

LA TABLE

de l'Alpaga

66, ALLÉE DES MARMOUSETS
74 120 MEGÈVE

balades gourmandes

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.

Meats of French origin
Net prices in euros, taxes and service included
The list of allergens is available upon request

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 Alpaga.
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.



nos artisans

TABLEWARE

Les Ateliers de Verre Ilaké - Les Ateliers Gouj à Entremont le Vieux
Céramiques Atelier du Prunier à Thones
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 Feliù d’Aval - 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 Milleret 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 Millefaut & Badin
Bastien Pugnât à Cordon - La Ferme au Safran de Pascal Joigneaux à La Thuille

OUR TEAM

HEAD CHEF
Alexandre Baule

SOUS-CHEF
Florian Pereira

IN KITCHEN
Paul-Habib Ouggourni
Nora Flacelière
Divesh Sharma Moothor
Nathan Bresson
John Galpin
Merwane Mouaci
Houssame Hamed Hejda
Mouheb Tlili

IN SERVICE
Patrick Terzetti
Chiara Gionovesio
Nicolas Frikman

IN SOMMELLERIE
Maxence Versini

AT THE BAR
Hugo Harrer