

DESSERT

cheesecake - lemon	9
toffee pudding - tahini caramel - pear	9
three cheeses from Kef	14
MENU SUPPLEMENT +€5	

Dessert by the glass

2017	Pommeau de Normandie, Pacory, Normandy, France	8.5
	<i>apple</i>	
N.V.	Mii No Umeshu, Mii No Kotobuki, Japan	8
	<i>biden sake, plum</i>	
2022	Riesling Spätlese, Weingut Brüder Dr. Becker, Rheinhessen	8.5
	<i>riesling</i>	

Cocktails

Yuzu-sake spritz	11
Americano	11
Vermouth tonic	9
Espresso martini	13
Aperitivo classico 0.0	10



BENIEUWD NAAR ONZE WIJNEN? VRAAG ONS DE KAART!

WIFI: AlbaGuest | DiscoShit - Instagram @alba.ams

MENU

- three courses	45	+ wine pairing	26
- four courses	57	+ wine pairing	34
- chef's menu	66	+ wine pairing	43

STARTER

shrimp - cauliflower - gasconne ham	14
leek - olde remeker - grape	

IN BETWEEN

ricotta ravioli - bisque - madagascan pepper

MAIN

pork belly - blood orange - rutabaga	24
trout - creamy spinach - monk's beard	
pointed cabbage - white beans - chervil	

SIDES

potato bread - yeast butter - chive	6
bbq bimi - bean cream - sunflower seed	8
roast potatoes - beurre noisette sabayon	8

DRAFT BEER

Gulpener Biologisch	4
Gulpener, Korenwolf wit	6

BY THE BOTTLE

Gulpener Weizen 0.3%	5.5
Lellebel Blond	6.5

NON ALCOHOL

Gulpener 0.0%	5
Korenwolf wit 0.0%	6
Cider	6.5
Aperitivo Classico	10

SODA

Apple juice	4
Coca cola(zero)	4
Passionfruit	5.5
Lime ginger	5.5
San Pellegrino tonic	4
San Pellegrino 75ml	5.5

COCKTAIL

Yuzu-sake spritz	11
Americano	11
Vermouth tonic	10
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, Tanqueray	6
Rum, Diplomatico	6
Campari	6