

## 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...

The Avêque family

# Gourmet Menu

69 €

Braised parsley root, smoked macadamia nut foam with mint and Timut pepper

## To start...

Oxtail ravioli, butternut, rich broth and basil oil

Or

Gravlax salmon, beetroot variations, blinis and kaffir lime cream

Or

Whole-baked fennel glazed with orange, purée of caramelized Cevennes onions

And Maltaise sauce

## A vegetarian Pause

Celery cream, Almonds and Oranges

## Continue with...

Saddle of Sisteron Lamb, confit parsnips, blueberries and fresh truffles

Or

Blue Lobster, Orzo risotto with bisque, Auvergne saffron and hazelnuts

Or

Maize, in gnocchi form, creamy, grilled and with tarragon

## To finish...

Valrhona white chocolate mousse, grapefruit, citrus caramel and orange tuile

Or

Peanut Butter Ganache, Jivara Praline and Pop-Corn Ice Cream

Or

A modern twist on Mont Blanc

Blackcurrant confit, chestnut cream and génépi foam

## The Inspiration Menu

49 €

This Menu consists of a starter, main course and dessert. This menu changes daily thanks to the inspiration of our chefs and their team.

## Children's Menu

18€

Main and Dessert

Main Courses: Fish of the day - Panéed Chicken -Ground Steak  
Side Dishes: Mashed potatoes - Seasonal Vegetables – Chips - Pasta

Desserts: Chocolate Fondant - Ice cream; Vanilla or Chocolate

Free for Children Under 6

To Top of your experience a selection of Cheeses of  
Bernard Mure-Ravaud (Meilleur Ouvrier de France)

14€

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

# La Bonne Chère d'IDA

109 €

Braised Parsley Root, Smoked Macadamia Nut Espuma,  
Mint and Timut Pepper

La Saint-Jacques  
Carpaccio, diced celery, apple and vanilla  
Crisp, Purée of Celery Vanilla Caviar Oscière

Pan-fried Foie Gras, Confit of Cevennes Onions  
Jelly of Maury 20 years of Age and Brioche

Blue Lobster Ravioli  
Full-bodied Broth and Crunchy Vegetables

Beef Wellington  
Mashed Potato with black Truffle and Truffle juice

Mont Blanc Revisited

Clementine from Corsica PGI marinated in Timut Pepper  
Sorbet Bergamot and Espuma of Gin from the Savoie

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