

Menus

Restaurant Albert 1^{er}, 2* Michelin

Lunch menus

Menu option - 49€

Except on bank holidays

Appetizer

A dish from the

"Petite Fête Gourmande du Marché" menu

Cheese or dessert

Bite-sized chocolates and desserts

Menu option - 92€

A starter and a dish from the

"Petite Fête Gourmande du Marché" menu

Cheese and dessert trolley

Bite-sized chocolates and desserts

Including two glasses of wine

chosen to compliment with the menu

Lunch and dinner menus

'Petite Fête Gourmande du Marché' - 102€

Menu daily made with market products, for example :

Pan-fried duck foie gras

and lentils.

Half-salted cod, confit potatoes, capers

and bergamot sabayon.

"Perle de la Dombes" duck breast lacquered with pine bud honey,

spices crust, chicory, orange and parsley.

Trolley with a choice of fresh and matured

French and Italian cheeses.

Dessert trolley with a large choice of pastries,

fresh fruit and homemade ice cream and sorbet.

Bite-sized chocolates and desserts.

'Menu du Jour' - 73 €

This menu is not proposed on Friday and Saturday evenings

A starter and a dish from the

'Petite Fête Gourmande du Marché'

Cheese and dessert trolley

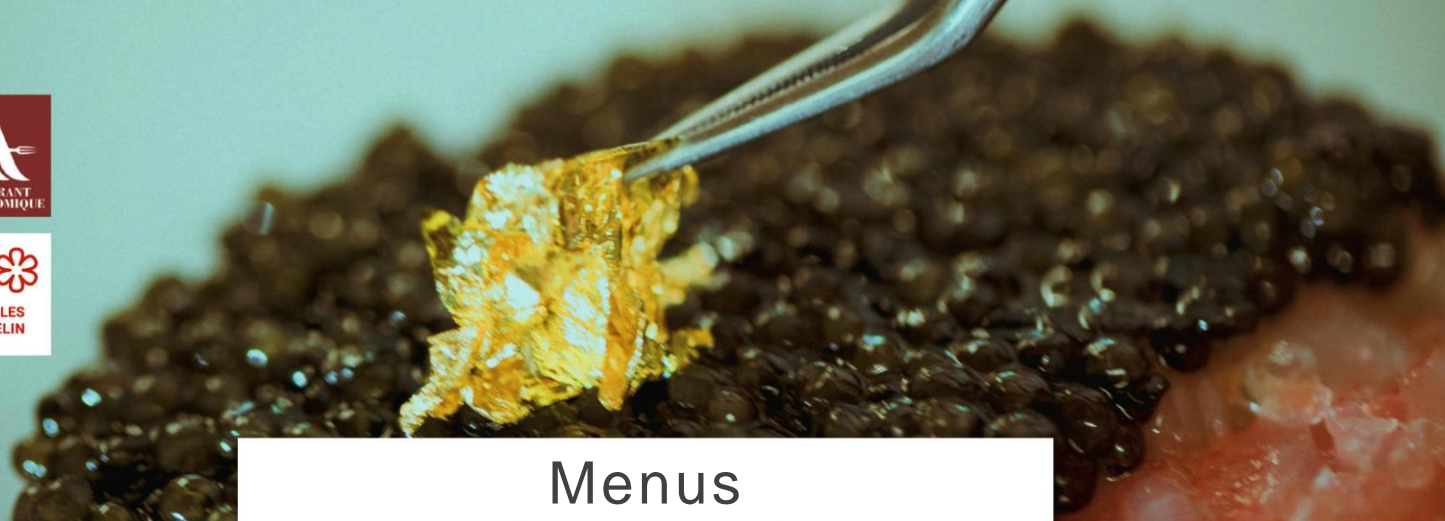
Bite-sized chocolates and desserts

Children's menu - 26 €

Until 8 years

For your children, we will compose a menu together.





Menus

Restaurant Albert 1^{er}, 2* Michelin

‘Menu de la Maison de Savoie’ - 156 €

Taster menu covering three regions : Piedmont, Comtés de Nice and Savoie

This menu is only proposed for an entire table

Duck foie gras,

pasture Alpine dry beef,
cranberries and celery.

Scallops cooked on embers,

Ossetra caviar, seashells and leeks

Roasted Brittany lobster, fagottini claws,

Piedmonts hazelnuts and white Alba truffle.

Lake Geneva perche fish meunière fished by Eric Jacquier,

carrot and citrus.

Royal trout from l’Ain,

Mont blanc snails and parsley.

Hare “à la Royale”,

squash gnocchi and Brussels sprouts.

Trolley with a choice of fresh and matured cheeses.

Figs and almond.

Madong chocolate, long pepper and hay ice cream.

Bite-sized chocolates and desserts

With food and wine pairing (served by the glass) + 95€ per person

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

Holiday 2018

- From 14th October to 6th December 2018
- Reopening on 7th December 2018 for the dinner

* The particularity of cuisine proposed by our chef is not suitable and cannot be adapted for a vegan diet.

** Menu proposals are possible for special events, receptions and group meals.

*** Animals are not permitted in the Albert 1^{er} gastronomic restaurant



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