

ALBERT'S ROYAL HAUS

TWO COURSES 32 THREE COURSES 37

STARTERS

BIER ONION SOUP

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

TWICE-FRIED CHICKEN

Hot wing sauce, pickled cucumber, ranch dip

HUMMUS AND PICKLE (VE)

Flatbread, pomegranate, coriander

PRAWN SALAT

Prawn cocktail sauce, gem lettuce, lemon

ALPINE KROKETTES

Smoked bacon, Gruyère cheese, aioli

MAINS

MUSHROOM + SPINACH MAFALDE (V)

Mafalde pasta, sautéed wild mushroom brandy sauce, truffle + Parmesan

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 CHEESEBURGER (VE AVAILABLE)

Chuck + brisket patty, brioche bun, Albert's burger sauce, mature cheddar cheese, gherkins + fries

OKTOBERFEST PAPRIKA-ROASTED HALF CHICKEN

With chicken jus roasted potatoes

Add extra sauce: Roasted Pepper Romesco / Salsa Verde / Tomato + 'Nduja

BUTTERNUT SQUASH SPINACH EN CROUTE (VE)

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

PUDDINGS

MÜNCHEN MESS (V)

Chewy meringue, berries, chantilly cream + chocolate shavings

DOUBLE CHOCOLATE BROWNIE (V)

Dulce de leche, vanilla ice cream

KLASSIC APPLE STRUDEL (V)

Caramelised apples, flaky pastry, vanilla sauce

HAUS ICE CREAM + SORBET (2 SCOOPS) (V)

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

ADDITIONAL EXTRAS

WARM PRETZEL (ON ARRIVAL) £5.5

Add pickles and mustard +1

ARTISAN KOFFEE / HAUS SCHNAPPS £4

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