

LA TABLE

de l'Alpaga

Alexandre Baule

OUR TEAM

HEAD CHEF

Alexandre Baule

SOUS-CHEF

Florian Pereira

IN KITCHEN

Ammaar Gilani

Nora Flacelière

Divesh Sharma Moothor

Léo Duchêne

Hugo Viltet

Sabine Dumortier

Anushka Lodha

Emma Cahagnier

IN SERVICE

Sylvain Blanchon

Paul Lefèvre

Lucas Cudennec

THE SOMMELIER

Maxence Versini

AT THE BAR

Jérémy Ferlay

Hugo Harrer

OUR ARTISANS

TABLEWARE

Les Ateliers de Verre Ilaké - Les Ateliers Gouj à Entremont le Vieux

Céramiques Atelier du Prunier à Thônes

Coutellerie Laguiole Village à Chamonix - Céramiste Anne Rabion à Magland

FRUITS & VEGETABLES

Les Champs des Possibles à Viuz-en-Sallaz - Les Jardins de la Mottaz à Megève

La Pépinière Vessières à Saint Féliu d'Avall - Maison Belmaraicher à Sciez

FISH

Du Léman à l'Océan à Maxilly-sur-Léman

Jean-Marie Pedron, Les Jardins de la Mer au Croisic

BREAD & CEREALS

Maison Bourdillat à Chamonix - GAEC Le Regain à Massongy

MEAT & CURED MEAT

La Boucherie des Halles, Stéphane Millet à Chambéry

Escargot Helix du Mont-Blanc à Magland - La Maison Baud à Villaz

EGGS & POULTRY

Les Volailles Mieral à Montrevel-en-Bresse

CHEESE & MILK

Les Coopératives du Val d'Arly - La Ferme de l'Abérieux à Cordon

Les Bergerie des 2 Savoie à Flumet

CHOCOLATE & COFFEE

Shoukâ à Chamonix

VINEGAR, HONEY & SPICES

Vinaigrierie Artisanale Millefeuait & Badin

Bastien Pugnât à Cordon - La Ferme au Safran de Pascal Joigneaux à La Thuile

GOURMET JOURNEYS

IN 6 COURSES

*

A journey from our mountain lakes
to the alpine pastures

Menu served for the whole table – 190 €

Wine pairings – 89 €

IN 8 COURSES

*

A journey from the salted waters to the high
mountain pastures

Menu served for the whole table – 229 €

Wine pairings – 109 €

ALL VEGETABLE IN 6 COURSES

*

A journey through clearings, forests,
and the gardens of our local growers

Menu served for the whole table – 160 €

Wine pairings – 89 €

*Our wine pairings will take you on a discovery
of remarkable vineyards scattered across
the slopes and valleys of the Alpine arc.*

Originally from the north of Isère, Alexandre Baule has established close ties with artisans. They bring him, to the rhythm of the seasons, the fruit of their fishing, their livestock and their gardens.

Concerned about preserving our natural resources, he is keen to sublimate the product in its entirety and to promote the “livestock” that is available around the Alpaga. It’s a whole living ecosystem, which must continue to inspire us and to adopt an ever more responsible approach.

Alexandre Baule and his teams wish you
a pleasant gourmet escapade.

A handwritten signature in dark ink, featuring a large, stylized 'A' and the name 'Alexandre' written in a cursive script.



