

# 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

Catch of the day, à la 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 CART

The sweet

12 €

The tasting of 3

29 €