

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

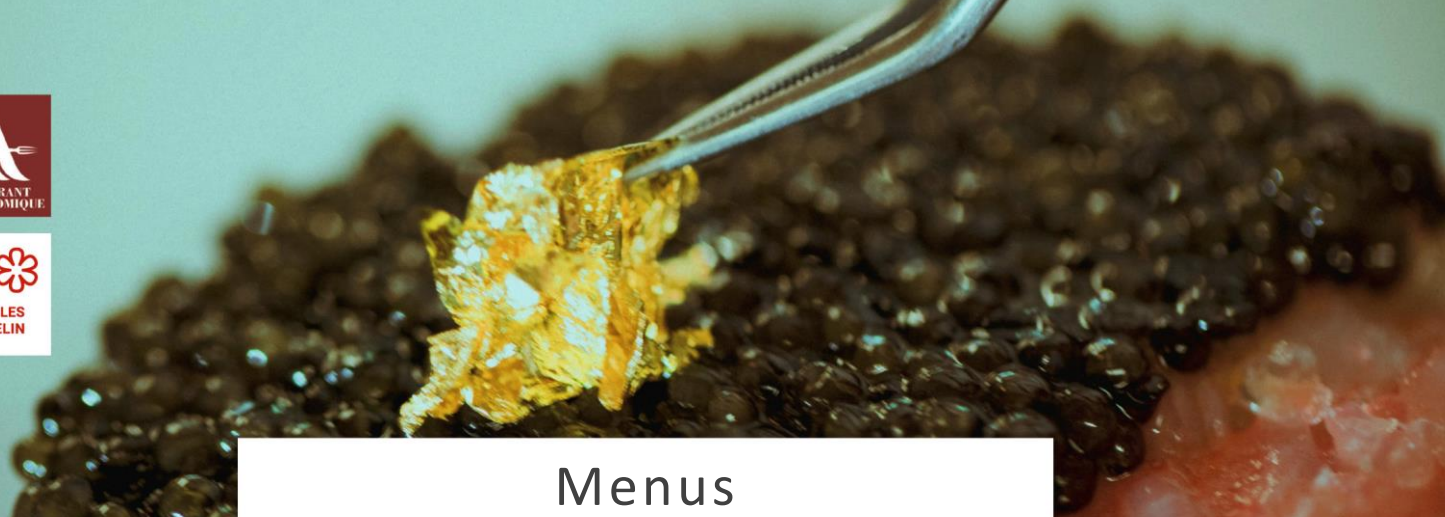
Cheese supplement for different menus at 15€.

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 earth, lake and Mont Blanc.

This menu is only proposed for an entire table

Duck foie gras just cooked with salt, sweet onion stock,
seasonal mushroom and "mouillette".

Confit Savoy trout,
leeks and trout roe.

Homemade half- smoked dace in tartlet, goat cheese from Val d'Arly,
mountain and saffron honey from Mont Blanc.

Seashells in tartar,
Ossetra Imperial caviar and Savoy potatoes.

Lake Geneva perch fish meunière,
colored carrots, oxalis and carvi sauce.

Meat course to choose "à la carte" in the GAME part
(choice of one service of hare).

Trolley with a choice of fresh and matured cheeses.
Conference pear in different textures,
yuzu, sesame and yuzu crystalline.

Altapaz chocolate from Guatemala
fresh raspberry and passion berry sorbet.

Bite-sized chocolates and desserts.

Food and wine pairings availables (served by the glass)

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
- Also exceptionally on Thursday evening 20th June, and from Mid-September

Holiday 2019

- 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

