



Dear Sir or Madam,

To celebrate the New Year, our traditional restaurant 'La Maison Carrier' is proposing a festive and convivial evening:

- from 8 pm, Romain and his team will serve an aperitif of magnum-served champagne (Brut Henri Giraud "Esprit Nature") ;

- the evening will commence with our jazz/soul singer, whilst a magician will animate the tables during the meal ;

- for the second part of the evening, our DJ will guide you to the dancefloor with revisited classic disco tracks ;

- when the clock strikes midnight, head chef Stephane Gassot will be on the dancefloor to present you with his New Year gateau centrepiece.

Please find, attached, the proposed inclusive menu at 280 €* per person (menu, champagne and wine at your discretion).

For reservations or additional information, please contact La Maison Carrier restaurant on 0033 4 50 53 00 03 or infos@hameaualbert.fr

We hope to have the pleasure of celebrating the new year with you and we remain at your disposal for any further information.

Yours sincerely.

Stephane GASSOT Restaurant Manager and Head Chef

* In order to confirm your table, we require a deposit of 140€ per person. In case of cancellation after 24th December 2018, the value of the deposit will be kept as compensation.

LE HAMEAU ALBERT 1^{ER}

Hotel, restaurants, spa 🗖 38 route du Bouchet, 74400 Chamonix Mont-Blanc, France 🗖 infos@hameaualbert.fr

Neur Year's Eve Menu TRADITIONAL RESTAURANT LA MAISON CARRIER 280 €/person

Duck foie gras and quince of the garden, balsamic sauce and cinnamon flavored brioche

Simply seized scallop, crystallized celery and apples Granny, shellfish butter

Meagre fillet on the skin, cardoons and caviar from French farmer

Supreme 'Chapon des Dombes' stuffed with truffles, potatoes 'Charlotte' and pumpkin

'Persillé de Tignes', curled fine salad with oil and walnut halves

Roasted whole mango, candied chestnut and honey coulis meringue

New Year Cake and jeroboam of Champagne Henri Giraud

Sweet petits-fours and chocolates

Red wine: Château Dauzac Grand Cru Classé – Margaux 2011 served in magnum Champagne: Henri Giraud – Esprit Nature served in magnum

