

Gastronomic Restaurant Albert 1er

Dear Madam, Dear Sir,

To celebrate the New Year 2024, we are proposing an intimate dining experience with a gastronomic menu devised by our chef Damien Leveau.

The evening will start at 7.30 pm in the Hotel Albert 1er "QuartzBar" with a flute of champagne Billecart « Louis » Salmon 2009.

From the aperitif and throughout the entire evening, our artists will transport you in music until the clock strikes midnight.

We are proposing two options:

- Menu without drinks : 375 € per person. For your wine selection, our New Year's wine list is at your disposal ;
- Menu with a tasting of wines served by the glass, mineral water, tea and coffee included at 595 € per person.

Our head sommelier Youri Greffe will propose a carefully selected tasting of wines by the glass to accompany this festive menu.

We look forward to celebrating with you the New Year 2024 and remain at your disposal. Yours sincerely,

Perrine Carrier General Director Damien Leveau Head Chef

For reservation* or additional information, please contact the Hameau Albert 1er reception desk.

*In order to confirm your table, we require a deposit of 187,50 € per person. In case of cancellation after 16th december 2023, the value of the deposit per person cancelled will be kept as compensation.

NEW YEAR'S EVE 2023

Isigny Salmon

Candied in musslin, Oscietra Imperial caviar



Scallop smoked in-house

Cauliflower, pollen, citruses



Sweetbread & Foie gras pie

Local pears, young shoots leaves, fir buds



Blue lobster

Fingertip claws, squash and hazelnut praline from Piedmont



The Fennel

Raw & cooked, fennel sorbet and green apple



« French hunt » deer

Red cabbage, horseradish and juniper berry juice



Fresh and aged cheeses.



« Hameau » quince

Brut Alpin Rosé « Maison Blard & Fils », Cedrat lemon from the Mas Bachès



Grand Cru chocolate, Maracaibo 65%

Various textures, Cacao mucilage sorbet

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

