

MENU

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

STARTER

kohlrabi - veal tartare - codium	14
beetroot - alphenaaer cheese - blood orange	14

IN BETWEEN

maitake mushroom - egg yolke - truffle pecorino - chestnut	15
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MAIN

pork cheek - parsnip - tropea oignon	26
cod - eel beurre blanc - leek - chorizo	26
pointed cabbage - white beans - chervil	24

SIDES

potato bread - Greek olive oil	7
brussel sprouts - mustard vinaigrette	8
roast potatoes - dill sabayon	8

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

DESSERT

lemon cake - goat yoghurt - mandarin	9.5
chocolate - pear - bayleaf	9.5
three cheeses from Kef	14
menu supplement	+ €4.5

DESSERT BY THE GLASS

mii no umeshu sake	8
pommeau de normandie, 2017	8.5
jurançon, 2024	9

DIGESTIVE

espresso martini	13
hemel op aarde, A. Van Wees.	8.5
calvados hors d'age, Pacory	7.5
eau de vie de poiré, Pacory	7
islay single malt, Kilchoman	9
santory whiskey, Hibiki Japanese Harmony	13
yuzu-sake, Yoigokochi	7.5
salmari	5.5

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