

# 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€

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## 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

