



## *Gourmet Menu*

**3 courses with coffee**

❖ 58,00 € excluding drinks ❖

### *Starters*

### *À la carte*

**1. Festive carpaccio**

Beef carpaccio with shaved foie gras flavoured with truffle oil

20,50 €

**2. Pineapple greens delicacy**

On a bed of crunchy greenery, pineapple and chicken play

15,90 €

**3. Limoncellate scampi**

Scampi with crispy vegetables with the scent of Limoncello

21,00 €

**4. Ganda ham with its touch of melon**

Marriage of Belgian Ganda Ham and melon, drizzled with sour sauce and their citrus suite

18,50 €



*Courses*

*À la carte*

**5. Goat with bee sweetness**

Goat's cheese dressed with honey on a crunchy salad with a tasty crunchy bread

24,90 €

**6. Palm walk in the garden**

Fillet of duck breast with pea purée and caramelised carrots

28,50 €

**7. The institution of beef**

Beef steak combined with its potato mishmash and homemade sauce with a homemade sauce (pepper or mushroom)

27,50 €

**8. Seas pink fillet**

Salmon fillet with a selection of fresh pasta flavoured with garlic

28,50 €



*Desserts*

*À la carte*

**9. Strawberry melba**

Vanilla ice cream with fresh strawberries in a strawberry coulis

10,50 €

**10. Couleur café au chocolat**

Coffee flavoured panna cotta with chocolate rain

10,50 €

**11. Cheesecake al limone**

Lemon flavoured cheesecake

10,50 €

**12. Berry my lover**

White chocolate delight topped with fresh raspberries with its coulis

12,90 €

**13. Savoury Dolce vita**

Italian cheese and charcuterie board

15,00 €



## *La Vera Pasta*

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

	<i>À la carte</i>
14. <b>Tagliatelle tartuffo</b> Fresh pasta/cream/truffle/parmesan	18,90 €
15. <b>Spirelli for the little ones</b> Fresh Spirelli/tomato minute sauce	12,00 €
16. <b>Pennes and its creamy quartet</b> Fresh penne/4 cheese sauce	17,90 €
17. <b>Rigatoni di Parma au gratin</b> Fresh rigatoni/cream sauce/Parma ham	18,00 €
18. <b>Roulade provençale</b> Aubergine rolls/homemade ratatouille	17,50 €
19. <b>Roulade tricolore</b> Ricotta spinach/cream/tomato/garlic notes	17,50 €
20. <b>Sepia tagliatelle with scampi</b> Tagliatelle with squid ink/scampi/crunchy vegetables	20,90 €
21. <b>Cannelloni pomodoro</b> Cannelloni with meat/tomato sauce	17,50 €
22. <b>Cannelloni al Limone</b> Spinach ricotta cannelloni/mascarpone cream and lemon zest	17,50 €