

# le bistrot

*de l'Alpaga*

## SHARING | FRIENDLINESS | GLUTTONY

### STARTERS TO SHARE

Assortment of cured meats from La Maison Baud and winter pickles | 29

Dry sausage from La Maison Baud | 21

Freshwater fish ceviche, lovage vinaigrette and celery salad | 25

Gratinated onion soup | 20

Soup of the day | 18

Breaded Reblochon cheese, winter vegetable pickles and mountain honey shallot compote | 24

Roasted butternut squash and local blue cheese, lamb's lettuce | 22

— CHEF'S SPECIAL —

Vegetable pâté en croûte with winter vegetables, frisé heart and hazelnuts | 28

### MAINS WITH FRIENDS

Wagyu Aubrac matured sirloin steak (500 g), gratin dauphinois and Vichyssoise carrots | 150

— CHEF'S SPECIAL —

Classic veal blanquette, Pilaf rice | 39

### MAINS

Free-range poultry supreme from Ain, gratin dauphinois | 42

Meat of the day | **slate**

Trout cooked in a Meunière style, steamed potatoes | 38

Fish of the day | **slate**

Vegetable risotto with celery and mustard | 29

### CHEESES

Brebichou with sheep milk from the Bergerie des 2 Savoie | 21

Let's discover 3 great classics of Savoie | 19

### DESSERTS

Rice pudding, crispy buckwheat and caramel | 12

Dessert of the day | **slate**

Sabayon with Génépi, citrus salad and sorbet | 14

Mille-feuille with burnt fir tree and smoked caramel | 14

— CHEF'S SPECIAL —

XXL Delicacy, Baba with cider and apple of Savoie | 24