

# le bistrot

*de l'Alpaga*

## TO SHARE

Maison Baud cold cuts, seasonal pickled vegetables	30 €
Savoyard cheese board	30 €
Savoyard mixed board: Maison Baud cold cuts and local cheeses	30 €
Aperitif board: hummus with crispy crackers, panisse fries, vegetable tempura and artichoke cream with almonds and parmesan cheese	35 €

## STARTERS

Arctic char ceviche, light and refreshing	25 €
Vitello tonnato, Chartreuse massif veal, tonnato sauce, capers and rocket	28 €
✧✧ Tomatoes in textures	22 €
Roasted apricot with Sébastien Pugat's honey and goat cheese from La Gliaméry	26 €
Fresh melon, stracciatella, verbena-infused olive oil, aged ham from Maison Baud	27 €

## MAIN COURSES

Saltwater fish, fine ratatouille	39 €
✧✧ Freshwater fish, green vegetables, mint, bergamot oil and buckwheat popcorn	42 €
Aubergine ravioli and sun-drenched vegetables ( <i>v</i> )	36 €
Slow-cooked free-range pork belly, piperade and herbal sauce	39 €
Beef hanger steak, crushed new potatoes and Béarnaise sauce	45 €
Slow-cooked veal chop, creamy polenta, tomato condiment, thyme gravy	42 €

## DESSERT TROLLEY

The sweet	10 €
Tasting of 3	25 €

## FOR LITTLE HIKERS

Tomato, mozzarella, basil <i>or</i> Melon and ham	12 €
Chicken tenders & homemade French fries <i>or</i> Pasta, ham & cheese <i>or</i> Fish croquettes & vegetables	20 €
Dark chocolate fondant, mountain butter caramel ice cream <i>or</i> Thin apple tart	10 €

✧✧ *Our wellbeing selection*

*All prices are net in euros, taxes and service included. Allergen information available on request.*

*All our meats are of French origin.*