

## OUR SOUVENIR SHOP

Available at the hotel's main entrance

Honey from our beehives 2020

Hand crafted knives « Le Chamoniard »

Codage products

Mont Blanc Fragrance Store products

Bungalow Graphic products



February 2021

R O O M S E R V I C E

CHEF DAMIEN LEVEAU

Lunch  
Dinner



12H00 - 13H30

19H30 - 21H00

900 - 917

## OPENINGS

Osciètre Caviar served with blinis and cream

30 gr portion

50 gr portion

Chargrilled foie gras, beef ravioli, seasonal vegetables, stew

Oeuf parfait, Jerusalem artichokes risotto, smoked broth and black truffle

Lobster tortellini, lobster head's nage and Timut pepper

Savoy cold cuts selection

Albert 1<sup>er</sup> home-smoked salmon

Homemade candied duck foie gras served in a jar

Green salad

Cesar salad

Pâté en croûte, green salad and picked vegetables (Dombes' duck, foie gras and black truffle stuffing)

## TRADITIONS

Duck and polenta parmentier served in a jar

Savoyard Crozet gratin, AOP Reblochon cheese and streaky bacon

Tartiflette served in a jar and green salad

Lasagna served in a jar and green salad

Lake Geneva's meunière perch fillets, hand-cut French fries

## SERVICE 24H/24

Osciètre Caviar served with blinis and sour cream

30 gr portion

50 gr portion

Savoy cold cuts selection

Albert 1<sup>er</sup> home-smoked salmon

Homemade candied duck foie gras served in a jar

Vegetables soup of the day

Pâté en croûte, green salad and picked vegetables (Dombes' duck, foie gras and black truffle stuffing)

Green salad

Tartiflette served in a jar and green salad

Duck and polenta parmentier served in a jar (*30 minutes preparation*)

Lasagna served in a jar with green salad (*30 minutes preparation*)

Regional cheeses selection

Cottage cheese, served with sugar, honey or jam

Dark chocolate fondant

Seasonal vanilla-infused fruits salad

Cold assortment: cold cuts, salad, cheeses, and desserts

Service and taxes included / French meat  
Allergens' list is available upon request

Service and taxes included / French meat  
Allergens' list is available upon request

89 €

140 €

30 €

28 €

26 €

21 €

21 €

35 €

10 €

20 €

20 €

24 €

24 €

24 €

24 €

38 €

89 €

140 €

21 €

21 €

35 €

15 €

20 €

10 €

24 €

24 €

24 €

18 €

10 €

12 €

12 €

45 €

## DAY OUT'S SNACKS

*For your daily mountain adventures, think about us!*

*Book your picnic the day before your excursion, 8 P.M. latest.*



Baguette sandwich

8 €

*Ham, Charente Poitou AOP butter*

*Ham, AOP Beaufort cheese*

*Swiss dried beef, Val d'Arly's goat cheese*



Viking's sandwich

8 €

*Salmon, Charente Poitou AOP butter and green salad*



Excursion

(15 € deposit) 12 €

*1 Sandwich*

*1 Evian 50 cl water bottle*

*1 Seasonal fruit*



Expedition

(15 € deposit) 19 €

*1 Baguette or tradition bread*

*1 Cereal's bar*

*1 Seasonal fruit*

*1 Evian 50 cl water bottle*

*1 Dried fruits selection*

*1 Regional cheeses selection (Etivaz, Montroc's Tomme)*

*1 Homemade meat terrine or 1 saucisson or 1 sandwich*

*Option for an additional sandwich (3€ extra charge)*

Service and taxes included / French meat  
Allergens' list is available upon request

## CHEF'S INSPIRATIONS

Raw and cooked scallops 30 €

Tartare-style, with Meyer lemon

Chargrilled, Fregola Sarda cooked like a risotto, bard and Meyer lemon leaves nage

French beef tournedos, Savoy mushroom sauce 40 €

Free range fowl, poulette sauce 32 €

Iberian pork chop, black garlic jus 28 €

Pan fried arctic char fillet, beurre blanc 35 €

Pan fried Lake Geneva's dace, beurre blanc 35 €

Meunière-style sole 40 €

Lacquered veal knuckle, Vadouvan jus 28 €

- Polenta, black garlic condiment
- Seasonal vegetables
- Herbs gnocchi and Savoy sauteed mushrooms
- Mashed potatoes

## CLASSICS

Savoy mushroom risotto 25 €

Albert 1<sup>er</sup> Hamburger (Chicken, guacamole, beaufort cheese), hand-cut fries

Adult 22 €

Child 15 €

Pasta, tomato sauce and AOP Parmesan cheese 18 €

Vegetables soup of the day 15 €

Children's dish:

