ALPINE BIER PALACE + COOK HAUS

20-24 SHAFTESBURY AVE LONDON | W1D 7EU

COOK HAUS & BAKER

SEVEN DA

FIRST THINGS FIRST, A BIT ABOUT ALBERT

WHO IS ALBERT?

Albert, Prince Consort to Queen Victoria, was her one and only true love. Being a top German geezer he was born in a Schloss. Devotion and 'vorsprung durch technik' were among his traits. When he died, Victoria decided to commemorate and celebrate his inventions and her undying love for him by constructing monuments, buildings + even entire city districts in his honour, including our palace in Manchester.

WHAT'S A SCHLOSS?

$(Noun) \ sclo. s$

A Schloss is a castle, palace or manor house built as a retreat for recreation, indulgence, pleasure + debauchery. Expect roaring fires, fine fare, Alpine inspired food, steins of Europe's finest bier, artisan schnapps, and lots of laughter, love, togetherness, songs and wunderment.

PRIVATE + SEMI-PRIVATE AREAS + AFTER PARTIES PACKAGES TO SUIT ANY OCCASION

RUTH BEAUDY

FREED

DRONE SCHLOSS



FLY-THROUGH

ALBERT'S Schoos Schoos Soho

An Alpine inspired bier palace and cook haus with bohemian spirit in the heart of London. With an indulgent food offering, haus made bakery items and 7 days of showtime from London's best known and unknown entertainers, we have everything you could ever need under one roof.

HIRE AREA	CAPACITY
FULL VENUE	900 MIN GROUP SIZE: 500
LUDWIG'S TAVERN	120
VIKING TABLES	48 MAX 16 PAX PER TABLE
THE VAULT	60
SCHNAPPS BAR	65
REAR BAR	50 Non-private drinks area only
PIGEON HOLES	15







BIER HALLE



Our Bavarian-style bier halle tables can seat parties from 16-48 for breakfast, luncheon

and dinner. Join us for an Alpine-inspired dining experience, you can be sure that any day of the week we will be delivering you some of the finest live performances with an unmissable line up.

Please be aware, this space can be reserved only until 10pm. After which time, everybody is welcome to dance on the benches.

CAPACITY 16 PAX PER TABLE TOTAL: 48 PAX





TUESDAY NIGHT AT THE KABARET



SEVEN DAYS

OF SHOWTIME

LUDWG'S TAVERN



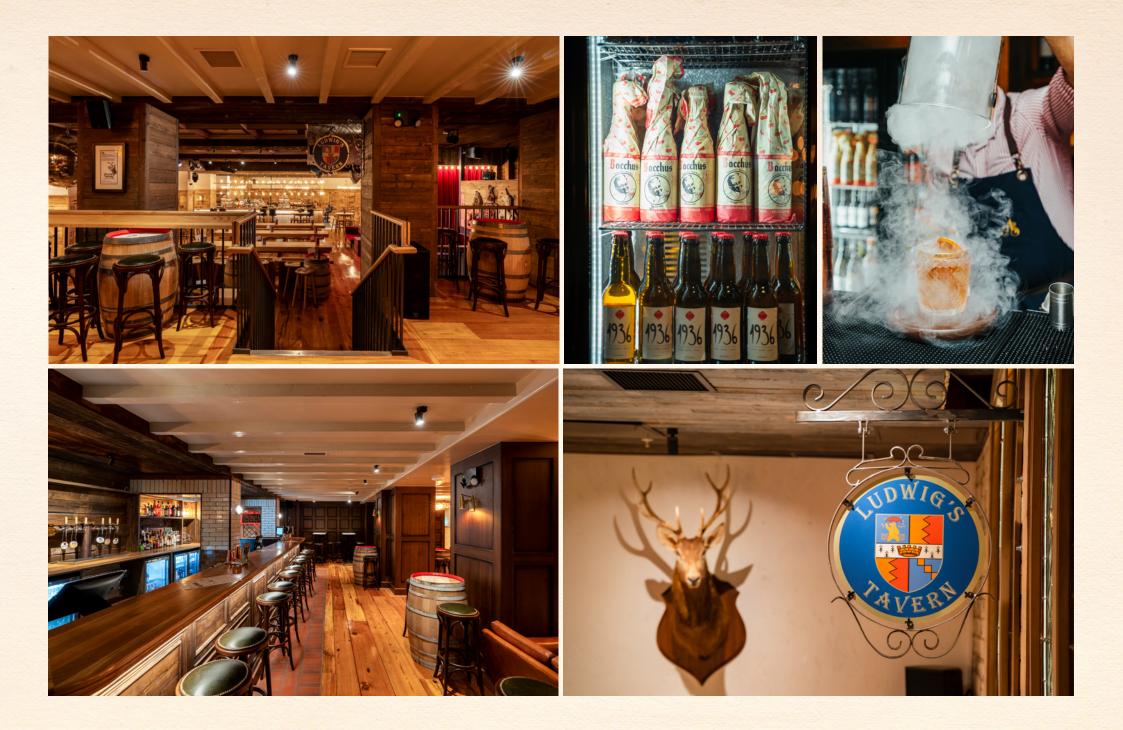
Ludwig's Tavern; a private mezzanine bar for up to 120 guests, dedicated to Alpine

