

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

Scrambled eggs with truffle

| 39€

French onion soup

| 25€

Chicory salad, tonnato-style dressing

| 28€

Homemade pâté en croûte

| 26€

Leeks with mimosa-style vinaigrette

| 22€

MAINS

Freshwater fish 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

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
Mountain-flavoured baba

| TUESDAY

Breaded Reblochon, salad and pickles
Signature fish quenelle, wilted spinach with
garlic, crayfish bisque
Lemon meringue tart

| WEDNESDAY

Cromesquis made from pig's feet
Trout kouloubiac, chive cream
Hazelnut soufflé

| THURSDAY

Roasted red kuri squash, cheese cream,
pumpkin seeds, spinach
Savoy diot, homemade mashed
potatoes, rich jus
Tarte Tatin

| FRIDAY

Bone marrow, parsley crust, toast
Poached fish in a light broth
Profiteroles with dulce de leche
and chocolate

| SATURDAY

Cream of mushroom soup,
smoked cream
Butcher's cut to share,
baby potatoes
Brioche French toast

| SUNDAY

Pot-au-feu served in two courses
The Alpaga Mont-Blanc

