

BEER

gulpener biologisch, pilsner	4
gulpener, korenwolf white	6.5
butcher's tears, HIT parade, gluten free IPA	6.5
butcher's tears, animal space, white saison	6.5

NON ALCOHOL

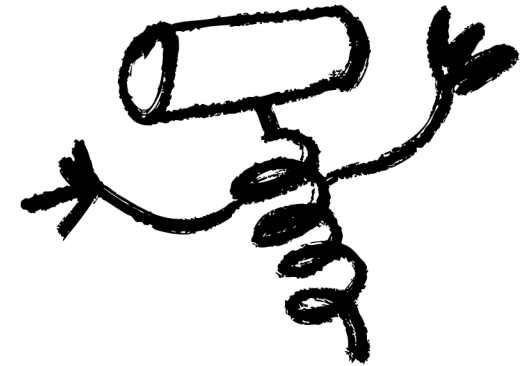
gulpener 0.0%	5
korenwolf white 0.0%	6
cider	6.5
aperitivo classico	10
sparkling alcoholfree	8
berry sour	12

SODA

apple juice	4
coca cola (zero)	4
three cents mandarin & bergamot soda	4.5
three cents fig leaf soda	4.5
san pellegrino tonic	4
san pellegrino 75cl	5.5

SPIRIT

wodka, Ketel one	6
gin, Tanqueray	6
rum, Diplomatico	6
campari	6



SNACKS

smoked almonds	5
olives	6.5
plate of iberico ham	12.5
three cheeses from Kef	14
fried lasagna – basil	13

APERITIF

la perle brut nature '24 ocre rouge	9.5
pregadéu cava '24	8.5
pisco sour	14
wild flowers highball	14
hibiscus spritz	12
americano	11
manuel vermouth	8

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
tomato - fransje cheese - bergamot	14

IN BETWEEN

bbq asparagus - shiitake - wild garlic - belper knolle	15
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MAIN

guinea fowl - celeriac - buttermilk	26
bbq corvina - sweet pepper - tomato - 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
chocolate - forest fruits - bayleaf	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

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**
IG: **@ALBA.AMS**

