

Starters

Creamy soup of Artichoke, broad beans fried 17 €

*Terrine of Poultry livers,
onions candied with grenadine* 22 €



*Morel Croute,
Yellow wine sauce from Arbois* 24 €

*Skate Wing Cake, carrots and fresh herbs
With salad* 22 €

Camembert Salad with Pepper Caramel 19€

*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 rib with chorizo

23 €

Lamb saddle steak, full-bodied juice

25 €

Our Fishes

Market Fish with its vegetables of the moment

19 €

Fillet of Artic Char with a Citrus butter

23 €

Fillet of Pike Perch with a Savagnin sauce

26€

Fillet of Trout, red wine sauce

21€

Vegetarian Pasta with vegetables of the Moment

20 €

Our dishes are accompanied by a garnish from the market

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

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

Rose of Citrus,

pistachio crips and orange cream

10.00 €

Crème Brûlée with Tonka Beans

9.00 €

Velvet dome, white chocolate ganache

9.50 €

Griottines from Fougerolles and pistachio

Chocolate cake with English cream

10.00 €

Raspberry cracker, vanilla mascarpone cream

9.50€

Découverte

33€

Creamy soup of Artichoke, broad beans fried

Or

Camembert Salad with Pepper Caramel

☆☆☆☆☆

Honey and ginger pork ribs

Or

Fish of the Market

☆☆☆☆☆

*Velvet Dome, white chocolate ganache,
Griottines from Fougerolles ans pistachio*

Or

Crème Brûlée with Tonka beans

Invitation aux sens
42€

Skate Wing Cake, carrots and fresh herbs

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

85€

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