

## Starters

### *Duck Foie Gras*

*In a semi-cooked terrine,  
and its fig's chutney*

24 €

### *Coral Lentils Soup* ✦

18 €

mes  
élections  
du  
terroir

### *Morel Croute,*

*Yellow wine sauce from Arbois*

24 €

### *“Crème brûlée” with mushrooms* ✦

19 €

### *Tiramisu of Matcha Tea with red beans*

23 €

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

## Our Meats

### *Pan-fried beef*

*Morel sauce and Arbois Yellow Wine  
Foie Gras Sauce*



31 €

### *Farmer Chicken from Jura*

*Yellow Wine Sauce from Arbois with Morels*

33 €

### *Veal chop with a spicy sauce*

25 €

### *Lamb Shank with prunes*

25 €

### *Pork with Green pepper*

21€

*Our dishes are accompanied by a garnish from the market*

## Our Fishes

*Market Fish with its vegetables* ✦ 19€

*Back of Cod* 26€

*Pike perch fillet*  
*Savagnin Sauce* 26€

*Trout fillet with girolles*  21€

*Vegetables Risotto* 20€

*From Monday to Friday*

*Starter + Main Course + Dessert* 35€

*Main Course + Dessert* 24€

*(Dishes from ✦)*

## Cheeses

### *Cheese Selection*

*Refined or fresh,*

*From our Jura pastures and elsewhere*

9 €



### *Comté Trilogy*

*Young, fruity and old*

*With gourmet and surprising combinations*

9 €

### *Fromage blanc du Jura in faisselle*

*Plain or with cream*

8 €

## Desserts

*Chocolate and pear cake*



9.00 €

*Lemon meringue Pie*

10.00€

*Yuzu Ice Cream*

*Chocolate cake with raspberry syrup*

10.00€

*Crème brûlée with Pontarlier*



9.50€

*Lime « Gratinée »*

9.00€

*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*

**89€**

*By reservation only (24 hours before)*

### *7 Dishes*

*Mushroom and Comté Pastilla  
On its tomato coulis*

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

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*Baked pike-perch fillet with crayfish  
sauce*

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*Farmhouse Chicken Jambonnette  
with Morels, Yellow Wine sauce*

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*Assortment of 3 regional cheeses*

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*Crème brûlée with Macvin*

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

### *7 Côtes du Jura*

*Macvin du Jura*

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*White Chardonnay*

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*Traditional white*

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*Yellow Wine*

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*Red Trousseau*

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*Crémant du Jura  
Blanc Brut Prestige*

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*Straw wine*