

LA TABLE DE
L'ALPAGA

MEGÈVE

alt. 1300 m

Christmas Eve Menu

Thursday 24th of December 2020

Gastronomic evening

Dinner served in our restaurant La Table de l'Alpaga, from 7:30pm

Menu created by our Chef Anthony Bisquerra

Appetizers

with a glass of Champagne

Oyster

Cucumber, génépi

Foie Gras

Smoked pike, beetroot, New Zealand spinach

Mushrooms

Egg yolk, buckwheat, lovage

Scallops

Leak, seashells, caviar

Venison

Red cabbage, apple, cacao bean

Reblochon with Truffle

Soft cheese made from cow's milk

Yule Log

Chocolate, smoked vanilla, grapefruit

For children (under 12 years old)

Smoked trout and Foie gras

Beef Wellington

Truffle, mushroom potato cake

Reblochon

Yule Log

Chocolate, smoked vanilla, grapefruit

Rates: 215 euros per adult & 90 euros per child (under 12 years old)

Net prices in Euros, taxes and service included