

To Start

TO SHARE WITH YOUR APERITIF:

* Plate of Premium Local Charcuterie	18
* Traditional Pâté en Croûte, reduction of Mondeuse wine	23
✓ Parsnip Velouté with Black Truffle Melanosporum	16
* Stewed Snail casserole then au gratin with cheeses from our Alpine pastures	19
* ORGANIC poached egg with green lentils, Morel juice and foie gras crisps	24
* "IZUMI" salad (Truffle / Miso / Parmesan) with spinach leaves served with Lobster Gyozas	27

Our fish

* High quality steamed Bomlo Salmon, Virgin oil with herbs from our mountains	31
* Crispy Arctic Char fillet, an Hollandaise sauce with Kaffir lemon	34
* Scallops & Black Tiger Gambas, Lobster sauce	36
* Beautiful Fresh Frog Legs (ENV 300gr) in parsley (depending on availability)	42

Our meats

* The comforting Pot au Feu Tradition du Refuge, bone marrow and toast	34
* Veal sweetbread simply Meuniere	39
* Veal Chop (approx 350g) with Hay, Savory Juice	42
* The Traditional Bresse Poultry in a creamy sauce and morels	44
* French beef fillet in Wellington crust, with Foie Gras and seasonal truffle jus	46

Whole piece to share cooked at the Rotisserie :

* Rack of lamb, roasted, Delicatesse potatoes	for 2 pers – 38€/pers
---	-----------------------

Choice of Garnishes

- Green salad	- Mashed potatoes with farm butter
- Cookpot of Organic Vegetables	- Delicatesse Potatoes
- creamy Beaufort Polenta	

Gratins at the Refuge :

- Chard Gratin	- Macaroni with truffle	- Dauphinois
----------------	-------------------------	--------------

All fish and meat are served with garnish of your choice

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