

OUR DESSERTS

The Green Chartreuse soufflé
Green chartreuse custard and sorbet

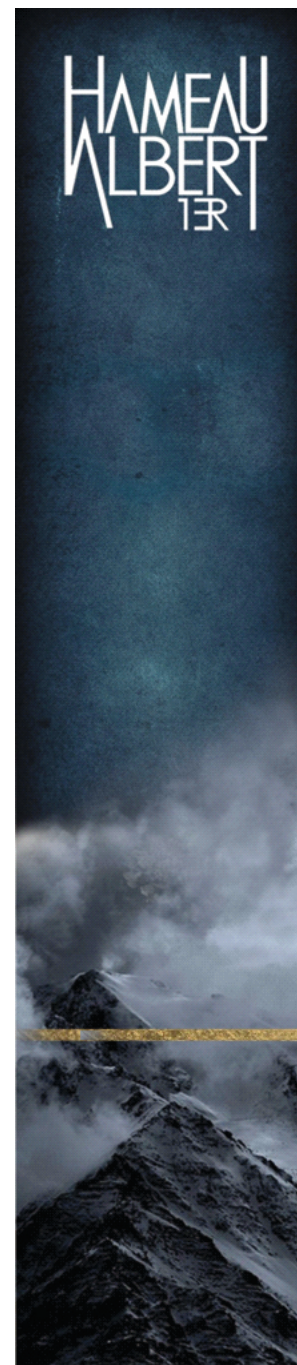
Butternut and pumpkin seed soufflé
Mas Bachès citrus candied,
pumpkin seed praline sauce,
butternut and Buddha hand sorbet

Local apple and celery
Tchuli pepper meringue shell,
apple cooked in its juice, candied celery

Local parsnip and Chocolate
Grand Cru Maracaibo 65% de cacao
Candied with honey, hazelnut from Piedmont
and orange from Nice

Jerusalem artichoke
Coffee Brazil «Bob-O-Link»
and lemon from Menton.
Jerusalem artichoke and coffee praline,
candied lemon and Timut pepper

*Service and taxes included.
French meat. Allergens' list is available upon request.*



Restaurant Albert 1er
Dimanche 31 Mars

**THE CALL
OF SUMMITS**
*Or the irresistible desire
to go higher*

9 courses Menu with cheese and desserts

194€

Scallops from French coasts

Cooked with bread crust, black truffle,
white asparagus and byssus juice

Snails from the « Domaine des Orchis »

Lake fishes musslin, beurre blanc
fresh goat cheese, celeri oil

First green peas

In tartlet, Osciette Impérial caviar and
sabayon with pea pods

The carrot

Raw and cooked, geranium,
hay from Vallorcine farm

Geneva Lake fishing

-Seared, butternut et local saffron
-Smoked and lake fish soup

Pyrénées Milk-fed lamb

Chard, « serac » goat's cheese and lemon
the shoulder in parmentie, black garlic juice

Or

Pigeon raised with chestnut flour

Candied thighs, local beets and
juice infused with juniper berries

Cheese trolley,

with fresh and aged cheeses

Corsican Pink grapefruit & meadowsweet

Yoghurt and meadowsweet mousse, japan pearls,
grapefruit pulp and caramelised anise seeds

Dessert of your choice,

on the « A la carte » selection

**EASTER
MENU**

6 courses Menu with cheese and desserts

155€

Local green peas with Oscietra caviar

Dace from Geneva Lake

Green asparagus and hogweed from our mountains

Easter milk-fed lamb

Local chards

Cheese trolley,

with fresh and aged cheeses

Pré dessert

Dessert of your choice

*A vegetarian option of the Easter menu
is available, upon request from the guest.*

*These menus are provided only
for all the guests at the same table.
Any changes made to the menus will be charged 15€.*