



## 115 years of family venture

'Hameau Albert 1er'

A few words about our history...  
to provide a better understanding  
of our cuisine.

My wife's great-grandfather, Joseph Carrier, grocer and stagecoach driver, saw the arrival of the railway in Chamonix in 1902. In view of this development, in 1903 he decided to build this house, in which you now find yourself, which he baptised 'La Pension du Chemin de Fer' (The Railway Guesthouse) ...a small and simple hotel and restaurant that was only open in the summer.

Whilst Chamonix hosted the first Winter Olympics in 1924, La Pension du Chemin de Fer had heating installed, so it could take advantage of the mountain's tourist development. Albert 1er, the King of Belgium and revered alpinist, became a regular visitor to Chamonix. After his death in 1934, and following the brief lease of the hotel to a Milanese during the Moroccan war, François-Joseph, Joseph's son, renamed the hotel Albert 1er et de Milan.



One generation later, Marcel and Andrée took over the reins of the hotel. Marcel succeeded his mother, Clothilde, in the kitchen and obtained his first star in the Michelin Guide in 1967.

In 1979, Pierre took over in the kitchen. In 1997, with Martine, they built three farms out of old timber, consisting of twelve rooms, a wellbeing centre with swimming pool and spa and La Maison Carrier, a traditional restaurant. A true-to-life hamlet....

The same year, drawn to Chamonix and its snowy peaks, I moved from the town of Mazamet, in the South-West and came to work here as Commis Chef. I worked my way up the ladder and I met Perrine, Pierre's daughter. I decided to stay for another season...







## Essential dates...

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In 1999, Pierre Carrier obtained his second star in the Michelin Guide and Le Hameau Albert 1er became part of the prestigious Relais et Chateaux chain.

Since then, I have become the head chef of the Albert 1er restaurant. Pierre has progressively left me to express myself through my cooking and he tends to the general running of the establishment: always on hand, in the right place at the right time.



Perrine and I got married in 2001 and with Pierre Carrier, we run Le Hameau Albert 1er as a solid three-way team. We are aware that we are just a passing role in the grand history of the Albert 1er, but what a wonderful opportunity for us to continue the hard work already established over the past four generations.

I hope to pass on to you a bit of this history through my cooking, which relies on the heritage and teachings of Pierre, Marcel, Joseph and Clothilde, and to which I add my own personal touch.

The strong sensations of mountain-living have inspired me to produce a pure and natural cuisine, working respectfully with the best available produce, to which I add a taste of the Mediterranean, and the South-West, where I was born.

Perrine, Pierre Carrier and myself hope you have an enjoyable experience.

Pierre Maillet, Head chef



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