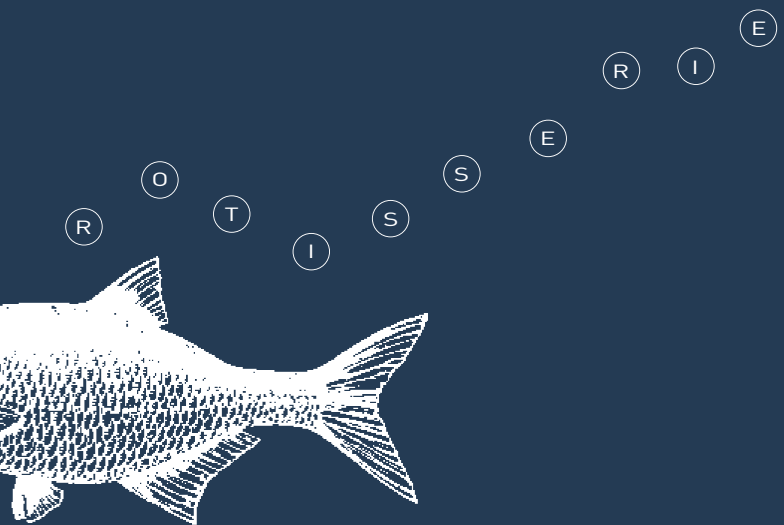




ATELIER MAITRE ALBERT
RESTAURANT AVEC GUY SAVOY



July 2018
Photos : Laurence Mouton



Associate director: Laurent Jacquet

Since Laurent Jacquet couldn't decide if he wanted to be in the kitchen or on the floor, he did a double major at hospitality management school. While he wasn't convinced by his first experience in the kitchen, his second experience front-of-house at the Troisgros restaurant sparked his enthusiasm. He honed his skills at L'Oustau de Baumanière in Provence and then L'Auberge de Provence in London, before returning to France to work as a demi-chef de rang for Guy Savoy. He then took over from Jean-Paul Montellier as dining room manager of Restaurant Guy Savoy, and moved on to the interim management of Les Bouquinistes. He took to it keenly, and so when Guy Savoy opened L'Atelier Maître Albert, he applied for the position of associate director. "I really enjoy working with Guy Savoy because he has a real vision of the profession. As associate director of one of his restaurants, I 'extend' his work into a context that differs from his gastronomic restaurant at Monnaie de Paris. All of the restaurants share the same spirit—we're like the fingers of his hand!"

Chef: Emmanuel Monsallier

At the age of 19, his hospitality management degree fresh in hand, Emmanuel Monsallier (known as Manu!) began working at the Bernard Loiseau restaurant as commis chef. After a stint with Jean Bardet, he was hired by Guy Savoy for the opening of the Bistrot de l'Etoile on avenue Niel and then as demi-chef de partie at his gastronomic restaurant on rue Troyon. He gained some more experience with Lucas Carton, before returning to Guy Savoy as chef de partie. Then became chef at the Bistrot de l'Etoile on rue Troyon, chef at Version Sud, "chef tournant" or relief chef, and has been chef at L'Atelier Maître Albert since the restaurant opened.

"After twenty years as chef, I appreciate the family atmosphere that reigns at Guy Savoy. We all work for and with him, a real relationship is forged. And what's on the plate has to be in his image: no fuss. I love this style of cooking."



L'ATELIER MAÎTRE ALBERT: GUY SAVOY'S RÔTISSERIE

A place of twisted wood beams and old stone in a building dating back to 1400. In perfect counterpoint to the period architecture, Jean-Michel Wilmotte's resolutely contemporary decorative scheme complements the historical grandeur of this magnificent space.



Warmed by the fire that crackles within the building's imposing period fireplace during winter, and cooled by the thick stone walls in high summer, guests are assured comfort and flavour at l'Atelier Maître Albert. Since its beginnings Guy Savoy has sought to create a restaurant that is first and foremost a place of conviviality, where guests can dine in an informal, relaxed ambience.

The period architecture suffuses the main dining room with a natural ambience, and the monumental fireplace on one side acts as a grand aesthetic parallel to the great rôtisserie opposite. Here the chef leads his kitchen as the dining room watches on. Large, convivial tables welcome guests in the bar-vinothèque, whose extensive library of wine invites diners to sample a few select favourites from the cellar. The Salon Bibliothèque is an extension of the warm, homely theme that the architecture of the restaurant dictates.

ATELIER MAÎTRE ALBERT
 1, rue Maître Albert 75005 Paris
 Tel: + 33 1 56 81 30 01 - Fax: +33 1 53 10 83 23
 ateliermaitrealbert@guysavoy.com - www.ateliermaitrealbert.com

Open 7 days a week except on Saturday lunch and Sunday lunch
 Lunch: from 12:00 pm to 2:30 pm
 Dinner: from 6:30 pm to 11:30 pm from Monday to Sunday

Closed for Christmas holidays
 Private rooms available for group bookings at lunch and dinner
 Air conditioning – Valet parking
 Getting there: Saint-Michel / Maubert Mutualité metro. Public car park: Notre-Dame

SPRING MENU 2018

(Given as a guide)

The menu is created by Emmanuel Monsallier with Guy Savoy

To share... (x2)

Slate butcher € 22

To begin...

