

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 - 102€

A starter and a dish from the

"Petite Fête Gourmande du Marché" menu

Cheese OR 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' - 110€

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 OR dessert trolley

Bite-sized chocolates and desserts

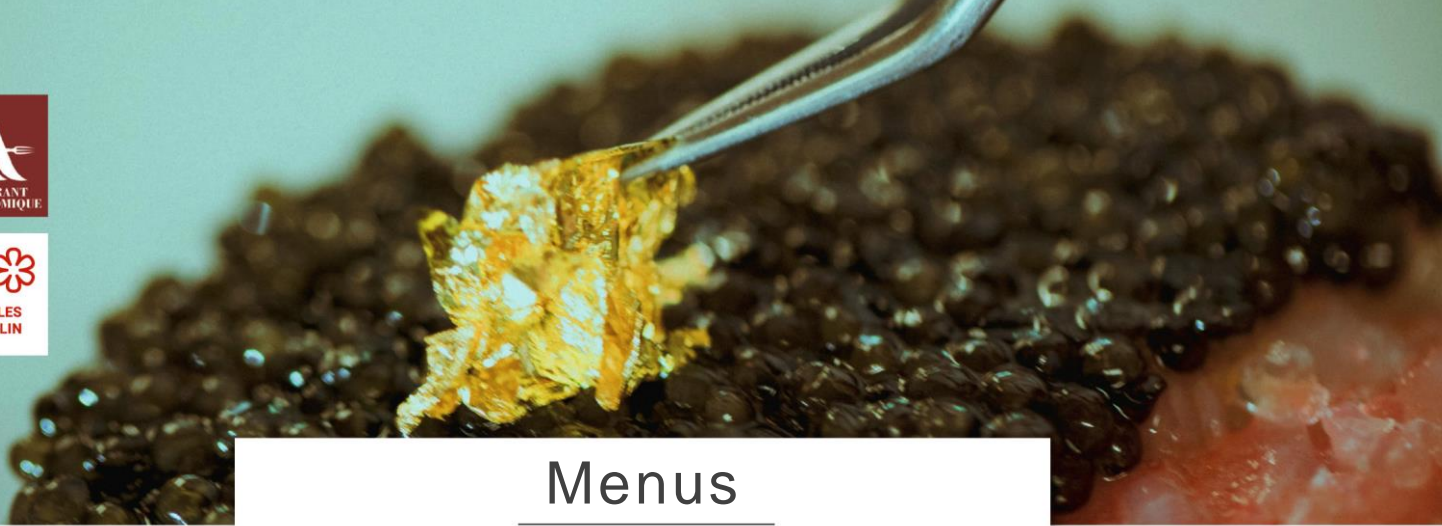
Cheese supplement for different menus at 15€.

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' - 176 €

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

This menu is only proposed for an entire table

Duck foie gras, cocoa,

pineapple and Voastiperifery pepper.

Robert Blanc greens asparaguses

Osetra caviar, buckwheat sabayon.

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

white asparagus, trout roe,
watercress and Château Chalon sauce.

Roasted Racan pigeon breast, minute smoked with vine tendrils,

legs in "bonbon", little barley cooked like a risotto and babies carrots.

Trolley with a choice of fresh and matured cheeses.

Like a baba, pineapple and coriander,

vanilla aged rum.

"Samana" chocolate from Dominican Republic.

Citrus and meringue.

Bite-sized chocolates and desserts

With food and wine pairing (served by the glass)

Practical information

Schedules restaurant Albert 1^{er}

- 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^{er} gastronomic restaurant

