



le bistrot

de l'Alpaga

BOARDS TO SHARE

Cured meat board from Maison Baud, seasonal vegetable pickles | €30

Dry sausage board from Maison Baud | €25

Gourmet Savoie cheese board | €30

Savoyard mixed board: Maison Baud charcuterie and regional cheeses | €30

Aperitif board: smoked zucchini caviar with thyme, homemade hummus with coriander, lemon and Espelette pepper, focaccia, crispy garden green beans, sheep's cheese with cherry tomatoes | €39

STARTERS

Arctic char ceviche with a cucumber medley, all about freshness | €25

Zucchini fritto misto, mint-flavoured fromage blanc | €24

Vitello tonnato: veal from the Chartreuse Massif, tonnato sauce, capers and arugula | €28

Fresh melon, stracciatella, verbena-infused olive oil, cured ham from Maison Baud | €26

Savoie tomato carpaccio, fresh almonds and aged goat tomme shavings from the Chèvrerie de la Gliamery | €27

MAINS

Saltwater fish, fennel in various textures with tangy notes, fennel vierge and Savoie apple | €42

Freshwater fish, variation of peas, Beurre Blanc sauce | €39

Aubrac Wagyu flank steak with shallots, sautéed potatoes | €50

Slow-cooked and grilled free-range pork belly with herbs, flame-roasted eggplant, eggplant jus | €39

- TO SHARE -

The signature Aubrac Wagyu ribeye (500 g),
gratin dauphinois, green beans with parsley, rich jus and herb sauce | €149

PASTRY TROLLEY

The Delicacy | €15 - Tasting selection of 3 pieces | €29

Decadent chocolate mousse

Fresh seasonal fruit tart

Apricot cheesecake, buttery shortbread

Meadowsweet crème brûlée

The Alpaga Paris-Brest, with a melting heart of house-made hazelnut praline