

## 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

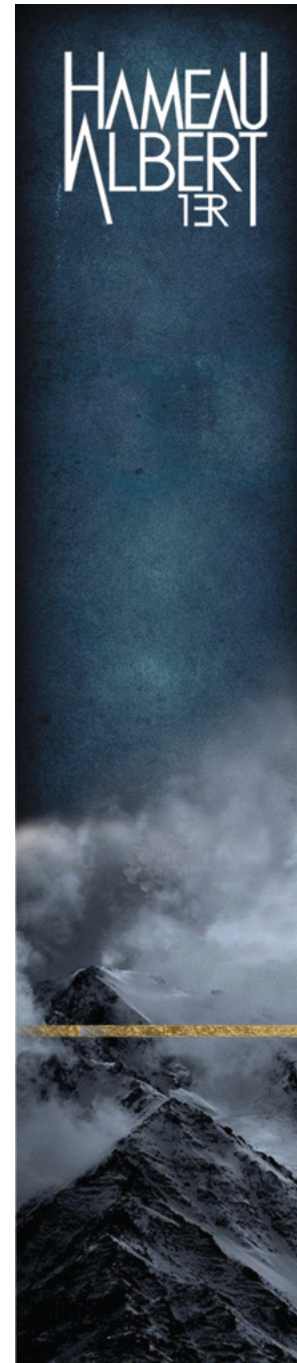
### **Jerusalem artichoke**

#### **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, Oscière Impérial caviar and  
sabayon with pea pods

**The carrot**

Raw and cooked, geranium,  
hay from Vallorcine farm

**Arctic char from Morgex**

Green asparagus, grapefruit and black olives  
Sabayon with local hogweed

**Pyrénées Milk-fed lamb**

Local chards, « serac » cheese, morels,  
wild garlic and the shoulder in parmentier

*Or*

**Pigeon raised with chestnut flour**

Candied thighs, local beets and  
juice infused with juniper berries

**Cheese trolley,**

with fresh and aged cheeses

**Strawberries**

Radish, cottage cheese from Vallorcine farm

**Dessert of your choice,**

on the « A la carte » selection

**EASTER  
MENU**

6 courses Menu with cheese and desserts

155€

**First green peas**

In tartlet, Oscière Impérial caviar and  
sabayon with pea pods

**Dace from Geneva Lake**

Green asparagus, grapefruit and black olives  
Sabayon with local hogweed

**Pyrénées Milk-fed lamb**

Local chards, « serac » cheese, morels,  
wild garlic and the shoulder in parmentier

**Cheese trolley,**

with fresh and aged cheeses

**Strawberries**

Radish, cottage cheese from Vallorcine farm

**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€.*