



## Starters

### The Trout

In Rillettes, beet dressing

15 €

### The Potato

In a soup with cumin whipped cream

15 €

### The Duck Foie Gras

Home-made, half-cooked, figs chutney, and gingerbread

21 €

Pan-fried escalope, corn pancake and vinegar sauce

24 €



### The Morels

On a grilled farmhouse bread, Arbois Yellow Wine sauce

20 €

### The Snails

On croutons with marrow and calmeline sauce

19 €

### Scallops and prawns

In small timbales, small crunchy vegetables in a lined casserole dish

22 €

### The Oxtail

In a citrus fruit terrine with beetroot and carrot dressing

19 €

We care about the freshness and the quality of the products we proposed,  
Also, if any of them are missing, please excuse us.



## Main Courses

### The Fish of the Market

With vegetables of the season

17 €

### The Pikeperch

In a filet, with a shell sauce

25€

Served with a risotto with spikes of green asparagus and butternut

### The Cod

Pan-fried back, yellow wine potatoes mousseline

21 €

### The Poultry

In a Jambonnette with Comté, mushrooms sauce.

19 €

### The Veal

Cooked pink, with its yam purée, chimichurri marinade

24 €



### Famous Jura Chicken « Les Glycines »

Served with Morels and Jura Yellow Wine sauce

27 €

### The Piece of Beef (250g approx.)

Fried, with Morels and Jura Yellow Wine sauce

29 €

Or Nature, still fried, with herbs butter

24 €

Our dishes are served with vegetables from the market and our beef and veal are from U.E.  
If you wish, we will have the pleasure to offer you a hot dish based solely on vegetables.