

LA TABLE

de l'Alpaga

Alexandre Baule

OUR ARTISANS

TABLEWARE

Les Ateliers de Verre Ilaké - Les Ateliers Gouj à Entremont le Vieux
Céramiques Atelier du Prunier à Thônes
Coutellerie Laguiole Village à Chamonix - Céramiste Anne Rabion à Magland

FRUITS & VEGETABLES

Les Champs des Possibles à Viuz-en-Sallaz - Les Jardins de la Mottaz à Megève
La Pépinière Vessières à Saint Féliu d'Avall - Maison Belmaraicher à Sciez

FISH

Du Léman à l'Océan à Maxilly-sur-Léman
Jean-Marie Pedron, Les Jardins de la Mer au Croisic

BREAD & CEREALS

Maison Bourdillat à Chamonix - GAEC Le Regain à Massongy

MEAT & CURED MEAT

La Boucherie des Halles, Stéphane Millet à Chambéry
Escargot Helix du Mont-Blanc à Magland - La Maison Baud à Villaz

EGGS & POULTRY

Les Volailles Mieral à Montrevel-en-Bresse

CHEESE & MILK

Les Coopératives du Val d'Arly - La Ferme de l'Abérieux à Cordon
Les Bergerie des 2 Savoie à Flumet

CHOCOLATE & COFFEE

Shoukâ à Chamonix

VINEGAR, HONEY & SPICES

Vinaigrerie Artisanale Millefeuait & Badin
Bastien Pugat à Cordon - La Ferme au Safran de Pascal Joigneaux à La Thuile

OUR TEAM

HEAD CHEF

Alexandre Baule

SOUS-CHEF

Florian Pereira

IN KITCHEN

Ammaar Gilani

Nora Flacelière

Divesh Sharma Moothor

Léo Duchêne

Hugo Viltet

Sabine Dumortier

Anushka Lodha

Emma Cahagnier

IN SERVICE

Sylvain Blanchon

Paul Lefèvre

Lucas Cudennec

THE SOMMELIER

Maxence Versini

AT THE BAR

Jérémy Ferlay

Hugo Harrer

GOURMET ESCAPEDE

IN 6 COURSES

Walk around our mountain lakes to the pastures

Menu served to all guests – 180 €

WINE PAIRING – 80 €

IN 8 COURSES

Walk from salt water to pastures

Menu served to all guests – 210 €

WINE PAIRING – 95 €

ALL VEGETAL, IN 6 COURSES

Walk between clearings, forests and our market gardeners

Vegetarian menu based on seasonal products – 150 €

WINE PAIRING – 80 €

*Our food and wine pairings will embark
you to discover remarkable vineyards dotting
the slopes and valleys of the Alpine arc.*

Originally from the north of Isère, Alexandre Baule has established close ties with artisans. They bring him, to the rhythm of the seasons, the fruit of their fishing, their livestock and their gardens.

Concerned about preserving our natural resources, he is keen to sublimate the product in its entirety and to promote the “livestock” that is available around the Alpage. It’s a whole living ecosystem, which must continue to inspire us and to adopt an ever more responsible approach.

Alexandre Baule and his teams wish you a pleasant gourmet escapade.

A handwritten signature in black ink, featuring a large, stylized initial 'A' followed by the name 'Alexandre' in a cursive script. The signature is underlined with several horizontal strokes.