

# le bistrot

*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

## | TUESDAY

Bone marrow, parsley crust, toast

Signature fish quenelle, wilted spinach with  
garlic, crayfish bisque

Citrus Charlotte

## | WEDNESDAY

Cromesquis made from pig's feet

Fish of the moment, buttered cabbage,  
bacon emulsion

A take on Pear Belle-Hélène

## | THURSDAY

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

Savoy diot, homemade mashed  
potatoes, rich jus

Chocolate cake with hazelnut filling

## | FRIDAY

Breaded Reblochon, salad and pickles

Fish of the day with sauce, lemon  
risotto

Liquorice-infused Pear Douillon

## | SATURDAY

Cream of mushroom soup,  
smoked cream

Butcher's cut to share,  
baby potatoes

Merveilleux

## | SUNDAY

Pot-au-feu served in two courses

Delicious cookie to share

