



BENIEUWD NAAR ONZE WIJNEN? VRAAG ONS DE KAART!  
WIFI: AlbaGuest | DiscoShit - Instagram @alba.ams

## BREAD

potato bread - lemon chive butter	6
sourdough pita - shrimps - cilantro	8

## MENU

- three courses	44	+ wine pairing	25
- four courses	57	+ wine pairing	33
- chef's menu	63	+ wine pairing	42

## STARTER

14

beef - beetroot - bleu de basque  
leek - olde remeker - blueberry

## IN BETWEEN

eel - new potato - buttermilk

## MAIN

24

pork neck - peach - onion  
cod - frigitelli pepper - champagne sauce  
pointed cabbage - white beans - chervil sabayon

## DESSERT

cheesecake - lemon	9
yoghurt - melon - pistachio	9
three cheeses from Kef	13

## **DRAFT BEER**

Gulpener Biologisch	3.75
Two Chefs, White Mamba	6

## **BY THE BOTTLE**

Gulpener Weizen 0.3%	5
Lellebel Blond	6.5

## **NON ALCOHOL**

Gulpener 0.0%	5
Cider	6.5
Aperitivo Classico	10

## **SODA**

Apple juice	3
Coca cola(zero)	3
Lentefris	5.5
Passionfruit	5.5
Lime ginger	5.5
Forrest fruit	5.5
Grapefruit	5.5
San Pellegrino tonic	3.25
San Pellegrino 25ml	3
San Pellegrino 75ml	5.5

## **COCKTAIL**

Yuzu-sake spritz	11
Americano	11
Vermouth tonic	9
Espresso martini	13

## **DIGESTIVE**

Hemel op aarde, A. Van Wees.	8.5
Calvados hors d'age, Pacory	7.5
Eau de vie de poiré, Pacory	7
Highland single malt, Tomatin	7.5
Islay single malt, Kilchoman	9
Santory whiskey, Hibiki Japanese Harmony	13
Yuzu-sake, Yoigokochi	7.5
Salmari	5.5

## **SPIRIT**

Wodka, Ketel one	6
Gin, Boomsma	6
Rum, Diplomatico	6
Campari	6