

Appetizers

* Refuge terrine and condiments	15
* Charcuterie plate: <i>Wagyu, Black Angus, Mangalica</i>	19
✓ Seasonal vegetable Tartlet	15
✓ Mallemort's First Green Asparagus, Multicolored Mousseline	18
* Scallop Carpaccio, Hummus, Sumac pepper	21
* Poached egg (Organic), green lentils, Morel juice, Foie Gras chips	24
* Duck Foie Gras ravioli, Port, Black Truffle sauce	28

Fish

* Salmon steamed, lemon emulsion	29
* Scallops, Gambas, crustacean sauce	33
* "Black Cod", Caramelized Miso	34
* Crispy Arctic Char filet, a Hollandaise sauce with Kaffir lemon	36

Meat

* Traditional Veal Blanquette Fernande Allard way, Rice Pilaf (<i>recommended</i>)	30
* Stag hazelnuts, herbs, sauce Grand Veneur	36
* Sweetbread, lightly smoked juice	38
* Traditional Bresse chicken, "Vin Jaune" cream sauce <i>Morels Sup 10€</i>	39
* Beef Wellington "Foie Gras" Crust, Black Truffle sauce	42

Whole piece cooked at the Rotisserie :

* Rack of lamb, roasted, potatoes Grenailles	<i>for 2 pers</i>	72
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Sides & Gratins

- Green salad	- Cookpot of seasonal vegetables	
- Potatoes Grenailles	- Rice Basmati Pilaf	
- Mashed potatoes (<i>Truffle sup 10€</i>)	- Creamy polenta with Beaufot	
- Gratin of Chard	- French Mac & Cheese	- Dauphinois with truffle

All entrees accompanied with choice of one side