

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€

DESSERTS

The sweet

| 12€

The tasting of 3

| 29€