

Starters

<i>Duck « Foie Gras » Terrine, onions candied with grenadine</i>	22 €
<i>Shortbread Comté</i>  <i>Fresh Vegetables and Morteau Tartar</i>	18 €
<i>Morel Croute,</i>  <i>Yellow wine sauce from Arbois</i>	24 €
<i>Smoked Salmon Terrine with Mango Passion</i> 	19 €
<i>Boiled Egg and Morels</i>	17€
<i>Fisherman meal salad</i>	22€
<i>Franc Comtoise meal salad</i>	22€

*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 Courses

Our Meats

Piece of beef

Morel sauce and Arbois Yellow Wine

Parisian Sauce

Cream of Cèpes and Chardonnay  **31€**

Poulet from Jura

Yellow Wine Sauce from Arbois with Morels **33€**

Veal rib

Meat juice **25€**

Lamb roast with an herb coat **27€**

Pork Ribs

Honey and Ginger **21€**

Our dishes are accompanied by a garnish from the market

Our Fishes

Market Fish with its vegetables ✦ 19 €

Grilled Octopus

Curry Sauce Thai, black Rice and Coconut Milk 26 €

Cod Fillet

Beans from Paimpol and Andouillette from Guémenée 25 €

Fillet of black Saithe with lemongrass 23 €

Fillet of Trout, Jura crémant sauce 21 €



Vegetables Curry 20 €

Our dishes are accompanied by a garnish from the market

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 mes élections du Jéerroir

Young, fruity and old

With gourmet and surprising combinations

9 €

White Cheese from Jura in a faisselle mes élections du Jéerroir

Plain or with cream

8 €

Desserts

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

Marshmallow Skewer with Fresh Fruits

10€

Frozen Terrine Coconut & Passion ✨

9€

Praline Foliar

10€

Raspberry white chocolate mousse

Crème Brûlée Macvin ✨ mes élections du Jéerroir

9.50€

Cinnamon Pears and roasted Figs,

Breton shortbread

9€



*You will find below the origin of the meat proposed
in our restaurant :*

Beef : France

Lamb : U.E

Chicken : France (Jura)

Poultry : France

Veal : France or U.E

Pork : France



Menu "7 Notes Gourmandes"

87€

By reservation only (24 hours before)

7 Dishes

Macvin Trout Squeeze

*Morteau and Comté millefeuilles,
Jura Chardonnay sauce.*

Pike-perch fillet with a Savagnin Sauce

*Farmhouse Chicken Jambonnette with Morels,
Yellow Wine sauce*

Assortment of 3 Regional cheeses

Iced cake with Mint and Thyme

Crème Brulée with Tonka beans

7 Côtes du Jura

Macvin du Jura

White Chardonnay

Tradition white

Yellow Wine

Réd Trousseau

Crémant du Jura

Straw wine