



le bistrot

de l'Alpaga

BOARDS TO SHARE

Cured meat board from Maison Baud, seasonal vegetable pickles | €30

Dry sausage board from Maison Baud | €25

Gourmet Savoie cheese board | €30

Savoyard mixed board: Maison Baud charcuterie and regional cheeses | €30

Aperitif board: thyme-smoked courgette caviar, homemade caraway hummus, sheep's cream infused with spring hay, aubergine fritters with garlic mayonnaise and mini confit peppers in chili oil | €39

Freshwater board: small fried fish from the daily catch served with Tartar sauce | €35

STARTERS

Arctic char ceviche, fennel salad, caraway vinaigrette | €25

Courgette flower fritters, fromage blanc with mint | €24

Vitello tonnato: veal from the Chartreuse Massif, tonnato sauce, capers and arugula | €28

Tortilla-style potato galette, Savoie tomme, mesclun, and chive whipped cream | €21

Tomato gazpacho, confit tomatoes, croutons, fresh herbs, and Beaufort shavings | €18

Camus artichoke, whole grain mustard from Millefaut & Badin vinaigrette | €19

MAINS

Freshwater fish, meunière-style, sautéed spinach with garlic, croutons, and hollandaise sauce | €39

Grilled sea fish, delicate ratatouille, fish soup-inspired sauce | €42

Aubrac Wagyu flank steak with shallots, sautéed potatoes and mushrooms | €50

Grilled confit farmhouse pork belly with herbs, piperade, and spicy jus | €39

- TO SHARE -

the signature Aubrac Wagyu ribeye (500 g),

gratin dauphinois, green beans with parsley, rich jus, and herb sauce | €149

PASTRY TROLLEY

The Delicacy | €15 - Tasting selection of 3 pieces | €29

Decadent chocolate mousse

Fresh seasonal fruit tart

Meadowsweet meringue cloud with caramelized almonds

Strawberry soup with basil and airy whipped cream

Paris-Megève: light cream infused with Généri from the Pères Chartreux