

The Story of IDA Avêque... Mémé IDA

Travelers, peddlers from the Oisans, farmers and shepherds on the go, all passing through Vaujany, spotted her in front of the rusty gate that protected the house.

Smiling, her bun loose and quickly pinned up, mischief in her eyes, singing with her chickens and sheep, she greeted the villagers with her laughter before returning to her piano, on the lookout for the wrong note.

She was IDA, our mother, grandmother and great-grandmother.
Our Mémé Mida is still the soul of the family home.

Her legacy, perpetuated by her son Go and her sisters, has given birth to places of sharing and pleasure.

In turn, her grandchildren have extended the idea of gathering smiles and confessions around a table or an open fire.

IDA's portrait contemplates us and reminds us of where we come from.
Travelers, Vaujaniats and friends of the mountains, welcome to IDA.

We welcome you today to our table...

IDA

restaurant

— TABLE GOURMANDE · VAUJANY —

Inspiration Menu – € 49

A menu to be enjoyed in 3 courses
Starter, Main Course, Dessert.

This menu changes daily.
The menu is created with fresh, seasonal produce, inspired by our Chefs,
Mélissa Marchal and Stéphane Jarjanette.

The menu will be presented to you by our Maître d'Hôtel.

To offer you the best experience, the entire table is required to choose the same menu type.

The Cheese Trolley – 14 €

To Top your experience: a carefully chosen selection of Cheeses from
« Le Cairn » Vaujany

Our Restaurant IDA is open from Wednesday evening to Saturday evening – 7 PM to 9 PM
Please inform us of any allergies or dietary restrictions when we take your order.
A card with detailed allergens is available upon request.

IDA restaurant

— TABLE GOURMANDE · VAUJANY —

Gourmet Menu – 69 €

A menu to be enjoyed in 5 courses
To offer you the best experience, the entire table is required to choose the same menu.

Amuse-bouche

Creamy Flat Beans, Fresh Herbs Vinaigrette, Vaujany's Meadowsweet Ice Cream

To Start

Fresh Crab, Coloured Tomatoes, Rocket and Iced Consommé

Or

Slow Cooked Veal Filet, Apricots, Lavender and Comté AOP (24 months)

A Vegetarian Break

Stuffed Tomato, Goat's Cheese from Oisans, Redcurrant picked by our Chefs, Ginger,
Cucumber Mousse

To Continue

Turbot Steak, Aubergine Caviar' Cream, Cherry Tomatoes, Olives and Basil

Or

Rack of Lamb cooked at Low Temperature, Stuffed Peppers with Confit Lamb,
Crispy Potato Croquette with Fontina cheese

To Finish

Strawberry and Lemon Thyme in All its forms, Pistachio Genoa Cake, Tomato Water' Espuma,
Lemon Thyme Sorbet and Strawberry Gel

Or

An Air of Provence with Candied Oranges, Freshness of Fennel, Melon Texture and Royal Ice Cream

IDA restaurant

— TABLE GOURMANDE · VAUJANY —

La Bonne Chère d'IDA – 109 €

A menu to be enjoyed in 7 courses

To offer you the best experience, the entire table is required to choose the same menu.

IDA restaurant

— TABLE GOURMANDE · VAUJANY —

Kid's Menu - 18 €

Free for children under 6

Main Course and Dessert

Mains Courses

Side Dishes

Dessert

Fish of the day - Panéed Chicken -Ground Steak

Mashed potatoes - Seasonal Vegetables – Chips - Pasta

Chocolate Fondant - Ice cream; Vanilla or Chocolate

Vegetarian Menu

Upon request, Menu inspired by our chefs

The Inspiration Menu, Gourmet Menu and La Bonne Chère d'IDA

Can be transformed into vegetarian menus

IDA

restaurant

— TABLE GOURMANDE · VAUJANY —

Our Chef's DUO

@Mélissa Marchal and @Stephane Jarjanette,
Welcome you at Restaurant IDA
to share their passion for gastronomy.

They have settled down in Vaujany where they find their inspiration
in a small authentic, mountain village

At IDA, all dishes are created and made in our kitchen.

In their kitchen, the flavour of our mountains mixes with those of the Mediterranean, the cradle of
their long experience in gastronomy in the south of France.

Their intense training has permitted them to work with some of the greatest French chefs.

- Chef Mélissa Marchal, 32 years old, has worked with Christophe Bacquié (3 Macarons) at Castellet in Cassis, with Eric Girardin (1 Macaron) in Colmar, ...
- Chef Stéphane Jarjanette, 40 Years old, has worked with Christophe Bacquié (3 Macarons) at Castellet in Cassis, with Philippe Etchebest (2 Macarons) in Saint-Emilion, with Yoan Conte (2 Macarons) in Chamonix, with Thierry Marx (2 Macarons) in Pauillac, ...

Immerse yourself in the cosy and welcoming atmosphere
of our Restaurant IDA