

# Starters

## *Duck Foie Gras*

*In a semi-cooked terrine,*

*and its fruit's chutney with saffron*

21 €

mes  
élections  
du  
terroir

## *Morel Croute,*

*Yellow wine sauce from Arbois*

21 €

## *Trout Mousseline,*

*With garlic and herbs*

20 €

## *Soup of Pumpkin*

*With chesnut pieces*

15 €

## *Fall Salad*

*Mealtime version (with fried potatoes)*

14€

19€

## *Perigourdine 's Salad (with strips of foie gras)*

*Mealtime version (with fried potatoes)*

16€

21€

*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.*

# Main Course

## Our Meat

### *Pan-fried beef*

*Morel sauce and Arbois Yellow Wine* 29 €



### *Poulet du Jura,*

*Yellow Wine Sauce from Arbois with Morels* 29 €

### *Veal Chop,*

*Smoked sauce* 24 €

### *Pork cheek*

*With chorizo* 19 €

*Our beef is of EU origin.*

## Our Fishes

### *Market Fish*

*With its vegetables of the moment* 17 €

### *The Fisherman plate*

*In a way of a bouillabaisse* 19 €

### *Pike Perch Fillet*

*With a meat juice* 25€

### *Trout fillet*

*Savagnin sauce* 19€

*Our dishes are accompanied by a garnish from the market  
If you wish, we will be pleased to offer you a hot dish made exclusively of vegetables.*

# Cheeses

## *Cheese Selection*

*Refined or fresh,*

*From our Jura pastures and elsewhere*

9 €



## *Comté Trilogy*

*Young, fruity and old*

*With gourmet and surprising combinations*

8 €

## *Fromage blanc du Jura in faisselle*

*Plain or with cream*

7 €

# Desserts

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

## *Pineapple Carpaccio*

*And its Coco ice cream*

9.00 €

## *Crème Brûlée*

*With Tonka pieces*

9.50 €

## *Iced Nougat*

*With red fruits sauce*

9.50 €

## *Chocolate cake*

*With a speculoos iced cream*

10.00 €

## *Apple rolls*

*White macvin*

9.50€

## *Chef's Gourmet Palette*

14.00€

## *Découverte*

*32€*

*Pumpkin soup with chesnut pieces*

*Or*

*Little Fall salad*

☆☆☆☆☆

*Pork cheek with chorizo*

*Or*

*Fish of the Market*

☆☆☆☆☆

*Pineapple carpaccio with coconut ice cream*

*Or*

*Iced Nougat with red fruits sauce*

*Weekday lunch formula 19€.*

*Served only from Monday to Friday, excluding public holidays  
1 Mise en Bouche + 1 Plat + 1 Dessert. To be chosen  
from the Découverte menu above*

*Invitation aux sens*  
*41€*

*Homemade duck foie gras terrine with saffron pear  
chutney*

*Or*

*Trout Mousseline with garlic and herbs*

\*\*\*\*\*

*Veal Chop with smoked sauce*

*Or*

*Pike Perch Fillet*

*With a meat juice*

\*\*\*\*\*

*Selection of fresh and mature cheeses*

\*\*\*\*\*

*Chocolate cake with a speculoos ice cream*

*Or*

*Crème Brûlée with Tonka pieces*



## *Menu 7 Notes Gourmandes*

### *83€*

*By reservation only (24 hours before)*

### *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*