



Menus

Restaurant Albert 1^{er}, 1* Michelin

'Petite Fête Gourmande du Marché' - 110€

Menu daily made with market products, for example :

Menu 2 courses, cheese **or** dessert at 78 €

Menu 3 courses, cheese **or** dessert at 110 €

Supplement for cheese **and** dessert at 15 €

Starter

- Slow cooked organic egg / « royale » sorrel from our garden / girolles / oxalis
- Lake Geneva dace tartar / beetroot / tarragon
- Carrots / citrus / herbs from our garden **(V)**

Fish

- Line caught sea bass / eggplant / garden's herb / lemon- thyme sauce
- Dace / carrots / meadowsweet
- Ravioli / meadows mushrooms / hyssop stock **(V)**

Meat

- « Perle de la Dombes » duck / rhubarb and verbena from our garden / celery
- Iberian pig pieces / babies radish / pine bud honey / woodruff juice
- Celtuce lettuce / lemon- thyme sabayon **(V)**

Cheese trolley

Or

Choice dessert among :

- Apricot, « sablé Breton » and sheep milk ice- cream from « la bergerie d'Ayze »
- le soufflé à la chartreuse or raspberries,
- Grand Cru Sambirano chocolate 68%, wild blueberries
- tansy ice- cream
- cherries, almond and tarragon

(V) : vegetarian course





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'Menu de la Maison de Savoie' - 176 € **Taster menu covering earth, lake and Mont Blanc.**

This menu is only proposed for an entire table

Savoy button mushroom stock, foie gras cooked in a salt and seasonal mushrooms.

Stuffed zucchini flower, perch,
crayfish foam with gentian.

Outdoor beef heart tomato, smoked creamy serac cheese,
green tomato sorbet and lovage, herbs from our garden.

Lake Geneva dace tartar, beetroot, tarragon and oxalis

Char, green peas, fresh almond and cherry.

Anjou pigeon, peach, elderberry, fresh cheese tomino gnocchi and tangy juice.

Or

Lacquered veal sweetbread, homemade cider, Zitone,
meadow mushrooms and hay.

Beaufort and pine-bud honey.

Or

Cheese trolley. (15€ supplement)

Strawberry soufflé, meadowsweet- strawberry sorbet, fennel and strawberry gaspacho.

Madagascar Grand Cru chocolate 64%, cocoa mucilage
and Piemontese hazelnuts.

Food and wine pairings availables (served by the glass)

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