



HÔTEL de L'ALPAGE

Menu Gastronomie

Soft steamed Shamo Chicken Breast with Apple Purée

Cold Vegetable mousse with Consommé “Paris Soir”

New Zealand Langoustine served with seasonal salad



Main Courses

Choose ***one*** of the following 6 dishes.

- A. Sautéed Homard blue from Brittany, served with crustacean sauce

 - B. Pork bone-in loin of “Chiyo-Genton” grill,
Served with acacia honey and mustard sauce

 - C. Japanese beef red wine stew, burgundy style and carrot glace, with cumin flavor

 - D. Belle Meuniere of Dover Sole, Nice style (+ 3,600)

 - E. Roasted Suffolk lamb from Hokkaido with herb flavor,
Provençal Casserole (+ 6,000)

 - F. “Omi Wagyu” * beef filet,
Bordeaux red wine sauce (+ 6,000)
- *” Omi Wagyu” beef requires a 2-week-advance reservation.



Assortment of desserts

Coffee or Tea

32,000