Irish fillet of beef with a creamy pepper sauce as a side dish choice of jacket potato *or* fresh pasta
26. The Salmon 27,50 €  
Salmon fillet with saffron sauce, vegetables and tagliatelle
- ❖ Sauces : Bearnaise | Pepper | Mushrooms 3,50 €
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## Desserts

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27. La Crème brûlée 12,90 €  
Gourmet vanilla cream with caramelised shell

28. La Tarte tatin 14,50 €  
Tatin apple tart, flambéed with calvados and a scoop of vanilla ice cream

29. Iced coffee 12,90 €  
Ice cream scoops with espresso

30. Cheese plate 15,00 €

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