

MENU

three courses	46	+ wine pairing	27
four courses	58	+ wine pairing	36
chef's menu	67	+ wine pairing	45

STARTER

melon - hay-aged ham - sichuan	14
tomato - fransje cheese - bergamot	14

IN BETWEEN

opperdoezer potatoe - smoked eel - macadamia	15
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MAIN

guinea fowl - celeriac - buttermilk	26
bbq corvina - sweet pepper - chorizo	26
pointed cabbage - white beans - chervil	24

SIDES

potato bread - Greek olive oil	7
little gem - pistachio dressing	8
roast potatoes - dill sabayon	8

some dishes may contain allergens. please ask our staff if you have questions.

DESSERT

miso cheesecake	9.5
bbq apricot - poppy seed - yogurt	9.5
three cheeses from Kef	14
menu supplement	+ €4.5

DESSERT BY THE GLASS

mii no umeshu plum sake	8
pommeau de normandie, 2017	8.5
jurançon, 2024	9
riesling auslese, 1999	9
gewürztraminer pétillant demi-sec	8

DIGESTIVE

espresso martini	13
hemel op aarde, A. Van Wees.	8.5
calvados hors d'age, Pacory	9
eau de vie de poiré, Pacory	8
islay single malt, Kilchoman	9
santory whiskey, Hibiki Japanese Harmony	15
yuzu-sake, Yoigokochi	8.5
salmari	5.5

WIFI: **AlbaGuests** | **DiscoShit**
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