

To Start

TO SHARE WITH YOUR APERITIF:

- * Plate of Premium Local Charcuterie 17
- * Traditional Pâté en Croûte, reduction of Mondeuse wine 21
- ✓ Seasonal Mushroom and Hazelnut Soup 12
- * Sea Bass Ceviche "Lubina Coya" 19
- * ORGANIC poached egg with green lentils, Morel juice and foie gras ccrisps 22
- ✓ Vegetarian dishes

Our fish

- * High quality steamed Bomlo Salmon, Virgin oil with herbs from our mountains 29
- * Crispy Arctic Char fillet, an Hollandaise sauce with Kaffir lemon 34

Our meats

- * Beef fillet From "Boucherie Bello" (France) like a Tataki 34
- * Veal sweetbread simply Meuniere 37
- * Beautiful French Veal Chop with Hay, Choron sauce (Tomato Béarnaise) 38
- * The Traditional Bresse Poultry in a creamy yellow wine sauce and morels 44

Whole piece to share cooked at the Rotisserie :

- * Rack of lamb, roasted, Delicatesse potatoes *for 2 pers* 70

Choice of Garnishes

- Green salad
- Cookpot of Organic Vegetables
- Mushroom Fricassee
- Mashed potatoes with farm butter
- Delicatesse Potatoes

Gratins at the Refuge :

- Chard Gratin
- Dauphinois

All fish and meat are served with garnish of your choice

*Origin of our meats: France-EU / Allergy information available
Chef: Roméo GARCIA*