



HAMEAU
ALBERT
1^{er}

RELAIS &
CHATEAUX

The Albert 1^{er} restaurant

Welcome to our Michelin-starred restaurant



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Damien Leveau

For more than one hundred and fifteen years, cooking has been a passion that has brought our family to life. It all began with good old French cuisine back in 1903 when the Hameau Albert 1^{er}, formerly known as the Railway Guesthouse, was opened by Joseph Carrier and his wife, Lydie.

Today, it is 34-year old, Damien Leveau who takes charge as head chef of the gastronomic Albert 1^{er} restaurant. Arriving in 2012 and having spent four years as second chef, he took over from Pierre Carrier and Pierre Maillet in 2018, and thus continues the family tradition and our attachment to local produce, a part of which is cultivated in the Hameau Albert 1^{er}'s vegetable garden.

Originally from Chartres and the son of a cereal farmer, Damien was raised with an appreciation of "good food" and has been passionate about cooking from a young age. Self-taught, both instinctive and a perfectionist, he maintains our house's identity and continues its philosophy, while adding to it his personality and sensitivity.

Curious, eager to learn, discover and invent, he feeds his creativity throughout the harvest, fishing and hunting seasons. *"I mostly look for simplicity in my cooking, so as not to camouflage the product with too much complexity. I consider only what is important, showcasing the best, regional produce. I particularly like to offer a product prepared in two different ways and served at the same time on two plates - one hot, the other cold, for example - to highlight the product's true potential by the creativity and diversity that goes into its preparation"*, affirms the chef.

Being equally at home with both meat and fish dishes, Damien strives to work with local producers as much as possible and 95% of them are French. He works meticulously on taste and presentation to offer our clients a delightful culinary journey and enable them to discover his world where technicality, precision and creativity go hand in hand.

So, let yourself go, and savour this moment!

