



Through seasons, the Chef Laurent Grandgirard and his team do their best to serve you delicious local dishes.

Enjoy your meal and remember simple pleasure of each ingredient. Discover or remind you how generous and tasty can be an authentic home-made recipe in Vosges mountains.

As you will feel: *La Vigotte will invigorate you!* *

** La Vigotte, ça ravigotte !!!*

Local suppliers main list



Butcher shop

FAMILLE REMY

Le village - 88340 Girmont Val d' Ajol

Eggs

PASCAL GRAVIER

88200 St Etienne les Remiremont

Snails

LES ESCARGOTS DE LA MOLLIERE

40, le moulin Picard

88340 Girmont Val d' Ajol

Chicory

LA FERME AUX HIRONDELLES

19, route de l'Envers

88120 BASSE SUR LE RUPT

Trouts

PISCICULTURE DU BREUCHIN

La Rochotte – 70310 Amont et
Effreney

Potatoes

GAEC LES NOISETIERS – FAMILLE GUYON

88200 St Etienne les Remiremont

Lamb

BERNARD AUBEL

Les 4 Vents 88340 Girmont Val d' Ajol

Bakery

AU FOURNIL DE CYRILLE

Rue C. De Gaulle - 88200 Remiremont

Cheese

FERME DU HAUT SALMON

24, la sentinelle - 88340 Le Val d' Ajol

Eaux de vie

MAISON LECOMTE-BLAISE

10 rue de la gare — 88120 Le Syndicat

Ice cream

FERME AUBRY

44 le grand Fahys - 70220 Fougerolles

Griottines®

PEUREUX, Institut Griottines

70220 Fougerolles

Local beer

BRASSERIE DE LA MADELON

88200 Dommartin lès Remiremont

Cooking utensils

DE BUYER, magasin d'usine

Faymont - 88340 Le Val d' Ajol



A la Carte...

Starters

Vosgian Salad	9,00€
Soup of the day	7,00€
Home-made farmhouse pâté	7,00€
Gazpacho and guacamole	12,00€
Pork rillettes and Vosgian blueberries	14,00€

Maxi Vosgian salad

(croûton, lardon, munster AND fried egg)	15,00€
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Main plates

Smoked pork knuckle	15,00€
Assortment of smoked vosgian meats	15,00€
Munstiflette	15,00€
Piece of Angus beef and girolles	24,00€
Trout back cooked with passion fruit	19,00€

Kids menu (for children until 12 years old)

Chopped steack, potatoes, salad and ice cream	10.00 €
Ham, potatoes, salad and ice cream	10.00 €
Small « Chalot » board and ice-cream	10.00 €

Cheese

6,00€

(Cow cheese assortment from Haut de Salmon's farm)

Desserts

Curd cheese and vosgian blueberries 7,00€

Ice-cream dessert with salted caramel sauce 8,00€

Poached peach with grenadine 7,00€

Home made Crème Brulée maison

6,00€

(vanilla or caramel or fresh fruit)

Ice cream from Aubry's farm

1 scoop 2,50€

2 scoops 4,00€

3 scoops 6,00€

4 scoops 7,00€

Of your choice: vanilla, chocolate, lemon, raspberry

For drinks, do not hesitate to have a look to the suggestions in the middle of the restaurant and to the wine list...