



le bistrot

de l'Alpaga



Sharing | Friendliness | Gluttony

*The Chef Alexandre Baule and his team are committed to sublimating Savoyard terroir,
with a predilection for the vegetal.
To this end, we have established close partnership with: La Maison Baud, La Bergerie des 2 Savoie...*

TO SHARE

Assortment of cured meat from Maison Baud 29€
Sausage from Maison Baud and vegetables pickles 19€
Trout Ceviche, carvi vinaigrette et fresh herbs 25€
Roasted tomato,
Brebichou from Bergerie des 2 Savoie 23€
Candied zucchini, hay cream, tempura's flower 18€
Chef's Special: Vegetable pâté en croûte 28€

MAINS

Fish of the day 38€
Crackling pork belly 34€

CHEESE

Brebichou from the Bergerie des 2 Savoie *to share* 14€
Savoie cheese 16€
Reblochon, Tomme Fermière, Bleu du Val d'Arly

DESSERTS

Homemade ice cream and sorbet 12€
Plate of watermelon or melon 12€
Brioche in French toast style 14€
Chocolate lava cake, vanilla ice-cream 14€

WINE SELECTION

WINE BY THE GLASS (12,5 cl)

2022 Une Hironnelle, Les 13 Lunes	11€
2021 Mondeuse Totem, Ludovic Archer	19€
2021 D'ici la Bugey Mondeuse Montagneux Amphores	15€
2022 Gigondas, Domaine Ourea	11€

WHITE WINE (75 cl)

2022 Une Hironnelle, Les 13 Lunes	60€
2022 Chignin-Bergeron Les Frippons, Gilles Berlioz	115€
2019 Pouilly Fumé, Triptyque	155€
2021 Condrieux Vernon, Chambeyron	105€

RED WINE (75 cl)

2020 Minor Swing, Ludovic Archer	120€
2021 Mondeuse Totem, Ludovic Archer	95€
2021 D'ici la Bugey Mondeuse Montagneux, Amphore	80€
2020 Châteauneuf du Pape, Clos des Papes	245€
2021 Vosne-Romanée Domaine Georges Mugneret-Gibourg	290€
2022 Gigondas, Domaine Ourea	55€
2021 Maranges sur le Chêne, Chevrot	75€

Menus are subject to change according to deliveries.