schnapps, comfortable seating and Alpine games, including shuffleboard. From corporate meetings to birthday celebrations, we can tailor the space for you and your group. The bar overlooks Albert's stage, allowing guests to be fully immersed in the Schloss experience.

CAPACITY

Up to 120 guests

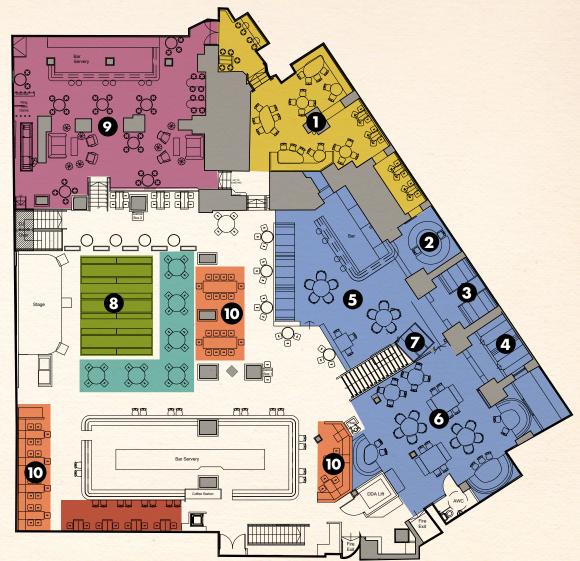




FLOORPLAN + CAPACITIES

ALBERT'S SCHLOSS FLOOR

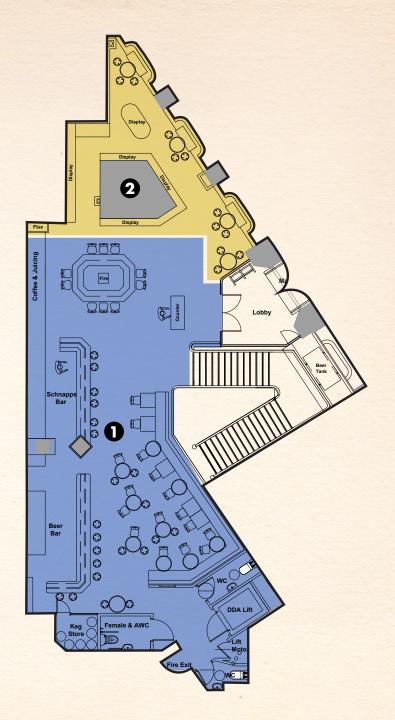
SPACE	DRINKS + SNACKS	DINING
1. THE VAULTS	60	30
2.THE BARREL VAULT	10	10
3. THE BIER VAULT	8	8
4. THE SCHNAPPS VAULT	12	12
5. SCHNAPPS BAR	65	ENQUIRE NOW
6. COOK HAUS RESTAURANT	ENQUIRE NOW	ENQUIRE
7. GONDOLA TABLE	4	4
8. VIKING TABLES	ENQUIRE NOW	48 (3x16)
9. LUDWIG'S TAVERN	120	ENQUIRE
10. SKI TABLES NON-PRIVATE DRINKS AREA	5-50	ENQUIRE
11. FULL VENUE CAPACITY	625	ENQUIRE NOW
12. ALBERT'S SCHLOSS FLOOR	500	ENQUIRE



FLOORPLAN + CAPACITIES

ALBERT'S SCHENKE FLOOR

SPACE	DRINKS + SNACKS	DINING
1. SCHENKE BAR	90	ENQUIRE NOW
2. THE STORE	30	ENQUIRE NOW
3. SCHENKE FLOOR	120	ENQUIRE NOW





FOUD + DRINKS PACKAGES

Whether you're celebrating a birthday or hosting a corporate event, we work with you to provide a selection of food and drink fit for sch-royalty.

