

# Christmas Menu

## APERITIF BITES

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## AMUSE-BOUCHE

Fricassee of frog's legs with saffron, saffron emulsion

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Roscoff crab, Romanesco cabbage and caviar, light shellfish mayonnaise

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Lightly poached blue lobster, Savoie chestnut gnocchi, head jus and bisque

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Local trout and foie gras en pithiviers, bone jus with Mondeuse wine

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Saddle of wild venison, turnip textures, civet sauce

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Cheese selection

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The Alpaga Christmas log

## LA TABLE

*de l'Alpaga*

Net prices in euros, taxes and service included. The list of allergens is available upon request.  
All our meats are of French origin.