



HAMEAU
ALBERT
1^{ER}



Le Hameau Albert 1^{er}

A Family Story



Joseph Carrier, my great-great grandfather, grocer and stagecoach driver, saw the arrival of the railway in Chamonix in 1902. In view of this development, in 1903 he decided to build this house, which he baptised La Pension du Chemin de Fer (The Railway Guesthouse), a small and simple hotel, just a step a way from the train station that was open only in the summer months. Whilst Chamonix hosted the first Winter Olympics in 1924, La Pension du Chemin de Fer had heating installed so it could take advantage of the mountain’s tourist development. Albert 1er, the King of Belgium and revered alpinist, became a regular visitor to Chamonix. After his death in 1934, and following the brief lease of the hotel to a Milanese during the Moroccan war, my great-grandfather, François-Joseph, renamed the hotel Albert 1er et de Milan.

One generation later, it was the turn of my grandparents, Marcel and Andrée Carrier, to take over the reins of the hotel. Marcel replaced his mother, Clothilde, in the kitchen and obtained his first star in the Michelin Guide in 1967. In 1979, my father, Pierre (Marcel’s son) took over in the kitchen. In 1997, with my mother, Martine, they built three farms out of old timber, consisting of twelve rooms, a wellbeing centre with swimming pool and spa and a traditional restaurant, La Maison Carrier. Le Hameau Albert 1er was born.

In 1999, Pierre Carrier obtained his second star in the Michelin Guide and Le Hameau Albert 1er became part of the prestigious Relais et Chateaux chain.

In 2011, the hotel was awarded 5-star classification.

Pierre Maillet took over from my father as Head Chef of the Albert 1er gastronomic restaurant until autumn 2018.

Today, it’s Pierre Maillet’s former second chef, Damien Leveau, who takes charge of our Michelin-starred gastronomic restaurant and who now invites you to discover his culinary universe.

As for me, the fifth generation of the family, I became part of the adventure in 2002 and I am delighted to continue telling the Hameau Albert 1er’s story.

The constantly evolving history of the Hameau Albert 1er reflects now, more than ever, this family which, for five generations, has gone from strength to strength by challenging itself to aim high.

*Perrine Carrier,
General Manager of the Hameau Albert 1^{er}*





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Over 120 years

of important historical dates

At the end of the 19th century, Joseph Carrier ran a grocery business and transported visitors by stagecoach from Chamonix to Geneva and Martigny.

- 1902** The introduction of the railway in Chamonix.
- 1903** The opening of La Pension du Chemin de Fer by Joseph Carrier, Perrine Carrier's great-great grandfather.
- 1924** For the Olympic Games, central heating is installed in all hotel rooms. The hotel can now open its doors in the winter. The hotel is renamed Hôtel de Milan by Milanese manager, Mr Arno while Perrine's great-grandfather, François-Joseph takes leave to fight in the Moroccan War.
- 1925** The first appearance of the Hôtel de Milan in the Michelin Guide.
- 1934** The death of Belgian King, Albert 1^{er}, who regularly came climbing in Chamonix.
- 1935** In his honour, François-Joseph renames the hotel Albert 1^{er} et de Milan. Reference to this name still exists above the main entrance door.
- 1956** Joseph's son, Marcel, takes over the running of the hotel, with his wife, Andrée. He also takes on the role of head chef, succeeding his mother, Clothilde.
- 1962** Alpine Ski World Championships: for this event, Perrine's grandfather, Marcel, expands the hotel, which now has fifty rooms.
- 1967** Head chef, Marcel, obtains his first star in the Michelin Guide. He will keep it for seventeen more years.
- 1976** The opening of Marcel Carrier's second hotel, the Auberge du Bois Prin.
- 1979** After finishing his apprenticeship with other chefs in Megève, Bordeaux and on the Côte d'Azur, Perrine's father, Pierre Carrier, returns to the Albert 1^{er}, accompanied by his wife, Martine. Perrine is born in 1979, followed by their second daughter, Isabelle in 1982.





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From the past to the present

Progression, through passion

- 1985** Pierre Carrier is awarded his first Michelin star, having lost his father's star in 1983.
- 1988** Pierre and Martine are awarded the Clé d'Or in the Gault & Millau Guide.
- 1991** Gault & Millau awards a score of 17/20 and 3 'toques rouges' to the Albert 1^{er} restaurant.
- 1996** The start of a vast hotel expansion with the construction of three Savoyard farmhouses, comprising twelve beautiful and modern rooms/suites and an indoor/outdoor swimming pool, complete with Jacuzzi and a large, sun terrace facing Mont Blanc.
- 1997** Simultaneous opening in time for Christmas of La Maison Carrier traditional restaurant and Le Bachal spa.
- 1999** Pierre Carrier is awarded his second Michelin star and 4 'Maisons Rouges' as well as 18/20 from Gault & Millau. The Hameau Albert 1^{er} becomes part of the Relais & Château chain.
- 2001** Pierre Maillet, having left Alain Ducasse's Louis XV restaurant in Monaco, begins to work his way up the ranks of the Albert 1^{er} gastronomic restaurant, where he becomes head chef in 2006.
- 2004** Complete renovation of the rooms in the Albert 1^{er} main building.
- 2008** The opening of the QuartzBar in the Albert 1^{er} building.
- 2011** The opening of a new wooden chalet, the Chalet Grépon, as part of a sustainable development project (low energy consumption...).
- 2017** A new building is constructed, comprising Le Fenil seminar rooms and the Blaitière Suite for 4 people.
- 2018** Pierre Maillet moves along with new projects; Damien Leveau his second in command, takes up the challenge and assumes the chef's toque of the starred Albert 1^{er} restaurant.



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From the past to the present

Progression, through passion

- 2021** Complete renovation of the kitchen and restaurant room of the Albert 1er.
- 2022** Gault & Millau Awards, Trophy « Grand de demain » granted to Damien Leveau chef of cuisine of the starred Albert 1er restaurant.
- 2023** The Hameau celebrates 120 years.