Our smorgasbords offer a fine selection of cook haus favourites, sure to tantalise even the pickiest of tastebuds. Our drinks packages are elegantly served with a grand selection to suit all occasions. From Bavarian biers and spirits by the bottle, to elegant champagnes. Don't miss out on the opportunity to enjoy our very own Artisan Schnapps, lovingly made in-haus. Prost!

DRINKS PACKAGES

Menu and prices are subject to change

TABLE SERVICE BY THE BOTTLE Served with a selection of mixers + garnishes

PREMIUM SERVES

Absolut / Beefeater / Havana 3yr / Jameson / Jack Daniel's

DELUXE SERVES

185

50

150

Grey Goose / Bombay Sapphire Premier Cru / Chivas Regal Scotch / Havana Selección De Maestros / Woodford Reserve / Patrón Silver

ICED BIERS

KROMBACHER PILS X 10	65
PAULANER HELLES X 10	65
MIXED X 10	65
3 x Menabrea, 3 x Budvar, 2 x Krombacher Pils,	
2 x Paulaner Helles	

ARTISAN SCHNAP	PS
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½ BOTTLE (14 SHOTS)	75
SKI SHOT (20 SHOTS)	100
FULL BOTTLE (28 SHOTS)	
Limoncello / Wild Strawberry / Black Cherry Gateau /	
Raspberry / Salted Caramel	

ALBERT'S VINEYARD

See full list in our drinks menu

SPARKLING + CHAMPAGNE

See full list in our drinks menu

ALBERT'S SCH-NACKS

FOR PARTIES OF 20+ GUESTS £20 PER PERSON

Choose five sch-nacks from the below menu:

SCHLOSSAGE ROLL Gruyère, green apple

KREUZBERG FRIED CHICKEN Sweet curry sauce

HONEY BRATWURST Grain mustard, fresh chilli

BERLINER LAMB SHAWARMA (NGCI) Burnt lime, tzatziki

MUSHROOM SHAWARMA (VE) (NGCI) Burnt lime, tzatziki

CRISPY PORK BELLY (NGCI) Chilli honey dressing

BAKED MERGUEZ LAMB FILO (AV VE) Sriracha mayonnaise, dill

SALMON FISH CAKES Lemon mayonnaise

CRISPY FALAFEL (VE) (NGCI) Tzatziki GRUYÈRE AND VACHERIN KROKETTE (V) Aioli

SMOKED SALMON PRETZEL CRISP Cream cheese, dill, cucumber pickle

BLACK OLIVE + SUNDRIED TOMATO TAPENADE PRETZEL CRISP (VE) Basil

SALT BEEF PRETZEL CRISP Horseradish, beetroot

CRISPY PRAWNS + LEMON MAYONNAISE GEM CUP Chilli mayonnaise / capers

CAPRESE GEM CUP (V) (NGCI) Mozzarella, blush tomato, basil

MARGHERITA FLAMMKUCHEN (V) Tomato, fior di latte, basil

HAM HOCK TARTE FLAMBÉ (AV V) Gruyère, Vacherin, white onion

NGCI - NON-GLUTEN CONTAINING INGREDIENTS AV VE - AVAILABLE VEGAN; AV V - AVAILABLE VEGETARIAN

Cook haus dining for up to 54 guests is available for breakfast, lunch and dinner. FOR OUR MOST UP TO DATE MENUS PLEASE GO TO: albertsschloss.com







BOWL FOOD

£7 PER BOW MINIMUM ORDER: 30 BOWLS (PER FOOD OPTION)

3-4 plates recommended per guest

VEG

HUMBLE KROISSANT PIE (V) Wholesome root vegetable and parmesan cream filling, lattice potato, sautéed cabbage, peas

FUNGHI SPÄTZLE (V) Traditional Swabian pasta, sautéed mushrooms, crème fraiche, truffle + parmesan

