



SAINT-SYLVESTRE 2019

Dear Sir or Madam,

To celebrate the New Year, our traditional restaurant 'La Maison Carrier' is proposing a festive and convivial evening:

- from 8 pm, Romain and his team will serve an aperitif of magnum-served champagne (Roederer Brut Classic) ;
- the evening will commence with our jazz/soul singer, whilst a magician will animate the tables during the meal ;
- for the second part of the evening, our DJ will guide you to the dancefloor with revisited classic disco tracks ;
- when the clock strikes midnight, head chef Stephane Gassot will be on the dancefloor to present you with his New Year gâteau centrepiece.

Please find, attached, the proposed inclusive menu at 280 €* per person (menu, champagne and wine at your discretion).

For reservations or additional information, please contact La Maison Carrier restaurant on 0033 4 50 53 00 03 or infos@hameaualbert.fr

We hope to have the pleasure of celebrating the new year with you and we remain at your disposal for any further information.

Yours sincerely,

Stéphane Gassot,
Restaurant Manager and Head Chef

* In order to confirm your table, we require a deposit of 140€ per person. In case of cancellation after 17 December 2019, the value of the deposit will be kept as compensation.

LE HAMEAU ALBERT 1^{ER}

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New Year's Eve Menu

TRADITIONAL RESTAURANT LA MAISON CARRIER

280 €/person

Duck foie gras with cranberries jelly make like a 'mirror',
toasted 'Panettone'



Warm blue lobster, leeks and chestnuts fondue
with Italian bacon from Arnad



Pan fried turbot fillet, parsnip cooked with honey,
juice and crusty bread with gingerbread flavours



Roasted veal 'médaille', Jerusalem artichoke mousseline
with black truffle, candied beetroots



'Crèmeux des reines' and 'beaufort d'alpages' cheeses,
'Doucette' salad and walnuts bread



Candied pineapple 'Victoria',
coconut mousse and vanilla coulis



New Year's cake,
sweet petits fours and chocolates

Red Wine : Château Pedesclaux Pauillac – Grand cru classé – 2010

Champagne : magnum-served Roederer Brut Classic

