

# Starters

## *Duck Foie Gras*

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

24 €

## *Pumpkin Soup* ✦

18 €

mes  
élections  
du  
terroir

## *Morel Croute,*

*Yellow wine sauce from Arbois*

24 €

## *Puff pastry of snails with Parsley* ✦

*With green salad*

19 €

## *Meal salad with accents of South West*

*Gizzards, parsley cream*

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  
Parisian Sauce*



31 €

## *Farmer Chicken from Jura*

*Yellow Wine Sauce from Arbois with Morels*

33 €

*Veal tendrons, mushrooms sauce*

25 €

*The Lamb with prunes*

25 €

*Pork with chorizo* ✨

25€

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

# Our Fishes

*Market Fish with its vegetables* ✦ 19€

*Monkfish tail in an American way* 26€

*Pike perch fillet*

*Herb Crust, Caper Sauce* 26€

*Trout fillet with girolles*  21€

*Goat and Spinach Lasagna* 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*

8 €

## *Fromage blanc du Jura in faisselle*

*Plain or with cream*

7 €

# Desserts

*Chocolate and pear cake*



9€

*Chesnut Tart with mascarpone*

10€

*Chocolate cake with a pistachio cream*

10€

*Crème brûlée Vanilla*



9.50€

*Blackcurrant and redfruits « charlotte »*

9€

*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*

### *7 Côtes du Jura*

*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*

*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*