

# LA TABLE

*de l'Alpaga*

## Christmas Eve Dinner

Tuesday the 24<sup>th</sup> of December 2024

### GASTRONOMIC EVENING

Dinner served in our restaurant « La Table de l'Alpaga », from 7:30pm

*Menu created by our Chef Alexandre Baule*

#### Aperitif

*Appetizer bites served with a glass of Champagne*

#### L'escargot de Magland

*Snails and ravioli with parsley, garlic, and caviar, mixed with Savoie Roussette wine*

#### Lake crayfish

*Roasted with butter, Beetroot and truffle gnocchi, crayfish juice*

#### Scallops

*Baked in the shell, winter vegetable jardinière with truffle, and local saffron*

#### Sirloin steak

*Heart of Wagyu-Aubrac beef, smoked lake pearls, potato millefeuille, and sea lettuce*

#### Cheese

*Truffled reblochon with frisée salad*

#### Christmas log from Alpaga 2024

*A creation featuring charred clementine and chestnut*

*Price: 290€ per adult (excluding drinks)*