Ham or chicken or beef or white fish or soft-boiled egg 15 €

Choice of sides: pasta, rice, mashed potato, vegetables

Service and taxes included / French meat  
Allergens' list is available upon request

## DESSERTS

Regional cheeses selection	18 €
Yuzu, Piedmont hazelnuts and smoked hazelnuts sauce	12 €
Chocolate and hazelnut finger, salted caramel ice-cream	12 €
Cottage cheese, served with sugar, honey or jam	10 €
Dark chocolate fondant	12 €
Seasonal vanilla-infused fruits salad	12 €
Floating island	
Roasted pineapple, Madagascar vanilla cream, lemon juice and meringue	12 €

The full wine list is available upon request, or through our website, within the "1\* Restaurant" section, "Menus", "Wines".



Service and taxes included  
Allergens' list is available upon request

Service and taxes included

## ROSÉS WINES 75cl

Corsican Wine Rosé Gris, 2018, Domaine Marquilliani 55 €

## WINE BY THE GLASS 12cl

### CHAMPAGNE

Champagne flute Henri Giraud « Fût de chêne » MV14 Albert 1<sup>er</sup> 35 €

### WHITE WINES

Sancerre, Monts-Damnés, 2017, F.Cotat *Loire Valley* 16 €

Puligny Montrachet, 2017, Domaine Bzikot *Burgundy* 29 €

Beaumes de Venise Muscat, 2016, Domaine Bernardin *Rhône* 24 €

### RED WINES

Barolo « Bussia », 2012, Prunotto *Piedmont, Italy* 19 €

Mondeuse « Prestige des Arpents », 2017, Domaine Trosset *Savoie* 17 €

Selection from our wine list  
and cocktails' menu

Restaurant Albert 1<sup>er</sup>, 1\* Michelin



Service and taxes included

Service and taxes included

## COCKTAILS 12cl

*In addition to the wine list, we offer you a cocktail of the day throughout the week.*

### Blue Hawaian (Monday)

*White rum, Curacao, pineapple juice, coconut cream*

### Scottish Kilt (Tuesday)

*Scotch whisky, Drambuie liqueur, Picon Bitter*

### Bonaparte (Wednesday)

*Vodka, Napoléon's Mandarin, lemon juice, pink pepper tonic*

### The Alpine (Thursday)

*Gin, pine tree liqueur, lime juice, tonic water*

### The Exotic (Friday)

*Amber rum, pineapple juice, lime juice, mango juice*

### Moscow Mule (Saturday)

*Vodka, lime juice, Ginger beer*

### Saint-Martin (Sunday)

*Gin, passion fruit juice, mango juice, kiwi, lime juice*

Service and taxes included

## CHAMPAGNES 75cl

Taittinger Brut Réserve

85 €

Henriot « Brut Souverain »

120 €

Charles Heidsieck Rosé, 2006

175 €

Henri Giraud « Fût de Chêne MV14 », Grand Cru de Aÿ

220 €

Bollinger, Grande Année 2002

365 €

Billecart-Salmon « Louis », 2006

450 €

37,5 cl Billecart Salmon Rosé

75 €

15 €

15 €

## WHITE WINES 75cl

Saumur Brezé, 2014, Domaine Guiberteau *Loire Valley*

110 €

37,5 cl Vouvray Renaissance, 2017, S. Brunet *Loire Valley*

35 €

Rully, 2017, Domaine Jaffelin *Burgundy*

65 €

Bourgogne Hautes Côtes de Nuits, 2017, Domaine Rion *Burgundy*

75 €

Côte du Rhône, 2013, Domaine Jamet *Rhône*

45 €

Crozes-Hermitage « Les Charmeuses », 2017, Domaine Mucyn *Rhône*

65 €

15 €

15 €

15 €

## RED WINES 75cl

Bourgogne « Noble Souche », 2010, Domaine D.Mortet *Burgundy*

80 €

Bourgogne « L'équilibriste », 2016, Domaine M.Soyard *Burgundy*

55 €

Saint-Joseph, 2014, Pierre Gonon *Rhône*

95 €

Reuilly, 2014, Domaine des Poète *Loire Valley*

65 €

Améthyste, 2016, Domaine des Ardoisières *Savoy*

160 €

Château Haut Marbuzet, 2011, *Saint Estèphe*

145 €

Château Mouton Rothschild, 1995, 1<sup>st</sup> Grand Cru Classé *Pauillac*

1200 €

37,5cl Château Cos d'Estournel, 1997

2<sup>nd</sup> Grand Cru Classé *St-Estèphe*

170 €

Costière de Nimes « La Marginale », 2015, Terres des Chardons

60 €

Service and taxes included