



'À la carte'
Restaurant Albert 1^{er}, 2* Michelin

Starters

- Green asparaguses from Robert Blanc in two different ways** 55 €
- pan- fried, Kalamata olives and almond vinaigrette, Bigorre ham.
- chilled, marinated dace with yuzu, asparaguses ice- cream.
- Crispy frogs legs, stuffed morels with bear's garlic** 52 €
brown butter lettuce cream.
- Roasted Dublin Bay prawns and Impérial Ossetra caviar, lemongrass stock** 57 €
In tartar, mango, yuzu and tourteau crab tart.
- "Foie gras de canard" in two different ways:** 62 €
- pressé, cocoa, pineapple and Voastiperifery pepper.
- pan- fried, shredded beef, vegetables of the moment and sobacha stock.
- Choice of one service of "foie gras de canard"** 50 €
- Ossetra caviar** 95 € for 30 gr and 156 € for 50 gr
Served with buckwheat blinis and thick cream.

Fish

- Turbot tronçon in salt crust, thyme and Timut pepper, Pak Choi** 135 € (for 2)
cabbages, seafood stock, crusty vegetables served in a fresh cup, grey shrimps, razor clam and tangy vinaigrette.
- Roasted John Dory with butter, amaretto, greens asparaguses from Robert Blanc, small barley cooked like a risotto and almonds** 62 €





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Lake Geneva fish fished by Eric Jacquier 54 €
Pine buds honey, carrots and preserved lemon.

Meat

Wagyu beef chuck cooked in two different ways, 60 €
celery, green apple and horseradish sabayon.

“Bresse” poularde stuffed with foie gras, morels, greens asparaguses 65 €
from Robert Blanc, gravy poularde sauce and olive oil.

Quercy lamb pieces, Kampot pepper crust, Socca, artichoke, onion, 58 €
preserved lemon and butter anchovy sauce.

Cheeses

Trolley with a choice of fresh and matured French and Italian cheeses 22 €





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Desserts

Dessert trolley with a large choice of gateaux 24 €
Fresh fruit and homemade seasonal sorbets.

Please order the following desserts at the start of your meal:

Warm soufflé 21 €
Warm green Chartreuse soufflé with homemade Chartreuse ice cream
Warm yellow Chartreuse soufflé with homemade liquorice ice cream.

Soufflé sugar apple, granny smith foam 21 €
Cider caramel and green apple cider sorbet.

Corsican chestnut fluffy biscuit creamy mango with chocolate, 21 €
Mango sorbet

'Crêpe Suzette' 21 €
Salted caramel ice cream.

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

Annual 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^{er} gastronomic restaurant

