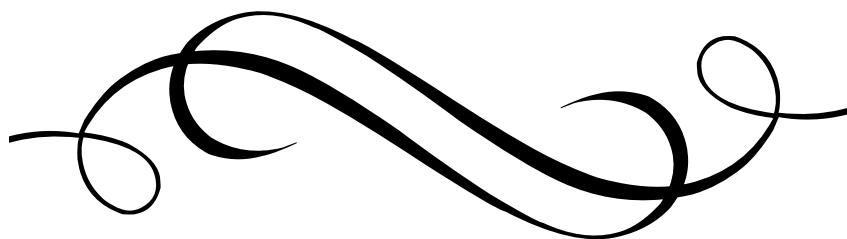


# ALBERTS SCHLOSS

## WINTER PREVIEW

### WELCOME COCKTAIL

BRANDY ALEXANDER



### STARTER

COQUILLES ST JACQUES

scallops, parmesan cream, white  
wine

PAIRED WITH MUSCADET

VIEILLES VIGNES WINE FROM  
OUR FRIENDS AT BOUTINOT

### MAIN

SAUERBRATEN PIE

slow cooked beef, French  
shortcrust pastry, whipped mash

PAIRED WITH FAGIANO CHIANTI

WINE FROM OUR FRIENDS AT  
BOUTINOT

### DESSERT

HONEY & APPLE SEMIFREDDO

granny smith apple, pine nuts,  
double cream

PAIRED WITH ARTISAN ALPINE

HONEY & PEAR SCHNAPPS

# ALBERTS SCHLOSS

## VEGETARIAN MENU

### WELCOME COCKTAIL

BRANDY ALEXANDER



### STARTER

#### FRENCH ONION SOUP

slow cooked beer onion soup,  
sourdough, gruyère crouton

PAIRED WITH FLEUR SOLITAIRE  
COTES DU RHONE WINE FROM  
OUR FRIENDS AT BOUTINOT

### MAIN

#### CORONATION CAULIFLOWER PIE

curried cauliflower, pickled apricot,  
bombay potatoes

PAIRED WITH FAGIANO CHIANTI  
WINE FROM OUR FRIENDS AT  
BOUTINOT

### DESSERT

#### CHOCOLATE MOUSSE

dark chocolate, amarena cherries

PAIRED WITH ARTISAN ALPINE  
HONEY & PEAR SCHNAPPS