

Starters

- Duck Foie Gras Terrine,* 24 €
And its Fig's chutney
- Porcini mushroom soup,* ✨ 18 €
- Morels Croute,* mes élections
du terroir 24 €
Yellow wine sauce from Arbois
- Eggs « Meurette » on a Burgundian style* ✨ 19 €
- Roasted marrow bones and its condiments* 21 €
Mixed Salad
- Beef Ravioli, Thai broth* 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

<i>Pan-fried Beef</i>	31 €
<i>Roquefort sauce</i>	
<i>or</i>	
<i>Yellow wine and morel sauce</i>	
<i>Farmer Chicken from Jura</i>	33 €
<i>Yellow Wine Sauce from Arbois with Morels</i>	
<i>Sweetbreads, braised in Meunière style,</i>	28 €
<i>Rack of Lamb in a herb crust and its juice</i>	25 €
<i>Pork tenderloin , Jura honey sauce</i> 	21 €

Our dishes are accompanied by a garnish from the market

Our Fish

Fish of the Market ✦
and its vegetables of the moment 19 €

Back of Cod 26 €
Citrus dressing

Perch fillet mes élections
du terroir 26 €
Lemon Meunière Sauce
or
Yellow Wine Sauce from Arbois with Morels

Octopus hotpot with seafood 23 €

Vegetable Lasagna (for vegetarians) 21 €

Monday to Friday

Starter + Main course + Dessert 35€

Plat + Dessert 26€

(Dishes among ✦)

Cheeses

<i>Cheese selection</i>	9 €
<i>Matured or fresh, From our pastures in the Jura and elsewhere</i>	
<i>Comté Trilogy</i> 	9 €
<i>Young, fruity and old With gourmet and surprising pairings</i>	
<i>Fromage blanc du Jura in faisselle</i> 	8 €
<i>Plain or with cream</i>	

Desserts

<i>Chocolate cake</i>	10.00€
<i>Chocolate and Pear cake</i> ✦	9.50€
<i>Fruit gratinée</i>	9.00€
<i>Crème Brulée with Macvin</i> ✦	9.50€
<i>Caramel walnut tartelette</i>	10.00€

*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

93€

By reservation only (24 hours before)

7 Courses

Pressed Trout with Macvin

*Millefeuilles of Morteau and Comté,
Jura Chardonnay sauce.*

Pike perch fillet with Savagnin sauce

*Chicken Hams with Morels, Yellow
Wine Sauce*

Assortment of 3 regional cheeses

Mint & Thyme Iced Soufflé

Tonka bean crème brûlée

7 Côtes du Jura

Macvin du Jura

White Chardonnay

Traditional White

Yellow Wine

Red Trousseau

Crémant du Jura

Vin de Paille



*Below you will find the origin of the meats
offered in our restaurant:*

Beef: France

Lamb : U.E.

Chicken: France (Jura)

Poultry: France

Veal: France or E.U.

Porc : France