



Menus

Restaurant Albert 1^{er}, 1* Michelin

'Petite Fête Gourmande du Marché' - 110€

Menu 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

- Tin tart with local ceps mushrooms / foie gras and « vin jaune » juice / garden herbs
- Lake Geneva dace tartar / beetroot / tarragon
- Carrots / citrus / herbs from our garden (V)

Fish

- Line caught John Dory / celtuce lettuce / grey shrimps / butter sauce with ginger and basil
- Lake Geneva Dace / carrots / meadowsweet
- Ravioli with spinach / girolles / hyssop stock (V)

Meat

- Milk-fed veal minute smoked with serpolet / fondant potato / sweet onion serpolet juice
- Piglet pieces / celery from our vegetable producer / hogweed juice
- Celtuce lettuce / lemon- thyme sabayon (V)

Fresh and aged cheese trolley.

Or

Choice dessert among :

- flambe fig, lemon thyme, walnut and sheep milk ice cream from « la Bergerie d'Ayze »
- le soufflé à la chartreuse verte
- tonka bean soufflé and crispy hazelnut, Sao Palmé chocolate, espelette pepper and salt flower
- faisselle cheese and homemade honey
- peach and tanaïsie from our garden





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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 fish with bread crust, sand carrot, pike roe condiment and caraway sauce.

Bresse pigeon, young radish, blackcurrant and verbena juice.

Or

Lacquered veal sweetbread, homemade cider, celery cooked in a salt crust.

Beaufort and pine-bud honey.

Or

Cheese trolley. (15€ supplement)

AOP mirabel from « Lorraine » and hogweed.

Java Grand Cru chocolate 64%, 72 hours conching process, smoked Piemontese hazelnut with vine stalks.

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

- All day Wednesday
and Thursday

