

New Year's Eve

MENU

APERITIF BITES

AMUSE-BOUCHE

Oxtail ravioli, consommé infused with black truffle

Crayfish from the lake, shellfish vinaigrette
with tarragon, local mustard, celery freshness

Scallop smoked with fir, Jerusalem artichokes, pine nuts and scallop bard jus

Petit Bateau sole, valley-grown cabbages
with sea notes, candied lemon and hollandaise sauce with caviar

Beef à la Rossini, potatoes and glazed pearl onions, truffled brioche

Cheese selection

Iced Champagne soup

Savoie pear, winter truffle and Bresse cream

LA TABLE

de l'Alpaga

Net prices in euros, taxes and service included. The list of allergens is available upon request.
All our meats are of French origin.