

New Year's Eve

MENU

APERITIF BITES

AMUSE-BOUCHE

Oxtail raviole, consommé infused with black truffle

Crayfishs from the lake, shellfishs 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

Le Praz Vecherin in a delicate tartlet, hazelnuts, black truffle, and winter salad

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.