

le bistro

de l'Alpaga

TO SHARE

30 €

Cured meats board from Maison Baud, seasonal vegetable pickles
Traditional dry-cured sausage board from Maison Baud
Gourmet selection of Savoie cheeses
Savoyard mixed platter: Maison Baud cured meats and regional cheeses

STARTERS

Deviled eggs	20 €
French onion soup	25 €
Chicory salad, tonnato-style dressing	28 €
Homemade pâté en croûte	26 €
Leeks with mimosa-style vinaigrette	22 €

MAINS

Catch of the day, à la Meunière	42 €
Stew of Puy lentils, return from the kitchen garden	36 €
Veal blanquette, Pilaf rice	46 €
Wagyu–Aubrac flank steak with shallots, creamy polenta	52 €
Chicken supreme and sautéed winter vegetables	44 €
To enhance the experience, our gratin dauphinois	8 €

DESSERTS CART

The sweet	12 €
The tasting of 3	29 €

WEEKLY SPECIAL

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FULL MENU | 75€ - STARTER+MAIN COURSE | 60€ - MAIN COURSE+DESSERT | 55€

| MONDAY

Freshwater fish ceviche,
caraway vinaigrette, fennel

Chicken vol-au-vent

Crêpe Suzette, flambéed with
Grand Marnier

| FRIDAY

Breaded Reblochon, salad and pickles

Fish of the day with sauce, lemon
risotto

Liquorice-infused Pear Douillon

| TUESDAY

Bone marrow, parsley crust, toast

Signature fish quenelle, wilted spinach with
garlic, crayfish bisque

Citrus Charlotte

| SATURDAY

Cream of mushroom soup,
smoked cream

Butcher's cut to share,
baby potatoes

Merveilleux

| WEDNESDAY

Cromesquis made from pig's feet

Fish of the moment, buttered cabbage,
bacon emulsion

A take on Pear Belle-Hélène

| SUNDAY

Pot-au-feu served in two courses

Delicious cookie to share

| THURSDAY

Roasted red kuri squash, cheese cream,
pumpkin seeds, spinach

Savoy diot, homemade mashed
potatoes, rich jus

Chocolate cake with hazelnut filling

