

# To Start

## TO SHARE WITH YOUR APERITIF:

- \* Plate of Premium Local Charcuterie 18
- \* Pannequets of lightly smoked trout with "Goat Cheese" from the "Ferme des Ors" 17
- \* ORGANIC poached egg with green lentils, Morel juice and foie gras crisps 25
- \* Carpaccio of wild scallops, butternut, citrus and passion fruit 26
- \* "IZUMI" salad (Truffle / Miso / Parmesan) with spinach leaves served with Lobster Gyozas 27

# Our fish

- \* Steamed cod served in a vegetable broth with tomatoes and a Saffron Aioli 32
- \* Crispy Arctic Char fillet, an Hollandaise sauce with Kaffir lemon 35
- \* Beautiful Fresh Frog Legs (ENV 300gr) in parsley (depending on availability) 42

# Our meats

- \* Tataki of Pluma of Iberian Pig cooked on the plancha 29
- \* Fricassee of Veal Sweatbreads with Morels 37
- \* The Traditional Bresse Poultry, roast juice with thyme 38
- \* French beef fillet in Wellington crust, with Foie Gras and seasonal truffle jus 44

## Whole piece to share cooked at the Rotisserie :

- \* Rack of lamb, roasted, Delicatesse potatoes *for 2 pers – 41€/pers*

## Choice of Garnishes

- Green salad
- Cookpot of Organic Vegetables
- Cassolette of morels in cream sauce (12€)
- Mashed potatoes with farm butter
- Delicatesse Potatoes

## 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*