

LA TABLE

de l'Alpaga

Alexandre Baule



OUR TEAM

HEAD CHEF

Alexandre Baule

SOUS-CHEF

Florian Pereira

Mathieu Antil

PASTRY CHEF

Léa Le Berre

IN KITCHEN

Nora Flacelière

Roshan Achek

Serhii Hrytsenko

Kevin Chamberland

Matéo Gil

Charlotte Riu

Baptiste Pouillard

Mael Koenig

Baptiste Villien

Loélia Cloppet Jonval

HEAD WAITER

Sylvain Blanchon

IN SERVICE

Mélodie Torrez

Noah De Oliveira

Alicia Jouve

THE SOMMELIER

Steven Tisserant

AT THE BAR

Hugo Harrer

Ambre Pelletier

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

Herboriste Cairn Flumet - Maison Belmaraicher à Sciez

FISH

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

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

Olivier Bardoux

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 Caves d'affinage de Savoie - La Ferme de l'Abérieux à Cordon

La Bergerie des 2 Savoie à Flumet

CHOCOLATE & COFFEE

Montagne Café

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 – 225 €

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

