

Starters

From the Sea

Variations, differents accompagnements 21 €

The Mackerels

In a fine tart from Provence 18 €



The Morel Toast

Yellow wine Sauce from Arbois 21 €

The Salmon

In a Tartar with Pink Berries 20 €

The Caesar Salad

Meal version (with fried Potatoes) 14€
19€

The Fisherman's Salad

Meal version (with fried Potatoes) 15€
19€

*We pay the greatest attention to the freshness of the products
that are available to you,
If any of them are missing, will you please excuse us.*

Main Course

Our Meat

Pan-fried Beef

Morel and Yellow Wine from Arbois Sauce 31 €



Chicken from Bress, Laurency farm in Saint Usuge

With Morels 32 €

The calf Rib steak

With smoked Sauce 22 €

The Lamb

Chops with Provence Juice 23 €

Our Fishes

Market Fish

With today's Vegetables 19 €

Cod back

With a seafood sauce 22 €

Pike-perch Fillet

White butter 25 €

Trout fillet

Savagnin sauce 20 €

The vegetarian Lasagna

With Ricotta and Spinach 19 €

All our dishes are accompanied by the market's vegetables

Cheeses

Cheese Selection

Refined or fresh,

From our Jura pastures and elsewhere

9.00 €



Comté Trilogy

Young, fruity and old

With gourmet and surprising combinations

8.00 €

Fromage blanc du Jura in faisselle

Plain or with Cream

7.00 €

Desserts

In order to make your service more pleasant, we thank you for choosing your dessert in the beginning of the meal

Pineapple Carpaccio

With coconut Ice-cream

8.00€

Crème Brûlée

With Tonka beans

8.00 €

Iced Soufflé

With Macvin

9.50 €

Bavarian Cream

Made of white Chocolate with a red fruits syrup

10.50 €

Red-berries Mousse

Red fruit Coulis

9.50 €

Discovery

32€

Tomato Mousse and its Basilica Coulis

or

Caesar Salad

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Upper part of Poultry thigh

in Butcher's Sauce

or

Fish from the Market

☆☆☆☆☆

Fresh fruit Salad

or

Red-berries Mousse and

Red-fruit Coulis



*You will find below the origin of the meet proposed in
our Restaurant:*

Beef : France (race: Charolaise or Limousine)

Lamb : Ireland or France

Chicken : France (Jura)

Poultry: France

Calf : France or EU



Menu 7 Notes Gourmandes

83€

7 Dishes

Mushroom and Comté Pastilla
On its tomato coulis

Thin pie of Morteau sausage with onions, salad
bouquet and bacon cream

Baked pike-perch fillet with crayfish sauce

Farmhouse Chicken Jambonnette with Morels,
Yellow Wine sauce

Assortment of 3 regional cheeses

Crème brûlée with Macvin

Fleur de Vacherin glacé with hazelnut and
dried fruit, chocolate petals
and Chicory cream

7 Côtes du Jura

Macvin du Jura

White Chardonnay

Traditional white

Yellow Wine

Red Trousseau

Crémant du Jura
Blanc Brut Prestige

Straw wine

By reservation only (24 hours before)