



Menus

Restaurant Albert 1^{er}, 1* Michelin

'Petite Fête Gourmande du Marché' - 110€

Menu daily made with market products, for example :

Menu 2 courses, cheese **or** dessert at 78 €

Menu 3 courses, cheese **or** dessert at 110 €

Supplement for cheese **and** dessert at 15 €

Starter

- Foie gras / strawberry / rhubarb from our garden / verbena
- Lake Geneva dace tartar / beetroot / tarragon
- Carrots / citrus / herbs from our garden **(V)**

Fish

- John Dory / razor clams / zucchini / wild garlic
- Char / carrots / woodruff
- Ravioli / meadows mushrooms / hyssop stock **(V)**

Meat

- Stuffed lamb saddle / green peas / carrots / nepita
- Bresse poularde / confit leg / tansy stock / girolle / black garlic condiment
- Celtuce lettuce / lemon- thyme sabayon **(V)**

Cheese trolley

Or

Choice dessert among :

- Apricot, « sablé Breton » and sheep milk ice- cream from « la bergerie d'Ayze »
- le soufflé à la chartreuse or raspberries,
- Grand Cru Sambirano chocolate 68%, wild blueberries tansy ice- cream
- cherries, almond and tarragon

(V) : vegetarian course





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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

Savoy button mushroom stock, foie gras cooked in a salt and seasonal mushrooms.

Stuffed zucchini flower, perch,
crayfish foam with gentian.

Outdoor beef heart tomato, smoked creamy serac cheese,
green tomato sorbet and lovage, herbs from our garden.

Lake Geneva dace tartar, cucumber and pike roe,
tansy and oxalis water.

Char, green peas, fresh almond and cherry.

Anjou pigeon, peach, elderberry, fresh cheese tommino gnocchi and tangy juice.

Or

Lacquered veal sweetbread, homemade cider, Zitone,
meadow mushrooms and hay.

Beaufort and pine-bud honey.

Or

Cheese trolley. (15€ supplement)

Apricot, elderberry and goat milk from our mountain.

Madagascar Grand Cru chocolate 64%, cocoa mucilage
and Piemontese hazelnuts.

Food and wine pairings availables (served by the glass)

Practical information

Schedules restaurant Albert

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- 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