



le bistrot

de l'Alpaga



Sharing | Friendliness | Gluttony

*The Chef Alexandre Baule and his team are committed to sublimating Savoyard terroir,
with a predilection for the vegetal.*

To this end, we have established close partnership with: La Maison Baud, La Bergerie des 2 Savoie...

TO SHARE

Assortment of cured meat from Maison Baud 29€
Sausage from Maison Baud and vegetables pickles 19€

STARTERS

Cold velvety of the moment 16€
Summer salad 18€
Mixed salad 8€
Homemade smoked trout,
Local white cheese, fennel toast 25€

MAINS

Club Sandwich (chicken or trout), mixed salad 32€
Farmhouse poultry supreme, potato gratin 38€
Homemade pasta, sauce of your choice 26€
Neapolitan, bolognese, carbonara, trout

CHEESE

Brebichou from the Bergerie des 2 Savoie to share 14€
Selection of local cheese 16€
Reblochon, Tomme Fermière, Bleu du Val d'Arly

DESSERTS

Homemade ice cream and sorbets 12€
Plate of watermelon or melon 12€
Brioche in French toast style 14€
Chocolate lava cake, vanilla ice-cream 14€

WINE SELECTION

WINE BY THE GLASS

2020 Jacquère Giant Step, Ludovic Archer	11€
2021 Mâcon Villages, Domaine des Gandines	9€
2021 Mondeuse Totem, Ludovic Archer	19€
2021 D'ici la Bugey Mondeuse Montagneux Amphores	15€
2022 Gigondas, Domaine Ourea	11€

WHITE WINES

2020 Jacquère Giant step, Ludovic Archer	60€
2022 Chignin-Bergeron Les Frippons, Gilles Berlioz	115€
2021 Mâcon Villages, domaine des Gandines	45€
2019 Pouilly Fumé, Triptyque	155€
2021 Condrieux Vernon, Chambeyron	105€

RED WINES

2020 Minor swing, Ludovic Archer	120€
2021 Mondeuse Totem, Ludovic Archer	95€
2021 D'ici la Bugey Mondeuse Montagneux, Amphore	80€
2020 Châteauneuf du Pape, Clos des Papes	245€
2020 Crozes-Hermitage, Clos des Grives, Domaine Combier	110€
2022 Gigondas, Domaine Ourea	55€
2021 Maranges sur le Chêne, Chevrot	75€