



‘À la carte’

Restaurant Albert 1^{er}, 1* Michelin

Starters

Green asparaguses from Robert Blanc cooked on embers, 60 €
pan- fried Lake Geneva perch, Meyer lemon and black olives condiment
lemon thyme sabayon.

Dublin Bay prawns just cooked, shellfish sabayon, 70 €
edible crab and Granny Smith apple. In carpaccio, Ossetra Imperial caviar

Beaufort cheese ravioli and leeks, poultry oyster, Albufera sauce 70 €
and black truffle, boiled egg with truffle and “mouillette”.

Ossetra caviar

Served with buckwheat blinis and thick cream.

156 € for 50 gr
95 € for 30 gr

Fish

Lake Geneva dace fished by Eric Jacquier in two ways: 70 €
- half- smoked in tartar, potatoes, rye bread, pine dressing and pike roe
- just cooked, confit celery, gentian and lemon sabayon

Savoy trout in two ways: 80 €
- cooked with salt, Gruyère double cream, egg yolk condiment and
Imperial Osstra caviar
- confit, grilled white asparagus, cedrat and sauce with mountain honey
And Mont Blanc saffron

Char fish in two ways : 80 €
- half-smoked, crayfish, root vegetable and sobacha stock.
- snacked, “Cévennes” sweet onions cannelloni, bacon and black truffle.





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Meat

Lacquered free range milk- fed veal sweetbread minute Applewood smoked Zitone n°19, seasonal mushrooms, green asparaguses from Robert Blanc
Homemade cider juice 70 €

« Pyrénées » suckling lamb cooked on ember, confit shoulder, puntarelle, artichoke and black lemon juice. 70 €

Beef in two ways. 70 €
- in tartar, smoked foie gras
- cooked on embers, potatoes, confit onion and sauce
With Chamonix gin

Roasted Bresse poularde breast, leg and liver in parmentier 70 €
vin jaune polenta and poultry juice.

Cheeses

LOCAL FRESH AND AGED CHEESE. 30 €
For the cheese, we propose you one wine pairing with three glasses (4cl) selected by the sommelier.





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Desserts

Dessert trolley with a large choice of gateaux 30 €
Fresh fruit and homemade seasonal sorbets.

Please order the following desserts at the start of your meal:

Warm soufflé 26 €
Warm green Chartreuse soufflé with homemade Chartreuse ice cream
Warm yellow Chartreuse soufflé with homemade liquorice ice cream.

Soufflé sugar apple, granny smith foam 26 €
Cider caramel and green apple cider sorbet.

Maltese orange, tarragon, smooth cream and smoked almond 26 €

Buckwheat and Brasilian 100% Arabica coffee 26 €

‘Crêpe Suzette’ 26 €
Vanilla ice cream.

Practical information

Schedules restaurant Albert

1er

- Lunch : 12:30 am at 1:30 pm
- Dinner : 7:15 pm at 9:00 pm

Weekly closure

- Tuesday lunch
- All day Wednesday
- Thursday lunch

Annual holiday 2020

- From Sunday 3rd May to Friday 22th May 2020 for the dinner.
- From Sunday 18th October to Friday 4th December for the dinner.

* The particularity of cuisine proposed by our chef is not suitable and cannot be adapted for a vegan diet.

