

LA TABLE

de l'Alpaga

66, ALLÉE DES MARMOUSETS
74 120 MEGÈVE

23 March 2024

The Alpaga restaurant welcomes
Mr. Henri-Bruno de la Fontaine de Coincy and his
son Marin, winemakers and owners
of Château Belle Brise in Pomerol, as well as
the Bonville champagne house, for a menu designed
by our Chef, Alexandre Baule.





EGG, HAY, AND PEAS

Natural and smoked hen egg, green peas and braised succrine lettuce.
Château Belle Brise 2021

LOBSTER, BEETROOT & TRUFFLE

*Lobster from our French coasts, beetroot, and the last black truffles,
juice and bisque of the lobster heads.*
Château Belle Brise 2017

PORK AND STRONG JUICE

*Regional farm pork, Brussels sprouts with bacon from Maison Baud
and spring onions.*
Château Belle Brise 2020

SELECTION OF CHEESES PRODUCED IN SAVOIE

Château Belle Brise 2014

COCOA

Cocoa and nibs soufflé tart
Château Belle Brise 2019

BAS ARMAGNAC

La Fontaine De Coincy 1996

435€ / pax - Wines included