

A PAUSE in the TERROIR BASED ON LOCAL, ARTISANAL & FARM PRODUCTS

HOT TOASTS* Generous slices of rustic bread with garnish, accompanied by salad	
• Refuge	13.00€
Ham, emmental & sheep's cheese, béchamel	
• Pyrénéenne	16.00€
Smoked trout from Lau-Balagnas, emmental & sheep's cheese, cream cheese	
• Matthias	14.00€
Bacon, potatoes, onion & sheep's cheese from the farm	
*2.2.2.1	
● EGGS* Salads & local side dishes	
• Omelette	14.00 €
To choose: ham, cheese or blue cow's cheese	40.00.0
• Fried eggs & bacon	13.00 €
SALADS*	
• Estives	15.00 €
Bacon, farm sheep's cheese, potatoes, croutons with tomato & garlic seasoning	13.00 0
• Torrent	16.00€
Smoked trout from Lau-Balagnas on toasts with yoghurt & aneth sauce	
• Hautacam	14.00€
Blue cheese from the farm, roasted vegetables, potatoes, honey & walnuts	
TERROIR TABLES	
• Cold cuts accompanied by pickles, chillies & olives	20.00€
Iberian ham, chorizo, dry sausage, black pork pâté from the Bigorre & artisanal black pudding	
• Farm & local cheeses, made with raw milk, accompanied by artisanal jams	21.00€
Sheep's cheese, blue cow's cheese, cured goat/sheep's cheese & Pyrenean reblochon	
 Mixed accompanied by pickles, chillies, olives & artisanal jam 	22.00€
Iberian ham, chorizo, dry sausage, pâté, sheep's cheese & Pyrenean reblochon	
O TO FINISH WITH SWEETNESS	
TO FINISH, WITH SWEETNESS	
Blueberry tart Artional Reserve asks ***	6.50 €
• Artisanal Basque cake ** • Form you gust with shortput aream	6.50 €
 Farm yogurt with chestnut cream Gourmet coffee 	6.50 € 5.50 €
● Plate of farm & local cheeses	5.50 € 7.00 €
• Homemade crepes	7.000
Sugar	4.80€
Chocolate, Nutella or Salted Butter Caramel	5.80 €
Jam : <i>Blueberry, Strawberry or Apricot</i> or Chestnut cream	5.80€

*Served for lunch only

The dishes we offer contain allergens. Please ask us & we will let you know.



Our Favorites

Try the products of our suppliers & discover the richness of the territory that surrounds us!

