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A highly contemporary rotisserie in the heart of old Paris !

A log fire softly flickering within a vast stone fireplace; meat, poultry and fish sizzling in the *rôtisserie*; around sparkling tables of grey slate guests are seated in the midst of this remarkable spectacle, where roasted duck breasts, monkfish tails and pork ribs are served straight from the spit to the plate. The tone is set: generous plates, first-rate produce and authentic cooking.

Those wishing to enjoy a more intimate dining experience away from the *rôtisserie* room can avail themselves of our tranquil Wine Room and Salon Bibliothèque.

After remodelling the interior of Restaurant Guy Savoy, Jean-Michel Wilmotte set to work here: austere décor, the finest materials, intimate spaces.

A few favourite dishes

- Seasonal salad bowl and chicken liver
- Spit-roasted farmhouse chicken, potato purée
- Spit-roasted fruit with sorbet

Set menus (at lunch and dinner)

Starter + Main Course + Dessert: € 39.90

Tasting menu : € 89

Average price à la carte: € 55 (excl. drinks)

Capacity

Seats 100 / Seats 150 for cocktail dinners

1 room seating 10 to 16 guests

1 room seating 20 to 30 guests

1 room seating 60 to 100 guests



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."

Associate Director: Laurent Jacquet

Laurent Jacquet's passion for service was ignited in the hallowed dining room of Troisgros. A move to l'Oustau de Baumanière, then to l'Auberge de Provence in London, further cemented his dedication to his craft. On returning to France he joined the Guy Savoy team as demi-chef de rang, rapidly immersing himself in Guy Savoy's ethos towards service and becoming restaurant manager after just a few short years, going on to accept the role of associate director of Guy Savoy's l'Atelier Maître Albert upon its opening in 2003. Laurent Jacquet explains: "I appreciate working with Guy Savoy because he is a man who brings true vision of his craft. As director of one of his restaurants, I relay the baton of his work in a different context than that of his gastronomic restaurant at la Monnaie de Paris; the same spirit reigns in all of his establishments- we are merely an extension of the man himself!"

Opening hours
Open 7 days a week, at lunch and dinner
Lunch: from 12:00 pm to 2:30 pm
Dinner: from 6:30 pm to 10:30 pm

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