

LA TABLE

de l'Alpaga

New Year's Eve Dinner

Tuesday the 31st of December 2024

Gastronomic evening

Join us for a glass of champagne accompanied by delicious appetizers in the lobby at 7:30 p.m.
for a memorable New Year's Eve!
Menu crafted by our Chef Alexander Baule

Norway lobster

Delicate head jelly, sea urchin, caviar, and lamb's lettuce, with iodized mayonnaise

Lake perch

Young winter vegetables, consommé of fish bones with white truffle

Lake crayfish

Gnocchi with beetroot, bisque, and head juice

Line-caught turbot

Glazed, sunchokes and nuts, head juice with young wine

Venison loin

Wellington style, pomme purée with black truffle, Périgueux sauce

Cheeses

Truffled Reblochon and frisée salad

Savoyard shot

Savoie apple and its eau-de-vie

Le Mont-Blanc de l'Alpaga

Price: 450€ per adult (excluding drinks)

Net prices, taxes and service included