

## Our Starters

* Local Charcuterie Board and condiments Maison BAUD	18
* Mackerel with Escabeche and a declination of multicolored peppers	16
* Pannequets of lightly smoked trout with "Goat Cheese" from the Ors Farm	17
* Marbled duck foie gras with blueberries	24
* Organic egg with green lentils, morel juice and shaved foie gras	25
* « IZUMI » Salad	
Spinach salad (Truffle/Miso/Parmesan) served with Lobster Gyozas	27

## Our Fishs

* Steamed cod served in a Vegetable broth with tomato and a Saffron Aioli	32
* Crispy Artic Char Fillet with Kaffir lemon Hollandaise	35
* Fresh Frog Legs (approx. 300g) in parsley (depending on availability)	42

## Our Meats

* Tataki of Pluma of Iberian Pig at the plancha	29
* Fricassee of calf sweetbreads with morels sauce	37
* Pressed Bresse poultry, roast juice with Thyme	38
* Fillet of French Beef « Wellington », with Foie Gras and seasonal truffle juice	44

Whole piece to share cooked at the « Rotisserie » :

\* Spit-roasted rack of lamb with potatoes For 2 38€/pax

### Choice of garnishes

- |   |                                    |
|---|------------------------------------|
| - Green Salad                           | - Mashed potatoes with farm butter |
| - « Delicatesse » potatoes candied      | - Cookpot of seasonal vegetables   |
| - Cassolette of Morels with cream (12€) |                                    |

### The Refuge Gratins:

- |            |                             |              |
|------------|-----------------------------|--------------|
| - Of Chard | - Of Macaroni with Truffles | - Dauphinois |
|------------|-----------------------------|--------------|

ALL FISH AND MEAT DISHES ARE SERVED WITH A CHOICE OF GARNISH