



## Découverte

### 27 €

Mise en bouche

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Trout rillettes with Yellow Wine,

beet dressing

Or

Potato's velouté with cumin whipped cream

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Fish of the Market

Or

Poultry's Jambonnette with Comté,

mushrooms sauce.

\*\*\*\*\*

Crème brûlée with Macvin, walnut ice cream

Or

Creamy lemon cake, limoncello granita

This menu is  
proposed to you  
with an assortment  
of 3 sorts of Comté  
Cheeses from Jura

with surprising  
accords

32 €

## Lunch week Formula

### 19 €

Served only for lunch from Monday to Friday, excluding holidays

1 Mise en Bouche + 1 Main course + 1 Dessert

To be chosen in the Découverte Menu



# Invitation aux sens

## 39 €

Mise en bouche

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Homemade terrine of duck foie gras half-cooked,  
gingerbread and figs chutney

Or

Grumpy snail croutons with marrow, calmeline sauce

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Veal cooked pink, yam purée and chimichurri marinade

Or

Pan-fried cod back, potatoes muslin with Yellow Wine.

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Selection of fresh and ripened cheeses

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Dessert to be chosen from the carte  
at the beginning of the meal

Or

The chef's Gourmet pallet (supplement 5€)



# L'Echappée Gourmande

## 49.50 €

Mise en bouche

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Small timbales of scallops and gambas,  
small crunchy vegetables in a lined casserole dish

Or

Pan-fried escalope of foie gras,  
corn pancake with vinegar sauce

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Jura Chicken "Les Glycines" with Arbois Yellow Wine and Morels

Or

Filet of Pike Perch in a shell sauce,  
rizotto with green asparagus spikes and butternut

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Selection of fresh and ripened cheeses

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Dessert to be chosen from the carte  
at the beginning of the meal

Or

The chef's Gourmet pallet (supplement 5€)