



ALBERT'S ROYAL HAUS

TWO COURSES 32 THREE COURSES 37

STARTERS

BIER ONION SOUP (V)

Sweet roscoff onion, Gruyère, Stiegl + thyme served with a "Top Hat"

BURRATA

Tomato relish, olives, pretzel chips

HUMMUS AND PICKLE (VE)

Haus baked pitta, pomegranate, coriander

CHICKEN LIVER PÂTÉ

Fig + balsamic chutney, toasted sourdough

ALPINE KROKETTES

Smoked bacon, Gruyère cheese, aioli

MAINS

MEATBALL Malfalde

Ribbon pasta, pork and beef meatballs, 'nduja mother sauce

SCHWEINSHAXE

Crispy roasted pork knuckle, seasoned with juniper, caraway, fennel, black pepper, rich gravy, red cabbage, apple sauce

SCHLOSS SCHNITZEL

Chicken breast, salsa verde, aioli, charred lemon, served with herbed new potatoes

PAN-ROASTED SALMON

Seasonal vegetables, new potatoes, lemon mustard vinaigrette and sun-dried tomato relish

COOK HAUS BURGER (VE AVAILABLE)

Double beef patty, short-rib, Albert's burger sauce, mustard, gherkin + fries

BUTTERNUT SQUASH SPINACH EN CROUTE (VE)

Olive oil and thyme potatoes, tenderstem broccoli, cabbage, peas, vegetable gravy

CHICKPEA + FATTOUSH SALAT (V)

Dressed chickpeas, herbs, seasonal leaves, pomegranate molasses, dill yoghurt

PUDDINGS

ALPINE CHOCOLATE CHEESECAKE (V)

Light vanilla and chocolate mousse, Biscoff base, raspberry coulis

DARK CHOCOLATE BROWNIE (V)

Vanilla cream, cherry sorbet

KLASSIC APPLE STRUDEL (V)

Caramelised apples, flakey pastry, vanilla sauce

HAUS ICE CREAM + SORBET (3 SCOOPS)

Vanilla, chocolate, wild strawberry, espresso coffee,
cherry sorbet, passionfruit and mango (VE)

ADDITIONAL EXTRAS +£4 EACH

WARM PRETZEL WITH SWEET MUSTARD (ON ARRIVAL)

ARTISAN KOFFEE

HAUS SCHNAPPS

See drinks menu for flavours

(V) VEGETARIAN (VE) VEGAN

ALL OUR FOOD IS FRESH AND MAY CONTAIN ALLERGENS. PLEASE ASK YOUR SERVER FOR MORE INFORMATION.
A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO PARTIES OF SIX OR MORE