

Starters

Duck Foie Gras Terrine, 24 €
In a semi-cooked terrine,
And its Fig's chutney

Avocado cream, ✨ 18 €
Marinated shrimps

Morels Croute, mes élections du terroir 24 €
Yellow wine sauce from Arbois

Rabbit terrine with tarragon jelly ✨ 19 €

Provençal octopus salad 21 €

Salads Meal

Fisherman's salad 24 €

Franc-Comtoise salad mes élections du terroir 23 €

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

Our Meats

<i>Pan-fried Beef</i>	31 €
<i>Foie gras sauce</i>	
<i>or</i>	
<i>Yellow wine and morel sauce</i>	
<i>Farmer Chicken from Jura</i>	33 €
<i>Yellow Wine Sauce from Arbois with Morels</i>	
<i>Round of Veal 's Sub-Nuts,</i>	25 €
<i>Mushrooms Sauce</i>	
<i>Lamb Shank with Sweet Spices</i>	25 €
<i>Pork Souricette with Yellow Wine Juice</i> 	21 €

Our dishes are accompanied by a garnish from the market

Our Fish

Fish of the Market ✦
and its vegetables of the moment 19 €

Back of Cod 26 €
Ratatouille Juice

Pike perch fillet
White butter with cream 26 €

Trout fillet, with Crémant du Jura  21 €

Vegetables curry with coconut milk 21 €

Monday to Friday

Starter + Main course + Dessert 35€

Plat + Dessert 26€

(Dishes among ✦)

Cheeses

<i>Cheese selection</i>	9 €
<i>Matured or fresh, From our pastures in the Jura and elsewhere</i>	
<i>Comté Trilogy</i> 	9 €
<i>Young, fruity and old With gourmet and surprising pairings</i>	
<i>Fromage blanc du Jura in faisselle</i> 	8 €
<i>Plain or with cream</i>	

Desserts

<i>Pistachio and Coconut Mystère</i>	10.00€
<i>Little Pie of Strawberries</i>	9.50€
<i>Pavlova with Exotic Fruits</i> ✦	9.00€
<i>Crème Brulee with Tonka Beans</i> ✦	9.50€
<i>Dulcey chocolate Lingot</i>	10.00€

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



Menu 7 Notes Gourmandes

93€

By reservation only (24 hours before)

7 Courses

Pressed Trout with Macvin

*Millefeuilles of Morteau and Comté,
Jura Chardonnay sauce.*

Pike perch fillet with Savagnin sauce

*Chicken Hams with Morels, Yellow
Wine Sauce*

Assortment of 3 regional cheeses

Mint & Thyme Iced Soufflé

Tonka bean crème brûlée

7 Côtes du Jura

Macvin du Jura

White Chardonnay

Traditional White

Yellow Wine

Red Trousseau

Crémant du Jura

Vin de Paille



*Below you will find the origin of the meats
offered in our restaurant:*

Beef: France

Lamb : U.E.

Chicken: France (Jura)

Poultry: France

Veal: France or E.U.

Porc : France