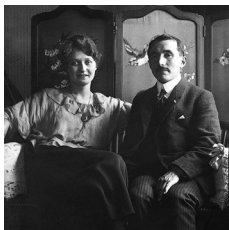


# *More than 115 years of family venture*

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*Joseph and Lydie*



*François-Joseph  
and Clothilde*



*Marcel and Andrée*



*Pierre and Martine*



*Pierre Carrier, Perrine  
and Pierre Maillet*

## *Just a few words about our history... to provide a better understanding of our cuisine*

My great-great grandfather, Joseph Carrier, grocer and stagecoach driver, saw the arrival of the railway in Chamonix in 1902. In light of this development, in 1903 he decided to build this house, in which you now find yourself, which he baptised *La Pension du Chemin de Fer* (The Railway Guesthouse), a small and simple hotel that was only open in the summer months. Whilst Chamonix hosted the first Winter Olympics in 1924, *La Pension du Chemin de Fer* had heating installed, so it could take advantage of the mountain's tourist development. Albert 1<sup>er</sup>, the King of Belgium and revered alpinist, became a regular visitor to Chamonix. After his death in 1934, and, following the brief lease of the hotel to a Milanese during the Moroccan war, François-Joseph, Joseph's son, renamed the hotel *Albert 1<sup>er</sup> et de Milan*.

One generation later, Marcel and Andrée took over the reins of the hotel. Marcel succeeded his mother, Clothilde, in the kitchen and obtained his first star in the Michelin Guide in 1967. In 1979, his son, Pierre Carrier, took over in the kitchen. In 1997, with Martine, they built three farms out of old timber, consisting of twelve rooms, a wellbeing centre with swimming pool and spa, and *La Maison Carrier*, a traditional restaurant. A true-to-life hamlet...

That same year, Pierre Maillet was recruited as Commis Chef of the *Albert 1<sup>er</sup>* restaurant. In 1999, Pierre Carrier obtained his second star in the Michelin guide and the Hameau Albert 1<sup>er</sup> became part of the prestigious Relais & Chateaux chain. I got married to Pierre Maillet in 2001. My husband continued his role as Head Chef until September 2018. For fifteen years, the family worked as a trio.

In the autumn of 2018, Pierre Maillet handed over the reins of the kitchen to his loyal, Second Chef, Damien Leveau, who has worked by his side since 2012. Supported by his friend, Maxime Chapelain, Maître d'hôtel since 2014, they naturally take over, with competence and commitment.

We all approach this turn in the Hameau Albert 1<sup>er</sup> history book with confidence, ambition and serenity.

Constantly evolving, our house's history is, more than ever, the reflection of the life of our family, which for five generations, has drawn strength from always aiming high to achieve more.

I am delighted to welcome you to our restaurant.

*Perrine Maillet-Carrier,  
Director of the Hameau Albert 1<sup>er</sup>*



*Damien Leveau with  
Maxime Chapelain*