



Dear Sir or Madam,

To celebrate the New Year, we are proposing an intimate dining experience with a special gastronomic menu devised by the new head chef of our restaurant, Damien Leveau, who will use his creativity and mastery to showcase the finest produce.

The evening will begin at 7.30 pm in the Hotel Albert 1^{er}'s 'QuartzBar', with a flute of jeroboam-served champagne (Bérèche et Fils Brut Réserve).

Our head sommelier, Marc-Henri Mialon, will present you with his fine wine list or the option of a tasting of wines by the glass to accompany the proposed menu.

From the aperitif and throughout the entire evening, our singer will transport you into her jazzy universe which will come to a crescendo when the clock strikes midnight.

WE ARE PROPOSING TWO OPTIONS*:

- **Menu not including drinks (300€ per person)**
For your wine selection, our New Year wine list is at your disposal.
- **Menu with a tasting of wines served by the glass (500€ per person)**
Our head sommelier proposes a carefully-selected tasting of wines by the glass to accompany this festive menu.

Please find, attached, the menu details accompanied by a selection of wines by the glass.
For reservations or additional information, please contact the Hameau Albert 1^{er} reception desk on 0033 4 50 53 05 09 or at infos@hameaualbert.fr

We hope to have the pleasure of celebrating the new year with you.

Yours sincerely,

Perrine Maillet-Carrier
Damien Leveau, Head Chef
Maxime Chapelain, Restaurant manager

** In order to confirm your table, we require a deposit of 150€ per person. In case of cancellation after 24th December 2018, the value of the deposit will be kept as compensation.*

New Year's Eve Menu

ALBERT 1^{ER} GASTRONOMIC RESTAURANT

300 €/person, not including drinks*

Pressé duck foie gras from Dupérier,
alpine pasture dried beef and fig

*

Dublin Bay prawn
- minute cooked, cabbages and seafood sauce
- in tartar, Impérial Ossetra caviar, venere rice tile and smoked onion ice cream

*

Snacked scallops, beetroot and hibiscus, parsley juice

*

Grilled abalone, oxtail, stock and glasswort

*

Poached brill, sweet potato and clementine,
bergamot sabayon

*

Milk-fed free range veal fillet with black truffle, tortellini,
chard and truffle "blanquette" sauce

*

Fresh and matured cheese

*

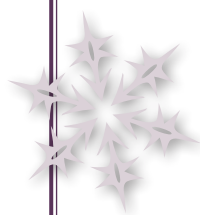
Like a baba, pineapple and coriander, vanilla aged rum

*

Milk chocolate, peanut and kalamansi

*

New Year's petits fours



*** Menu including a selection of wines by the glass at 500 €/person:**

Our head sommelier, Marc Henri Mialon, proposes the following wine-pairings to accompany your New Year's dinner:

Magnum of Champagne Bérèche et Fils Brut Réserve

Magnum of Condrieu « Les Chaillets » 2013 Yves Cuilleron

Magnum of Sancerre « Les Monts Damnés » 2009 François Cotat

Meursault Luchets 2011 Jean-Marc Roulot

Château Belle-Brise 2004

Magnum of Champagne Duval Leroy rosé Prestige