- * Fresh seasonal salad and sauteed chicken livers € 11
- * Velouté soup "de l'Atelier" in a pitcher € 14
- Around the tomato € 15
- Our daily starter € 16
- Cod fish like "ceviche" zucchini duo and mango chutney € 18
- Small skewer of prawns, crunchy vegetables and rocket salad € 19

To continue...

- * Spit-roasted free-range chicken € 22
- * Daily fish à la plancha € 24
- Beef rib "Charolaise" € 87
- Spit-roasted lamb € 29
- Duck breast on the spit € 31
- Spit-roasted veal "T-Bone" € 28
- Daily fish on the spit € 28
- Pigeon from brittany nthe spit € 39
- The weekly casserole dish € 27
- Skewer of vegetables € 19

Choose your accompaniment...

Gratins

- Potatoes gratinated with cream and garlic
- Eggplant gratin
- Spinach and mushrooms gratin
- Mashed zucchini and sweet peppers

And the others

- Mashed potatoes
- Green salad
- Risotto of small pasta
- Melted carrots with ginge

Pour terminer

To finish

- * Ewe cheese with black cherries jam € 12
- * Dark chocolate cream with raspberries and sorbet € 12
- Grapefruit terrine with tea sauce € 10
- Brioche stuffed with strawberries, vanilla ice-cream € 13
- Passion fruit and banana mousse, passion fruit sorbet € 12
- Rice pudding with red fruits and sorbet € 12
- Spit-roasted fruit wit ice cream or sorbet € 12

BOLD, ROBUST FLAVOURS

Caressing the banks of the Seine in the shadow of Notre Dame, Guy Savoy's rôtisserie l'Atelier Maître Albert specialises in a cuisine of bold flavours crafted from produce of unrivalled quality.

Meat, poultry and fish turn slowly on the spit. Signature dishes such as duck breast, monkfish tails and pork ribs pay homage to the time-honoured art of roasting, whilst more subtle techniques such as slow-cooking, cooking à la plancha and grilling all feature on the menu; to complement, diners can choose from an array of accompanying side dishes.

"At l'Atelier Maître Albert I wanted to champion a cuisine of authenticity, one which demonstrates the very fundamentals of gastronomy: produce of the first order, techniques which enhance flavour, generous portions." Guy Savoy

"Cooking on a spit is the perfect way of showing off produce to its fullest, achieving precise cooking and capturing amazing natural juices. One can express oneself freely whilst showing produce the reverence it deserves." Emmanuel Monsallier, Chef of l'Atelier Maître Albert

SET MENUS

Choice of (*) only

* Set Menu "Lunch"

- Starters + Main dish OR Main dish + Dessert € 28
- Starters + Main dish + Dessert € 35

* Set Menu "Dîner"

- Starters + Main dish + Dessert € 38

* Set Menu "Degustation"

- 4 dishes + 2 desserts € 75 Excluding drinks
- Served for the entire table



RESTAURANTS BY GUY SAVOY

Though each of Guy Savoy's restaurants posses its own distinct personality, they all share the same spirit.

- 1 Within the salons of la Monnaie de Paris, **Restaurant Guy Savoy** specialises in a cuisine at once guided by classicism yet forged in the fires of modernity.

RESTAURANT GUY SAVOY – Monnaie de Paris – 11 quai de Conti, 75006, Paris
Reservations : www.guysavoy.com – reserv@guysavoy.com – Tel : +33 1 43 80 40 61

- 2 **Le Chiberta** is a place of gastronomic pilgrimage which retains all the allure of a private club, just steps from the Champs-Élysées in the Arc de Triomphe district.

LE CHIBERTA – 3 rue Arsène Houssaye, 75008 Paris
Reservations : www.lechiberta.com – chiberta@guysavoy.com – Tel : +33 1 53 53 42 00

- 3 **Les Bouquinistes** sits opposite l'Île de la Cité on the banks of the Seine, a stone's throw from the Pont-Neuf. The dining room features a fresco by Fabrice Hyber, 'Menu-Mental': "Dining within such a work of art remains a truly extraordinary experience!"

LES BOUQUINISTES – 53 quai des Grands Augustins, 75006 Paris
Reservations : www.lesbouquinistes.com – bouquinistes@guysavoy.com – Tel : +33 1 43 25 45 94

- 4 **Atelier Maître Albert**, in the heart of old-world Paris: meat, poultry and fish remain the stars of the show at this most modern of rôtisseries set at the foot of Notre-Dame on the Left Bank.

ATELIER MAÎTRE ALBERT – 1 rue Maître Albert, 75005 Paris
Reservations : www.ateliermaitrealbert.com – ateliermaitrealbert@guysavoy.com – Tel : +33 1 56 81 30 01

- ★ **Restaurant Guy Savoy** at Caesar's Palace Las Vegas, sister restaurant to the Parisian flagship.

RESTAURANT GUY SAVOY – Caesars Palace – Las Vegas – Tel : +1 702 731 7286



www.ateliermaitrealbert.com



Atelier Maître Albert



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