

le bistrot

de l'Alpaga

TO SHARE

€30

Cured meats board from Maison Baud, seasonal vegetable pickles

Traditional dry sausage board from Maison Baud

Gourmet board of cheeses from Savoie

Savoyard mixed board: Maison Baud charcuterie and regional cheeses

STARTERS

Celeriac remoulade, cured egg yolk and country bacon €22

Mushroom velouté, smoked cream and crispy buckwheat €26

Endive salad, Grenoble walnuts, Bonneval blue cheese and balsamic vinaigrette €23

Fried hen's egg, onion cream and shoestring potatoes €20

Catch of the moment in escabeche, citrus carpaccio and crunchy fennel €28

Savory brioche "French toast style", Beaufort cheese and cooked ham, green salad €24

MAINS

Catch of the moment, baby artichokes "barigoule style" and beurre nantais €46

Vegetable stuffed cabbage, spelt and vegetable jus with Mondeuse wine €38

Alpaga Pot-au-Feu €42

Wagyu-Aubrac flank steak, Swiss chard gratin with bone marrow €52

Chicken supreme, pressed potatoes and watercress €44

Catch of the day, samphire risotto €40

To enhance the experience, our gratin dauphinois €8

DESSERTS CART

The sweet 12€

The tasting of 3 29€