



1, rue Maître Albert
75005 Paris
Tel: + 33 (0)1 56 81 30 01
ateliermaitrealbert@guysavoy.com
www.ateliermaitrealbert.com

A highly contemporary rôtisserie 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 Bibliothèque salon.

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

Around the Tomato

Spit-roasted farmhouse chicken, potato purée

Spit-roasted fruit and sorbet

Set menus (at lunch and dinner)

Starter + Main Course + Dessert: € 45

Tasting menu: € 110

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

Capacity

Salon Bibliothèque can be privatized from 10 to 20 guests

Salon Vinothèque can be privatized from 20 to 30 guests

Salon Cheminée can be privatized from 40 to 80 guests

The whole restaurant can be privatized from 60 to 120 guests

Valet parking service is at your disposal



Around the Tomato

© Laurence Mouton



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



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 his establishments- we are merely an extension of the man himself!”

© Laurence Mouton



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 9:30 pm

Private salons available for group bookings at
lunch and dinner

Air conditioning - Valet parking

Getting there: Saint-Michel / Maubert Mutualité metro

Public car park: Notre-Dame

Gift boxes

Guy Savoy restaurants offer a range of gift boxes to suit different desires and special occasions.

Delight your loved ones with the gift of an exceptional meal, a beautiful book or a gift voucher.

Give our team your recipient's contact details or order gift boxes directly from each restaurant's web site. You can add a personal touch with a message. We will have the gift box sent without delay.

Gift boxes can be purchased on location, via each restaurant's web site or by telephone.

Private hire

Guy Savoy restaurants are available for private hire.

You can reserve one or several dining rooms, or the entire restaurant.

To privatize one of our locations, please book well in advance: 3 months for Restaurant Guy Savoy, one month for our other locations.

Social media

Guy Savoy restaurants are active on social media and thanks their community of fans for their show of passion and enthusiasm each and every day.

New dishes, new menu, special tasting menus, events, restaurant life, games, and more. Get the latest Guy Savoy restaurants news on Facebook.



@guysavoy

@ateliermaitrealbert

@guysavoilasvegas

Follow Guy Savoy on Instagram and Twitter.



@guysavoy

#guysavoy

@guysavoilasvegas

#ateliermaitrealbert

*Press enquiries:
Carine Polito
Phone: +33 (0)1 43 80 80 70
guysavoy@guysavoy.com*