

Starters

Soup of Pumpkin

With four spices

16 €

Poultry livers

In terrine, onions candied with grenadine

20 €

mes
élections
du
terroir

Morel Croute,

Yellow wine sauce from Arbois

21 €

The Trout

In a Hurry, with vegetables and mixed salad

18 €

The Crayfish

Tails, in gratin

20€

*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 31 €



Poulet from Jura

Yellow Wine Sauce from Arbois with Morels 32 €

Veal Tendrons

Mushrooms sauce 22 €

Lamb

Saddle Steak, full-bodied juice 25 €

Our beef is of EU origin.

Our Fishes

Market Fish

With its vegetables of the moment 19 €

Artic Char

With a Citrus butter 22 €

Pike Perch Fillet

With a Savagnin sauce 25€

Red fish fillet

Pontarlier sauce 20€

Vegetarian Pasta

With vegetables of the day 19 €

Our dishes are accompanied by a garnish from the market

Cheeses

Cheese Selection

Refined or fresh,

From our Jura pastures and elsewhere

9 €

mes
sélections
du
terroir

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*

Citrus Fruits

Thyme syrup and green lemon sorbet

8.50 €

Crème Brûlée

Vanilla of Madagascar and chocolate ice cream

9.50 €

Chestnuts

In a little Tart with a whipped cream

9.50 €

Chocolate cake

With English cream

10.00 €

Griottines

*In a Panacotta, with pistachio
and chesnuts crumble*

9.50€

Découverte

32€

Pumpkin soup with four spices

Or

Trout Pressed with vegetables and salad mix

☆☆☆☆☆

Pork cheek with horseradish

Or

Fish of the Market

☆☆☆☆☆

*Citrus fruits, thyme syrup and
green lemon sorbet*

Or

Crème brûlée, vanilla of Madagascar

Invitation aux sens
41€

Crayfish tails gratin

Or

*Terrine of poultry livers,
onions candied with grenadine*

Filet of Arctic char, citrus butter

Or

Lamb Saddle Steak, full-bodied juice

Selection of fresh and mature cheeses

Dessert from the card



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