

## *Les Alpes*

This restaurant is a recent embellishment to the *Queenstown/Central Otago* experience. It offers a truly authentic, traditional immersion in regional *France* with its typical *French* decor, *Belgian* patissier and Boulanger, imported *French* products and mostly *French* staff.

More than a restaurant, *Les Alpes* is wine shop, delicatessen, café and bistro rolled into one. It is the love child of *Anne Marie and Serge Guilhaumou*, who fell for the area some years ago and dreamed of opening a small tearoom. They say that they kept meeting talented people – and the idea grew...

*Les Alpes* is now a complete culinary experience, which they claim, as” taking you to a chalet on the slopes of *Savoy’s* snow capped mountains and offering you authentic *French* food.”

It is a red checked tablecloth place, rather than white – your choice for a relaxed casual meal, rather a gourmet night out.

Standards are higher than one mostly experiences in such establishments in *France*. The wine service, particularly, surpasses that of many fine-dining restaurants. *FC* experienced the wine waiter identifying the wine as corked from the cork, immediately on opening, before offering it to the diners.

This is a place to do as the *French* do and start the evening with an *Aperitif*.

### ***Les Alpes Favourite Les Digestives include:***

*Genepi des Alpes de Provence*, \$11.00; *Farigoule de Provence*, \$10.00; and *Absenthe*, \$10.00

### ***Les Aperitifs des Alpes***

*Ambassador Rouge – White & Red Mistelle, Red Wine & Quinine, extracts of Aromatic Plants & Fruits*, \$9.00;  
*Byrrh* or *Ricard*, both \$9.00

### **Simple entrees, such as:**

*Presse d’agneau aux echalotes confites* (Lamb terrine with confit shallots. Served with a *cold Flageolet Bean Salad & Celeriac Remoulade*, \$17.00;  
*Escargots Flambes au Pernod sur foundue de feneouil* (Snails flambéed in anise liqueur on a bed of fennel), \$17.00

**OR** perhaps

*Salade verte de chevre chaud et sa farandole d’assaisonnements* (Warm Goat Cheese Salad with your choice of dressing, such as *Olive Oil & Provence Herbs*  
**OR** *Hazelnut Oil and toasted Hazelnuts*), \$17.00

### **Main dishes, include:**

*Canard a l’Orange et au Grande Marnier* (Duck with Orange and Grand Marnier), served with *Braised Celery and Walnuts & Salardaise Potatoes*, \$38.00;

*Coq au Vin* (Chicken in Red Wine), served with Tagliatelles, \$38.00;  
*Coquilles Saint Jacques Mornay* served with *Duchesse Potatoes and Roasted Salsify*, \$35

**OR House Specialities featuring Cheese:**

*La Fondue*, \$32.00 per person; *La Raclette*, \$42.00 pp, both for 2 persons; **OR** *La Tartiflette – Baked Layers of Pan browned Potatoes, Onions and Bacon topped with Mountain Cheese*, \$30

**Wine list** features medium range imported wines from most of the *French* wine regions and a small local list – *Les Alpes Kiwi*, including *Central Otago*

Select from the regions of *Bourgogne; Bordeaux; Rousillon; Vallee du Rhone – such as Domaine Chapoutier Cote de Rhone Belleruche, 2006, \$51.00; Languedoc – Baptiste Boutes Minervois 2005, \$52.00; Vallee de la Loire – such as Leon Chinon 2007, \$13/60*

Or white wines such as *Vieux Preche Sancerre 2007, from the Loire, \$74.00*  
*Domaine du Seuil blanc Graves from Bordeaux, \$13/58*

*Les Alpes* is a perfect place for Breakfast, Lunch, Morning or Afternoon tea.

**OR** cocktail/aperitif – *An Alpine French Club*.

Come back the next morning for *La Petit Dejeuner Francais*, \$14.00 – a morning repast of *tea or coffee with a basket of melt-in-the mouth Viennese pastries, brioche, croissant, pain au chocolat, pain de raisins, banquette, butter and jam.*

**OR** choose a cooked to order dish such as *Waffles Les Gauffres*, \$11.00

**OR** *Oeuf en Croustade – Poached Egg in hollowed out Bread, with Hollandaise Sauce*, \$10.00

**Lunch** offerings include a *Quiche of the Day, Torte and Terrine*, \$10- \$12.00;  
*Chocolate Fondue*, for 4 people, \$45.00; *Petits Fours platter*, \$8.00; *Gateau Chocolate Maison*, \$12.00

**OR** like *FC* pop back any time of the day for a coffee, cake or pastry - or Aperitif, sit on the little terrace, inhale the mountain air, absorb the ambience and imagine yourself in *Les Alpes Maritime*.

Open daily 8am until late  
16 Church Street  
Queenstown  
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