



## Menus

Restaurant Albert 1<sup>er</sup>, 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.**





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### **'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 leek.

**Homemade half- smoked dace, goat cheese from Val d'Arly,**  
acacia and saffron honey from Mont Blanc

**Roasted Brittany lobster, fagottini claws and**  
Piedmonts hazelnuts.

**Lake Geneva perche fish meunière**  
gentian, cédrat and pike eggs.

**Free range milk- fed veal, Zitone n°19 gratin,**  
artichoke and black truffle.

**Trolley with a choice of fresh and matured cheeses.**  
**William pear.**

Anise and wild fennel.

**"Samana" chocolate from Dominican Republic.**  
Citrus and meringue.

**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 2019**

- From Sunday 5th to Thursday 23rd May 2019
- Reopening on Friday 24th May 2019 for the dinner
- From Sunday 20th October to Thursday 5th December 2019
- Reopening on Friday 6th December 2019 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<sup>er</sup> gastronomic restaurant





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