



## NEW YEAR'S EVE 2019

Dear Madam, Dear Sir,

To celebrate the New Year, we are proposing an intimate dining experience with a special gastronomic menu devised by the head chef of our restaurant, Damien Leveau, who will use his creativity and mastery to showcase the finest produce.

The evening will begin at 7.30 pm in the Hotel Albert 1<sup>er</sup>'s 'QuartzBar', with a flute of magnum-served champagne Henri Giraud fût de Chêne MV 12.

Our head sommelier, Marc-Henri Mialon, will present you with his fine wine list or the option of a tasting of wines by the glass to accompany the proposed menu.

From the aperitif and throughout the entire evening, our artists will transport you into a pop swing universe which will come to a crescendo when the clock strikes midnight.

### WE ARE PROPOSING TWO OPTIONS\* :

- **Menu not including drinks (350 € per person)**  
For your wine selection, our New Year wine list is at your disposal.
- **Menu with a tasting of wines served by the glass, mineral water, tea & coffee included (550 € per person)**  
Our head sommelier proposes a carefully-selected tasting of wines by the glass to accompany this festive menu.

Please find, attached, the menu details accompanied by a selection of wines by the glass. For reservations or additional information, please contact the Hameau Albert 1<sup>er</sup> reception desk on 0033 4 50 53 05 09 or at [infos@hameaualbert.fr](mailto:infos@hameaualbert.fr)

We hope to have the pleasure of celebrating the new year with you.

Yours sincerely,

Perrine Carrier, managing director  
Damien Leveau, head chef  
Maxime Chapelain, restaurant manager

\* In order to confirm your table, we require a deposit of 175 € per person. In case of cancellation after 17<sup>th</sup> December 2019, the value of the deposit per person cancelled will be kept as compensation.

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LE HAMEAU ALBERT 1<sup>ER</sup>

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# *New Year's Eve Menu*

GASTRONOMIC RESTAURANT ALBERT 1<sup>ER</sup>

350€/person, not including drinks\*

Razor clams, sea urchins and crispy tile

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Dublin bay prawns and king crab rilette in cannelloni,  
yuzu condiment and Ossetra Imperial caviar

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Cooked and raw scallops, black truffle and watercress

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Foie gras ravioli, Roscoff onion stock and Alba white truffle

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Brittany lobster in tartar, citrus and cauliflower, coral sabayon

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Wild mallard duck breast in crispy breadcrumb, the leg in "bonbon",  
winter vegetables, blueberries and hibiscus sauce

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Fresh and matured cheeses

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Cottage cheese mousse, citrus marmelade, saffron  
and mountain honey from Mont-Blanc

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Adagio milk chocolate "bûchette", mango and passion fruit

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New Year's petits fours

**Our head sommelier, Marc Henri Mialon, proposes the following wine-pairings to accompany your New Year's dinner :**

- Magnum of Champagne fût de Chêne MV 12 Henri Giraud
- Saké Junmai Daiginjô Shuhari Matsumoto Shuzô
- Magnum of Château Carbonnieux blanc 2016
- Meursault Charmes Dessus 2013 Girardin
- Magnum of Gevrey Chambertin 1<sup>er</sup> cru Poissenots Humbert 2010
- Jurançon Jardin Babylonne 2014 Didier Dagueneau

\* Menu including a selection of wines by the glass at 550€/person