FATTOUSH SALAT (NGCI) Dressed chickpeas, herbs, seasonal leaves, pomegranate, molasses, dill yoghurt Choose from: GRILLED SESAME GOATS CHEESE (V) OYSTER MUSHROOM (VE)

PUDDING

BLACK FOREST BROWNIE (V) Vanilla cream, Amarena cherries

MEAT

BEEF BOURGUIGNON (NGCI) Low-and-slow Araldica Barbera-braised beef shin and ox cheek, truffled mashed potato

MEATBALL SPÄTZLE Traditional Swabian pasta, pork and beef meatball, 'nduja mother sauce

BRAT BITES (AV VE) Bratwurst, sliced with pickled red onion, red chilli and crispy potato

LAMB FATTOUSH (NGCI) Spiced marinated lamb shoulder, Fattoush salat

FISH

PAN-ROASTED SALMON (NGCI)

Crushed new potatoes, seasonal vegetables, lemon mustard vinaigrette, sun-dried tomato relish

ALBERT'S FISCH-CAKES

Smoked salmon, haddock + crayfish fishcakes, cucumber + dill seasonal salat, lemon vinaigrette

KLASSIC APPLE STRUDEL (V) Caramelised apples, flaky pastry, vanilla sauce RASPBERRY SORBET (VE) Macerated berries, raspberry coulis, lemon sorbet

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SMORGASBORD

FOR GROUPS OF 10 GUESTS OR MORE TO SHARE. SELECTION OF HOT + COLD COOK HAUS TREATS

£30 PER PERSON Includes a glass of prosecco or a bottle of Budvar.

Menu and prices are subject to change

HUMMUS + FLATBREAD (VE) Pickles, pomegranate, coriander HAM HOCK TARTE FLAMBÉ Gruyère, Vacherin, white onion

MEATBALL + CAMBAZOLA Mother sauce KREUZBERG FRIED CHICKEN Sweet curry sauce

BAKED MERGUEZ LAMB FILO ROLL Sriracha mayonnaise

MARGHERITA FLAMMKUCHEN (V) Tomato, fior di latte, basil ALPINE CHEESE KROKETTE (V) Aioli SCHLOSSAGE ROLL Comté, green apple

CHARGRILLED BROCCOLI

PRETZELTINI (VE)

EXTRAS

ALPINE FONDUE TO SHARE (V)

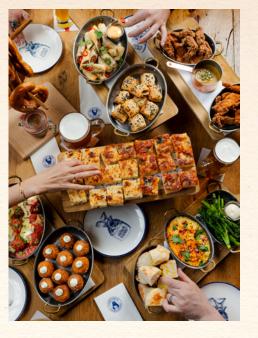
Melted Gruyère and emmental, white wine, Haus pickles, sourdough, new potatoes +27.5

SWEET PRETZELTINIS (V) Salted chocolate caramel

+3 PER PERSON

SCHNAPPS PADDLE Raspberry + vanilla, salted caramel, black cherry, strawberry or lemon zest +10 FOR 38 +20 FOR 75

WE ARE HAPPY TO ADJUST AND ADD DISHES TO SUIT GUESTS DIETARY REQUIREMENTS.







7 DAYS OF Showing

LIVE PERFORMANCE | MUSIK | KABARET | WUNDERMENT

Welcome to the weird, the wild and the wunderment of live performance, musik and kabaret. Indulge in seven days of fantastisch showtime performances every day of the week has its own spektakulär theme, with curated guest acts and live performers taking to the stage to bring wunder and delight - perfect for indulging in over dinner or drinks alike.



@ ALBERTSSCHLOSS

HOW TO BOOK

WE'D LOVE TO HEAR ABOUT YOUR EVENT

We're always happy to arrange a show around of our beautiful palace, so we can work together to bring your event to life. Please get in touch or pop in to see us!

EMAIL: eventslondon@albertsschloss.co.uk VISIT: albertsschloss.com/london

OPENING TIMES SCHENKE BAR: ALL WEEK: 10AM-10PM

SCHLOSS: MON - FRI: 12PM - 2AM SAT: 12AM - 3AM SUN: 12AM - 10:30PM





20-24 SHAFTESBURY AVENUE LONDON W1D 7EU

> @ALBERTSSCHLOSS ALBERTSSCHLOSS.COM

