



Menus

Restaurant Albert 1^{er}, 1* 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 cheeses

OR

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 - 38 €

Until 8 years

For you children we will compose a menu together.





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‘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 mushrooms and “mouillette”.

Lake Geneva half-smoked dace,
Val d’Arly goat cheese and watercress.

Beaufort cheese ravioli and leeks, poultry oyster,
Albuféra sauce and black truffle.

Lake Geneva perch fish in two cook, crayfish
with lemon thyme foam and Ossetra caviar Imperial.

Snacked char fish, cereals, “Cévennes” sweet onions,
alpine pasture beef and black truffle.

Meat course to choose “à la carte”
(choice of poularde for two person).

Fontina cheese, crispy chestnut, Savoy pear.
Blood orange,

saffron and confit cédrat lemon, limoncello soufflé.

Passion fruit,
Arcato chocolate 66% of cocoa and caramel.
Bite-sized chocolates and desserts.

Food and wine pairings availables (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 2020

- From Sunday 3rd May to Friday 22th May 2020 for the dinner.
- From Sunday 18th October to Friday 4th December for the dinner.

* The particularity of cuisine proposed by our chef is not suitable and cannot be adapted for a vegan diet.



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