



ALBERT'S PLACE

CUISINE

PLATTERS

Cheese platter 12,00€
3 regional cheeses, bread, butter, walnuts

Cold cut platter 12,00€
Assortment of cold cuts, bread, butter, walnuts

Mixed platter 18,00€
Assortment of cheeses, cold cuts, bread, butter, walnuts



FOR STARTERS

Chilled pea and mint soup   8,00€
Mint leaf, smoked bacon crisps

Small marinated artichoke and seasonal vegetables salad   8,50€
Flax seeds, croutons with black olive tapenade, capers

FOLLOWED BY

Northern-style beef tartar 150g, Gobrecht amber beer  17,00€
French origin, potato chips and homemade tartar sauce

Black burger buns with chicory-marinated chicken  18,00€
Avocado, Cheddar, fried onions
Vegetarian Option: Vegetarian Steak 

Summer risotto   16,50€
Creamy rice, peas, Parmesan shavings, Serrano ham

Opal Coast-flavoured grilled salmon  18,00€
Ecume de Wimereux cheese, seasonal vegetables

Rigatoni with tomato pesto and creamy burrata   17,00€
Basil

Fish & Chips 16,50€
Hake fillet, potato chips and homemade tartar sauce, salad



ALBERT'S PLACE

SALADS & SANDWICHES

SIDES

Caesar salad 17,00€
*Romaine lettuce, chicken breast, egg, olive oil croutons,
Grana Padano, Caesar sauce*

Bruschetta with goat cheese, honey, 14,00€
Serrano ham and salad 
Honey, tomatoes, black olive tapenade

Albert's croque monsieur 14,00€
*Toasted sourdough bread, grilled smoked ham, Maroilles cheese,
rocket, whole-grain mustard*

Large marinated artichoke 17,00€
and seasonal vegetables salad  
Flax seeds, croutons with black olive tapenade, capers

All our mains are served with a
side dish; any extra side dish
is charged 2.00€

*Homemade chips,
Green salad,
Sautéed seasonal vegetables*

FOR LITTLE ONES UP TO 12 YEARS OLD

12,00€

Choose from

Mini rigatoni with tomato pesto,

Mini fish and chips,

Mini pea risotto

Choose from

Two-scoop ice cream, Mini white chocolate and speculoos mousse, Plain yoghurt

Choice of soft drink

FINAL TREATS

Gourmet seasonal fruit pavlova 7,50€
Exotic fruit compote, raspberry coulis, whipped cream

Strawberry soup, pistachio ice cream 7,00€
Homemade granola sprinkles

White chocolate mousse, Speculoos  7,00€
Served with a spoon

Molten chocolate cake, vanilla ice cream 7,00€
Rich in chocolate

Café gourmand or Thé gourmand 7,50€
*Coffee or tea with a selection of sweet petits fours
2 mini desserts, 1 scoop of ice cream*

Free jug or glass of water on request. The products in some of our recipes are frozen and then thawed to guarantee their availability 24 hours a day. Some products in our recipes are frozen to keep their flavour throughout the year. ORGANIC: Organic produce. Allergens: check the information available at the restaurant reception. "Homemade" dishes are prepared to order in our kitchens using unprocessed produce. The origin of our beef is posted inside the restaurant. The indicated weights are before cooking and may vary by up to 10%.
Net prices in euros - All our prices are in euros and include tax and service.

 Vegetarian  Vegetarian option