

le bistrot

de l'Alpaga

CHRISTMAS MENU 2024

IMAGINED BY OUR CHEF ALEXANDRE BAULE

Aperitif

Appetizer bites served with a glass of Champagne

Amuse-bouche

Scallop carpaccio with citrus flavors

The chicken egg

Smoked with alpine hay, parsley root, and crispy pork belly

Arctic Char

Pan-seared on one side, cauliflower textures and seaweed, Hollandaise sauce with marine notes

Farm-raised chicken from Ain

Cooked in two stages, infused with black truffle, mashed potatoes, and a rich jus

Cheese

Truffled Reblochon with frisée salad

The Alpaga Yule Log

A creation featuring charred clementine and chestnut

150€ per adult (excluding drinks) & 75€ per child (under 12 years old)

Net prices in euros, taxes et service included