

Children Menu (for child before 12 years)

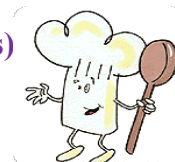


half menu
(terroir, speciality,
gourmet or plaisir)

= half price

Children Menu (For child before 7 years)

8.00 €



(with a glass of syrup or lemonade)

Matched cooked pork meats

or

Mixed salad

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Fish fillet with butter

or

Veal escalope with cream

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ice cream

or

Curd cheese with cream

Menu of the day

(served only for lunch,
from Monday to Friday)

13.50 €

(16 € with cheese and dessert)

**25 cl of wine, or ½ mineral water
and 1 coffee included**

Starter of the day

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Main course of the day
with vegetables

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cheese board

or

Curd cheese with cream

or

Dessert in the choice

Quick Menu of the day

12.00 €

(served only for lunch,
from Monday to Friday)

25 cl of wine, or ½ mineral water

Main course of the day
with vegetables

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Gourmet coffee



MENU TERROIR

25 €

Appetizer of moment

“Terroir” salad

(green salad, blue cheese, Smoked and salted ox-tongue)

or

Melon with smoked raw ham from “La Pesse”

or

Home-made vegetable soup

Pink and white trout fillets

wrapped in foil paper and cooked with blue cheese

or

Quail with bacon, onion and macvin

Selection of Vegetables

Cheese-board

or

Curd cheese with cream and raspberry coulis

Dessert of your choice

MENU SPECIALITY

31 €
(with 1 starter)

MENU GOURMET

38 €
(with 2 starters)

Appetizer of moment

Freshness from spring (melon, tomatos and avocados)
with smoked trout from Jura

or

Smoked and salted ox-tongue

or

Calf sweetbreads flamed with “Marc” from Jura
(extra charge : 3 €)

Fish (depending of the moment)

or

Turkey oysters with mushrooms and morels

Selection of Vegetables

Cheese-board

or

Curd cheese with cream and raspberry coulis

Dessert of your choice

MENU PLAISIR 50 €

(with 2 starters)

MENU small PLAISIR 42 €

(with 1 starter)

Appetizer of moment

Home-made duck “Foie Gras”

or / and

Asparagus and scallops
with hazelnut oil and dry fruits

Sorbet with alcohol from Jura

Bresse Chicken with morels and “vin jaune”

or

pikeperch fillet with crayfish tails

Selection of Vegetables

Cheese-board

or

Curd cheese with cream and raspberry coulis

Dessert of your choice

A LA CARTE

Salads and Cold starters

	<u>Starter</u>	<u>Dish</u>
“paysanne” salad (Green salad, Comté cheese, smoked raw ham, crouton)	5.00 €	8.00 €
“terroir” Salad (green salad, blue cheese, Smoked and salted ox-tongue)	7.00 €	10.00 €
“3 cheeses” Salad (green salad, warm toasts from Comté, Morbier and blue cheese)	7.00 €	10.00 €
“foie gras” salad (green salad, home-made “foie gras”, smoked raw ham)	8.00 €	13.00 €
“Smoked trout” salad (green salad, smoked trout...)	8.00 €	13.00 €
“quail and goat” salad (warmtoast of goat cheese, smoked raw ham quail fillets fried in honey and Macvin,)	9.00 €	14.00 €
Green salad	3.00 €	
Mixed cooked pork meats	12.00 €	
Home-made Duck “Foie Gras”	15.00 €	

Warm Starters

Vegetable Soup with croutons and cheeses from Jura	7.00 €
Smoked and salted ox-tongue	12.00 €
Gratin of crayfish tails	15.00 €
Veal sweetbreads flamed with “Marc” from Jura	15.00 €
Croutons with mushrooms	13.00 €
with morels	27.00 €
Poached eggs with morels	18.00 €

Stocked Fishes and eggs

Omelette with morels	16.00 €
Trout with butter	14.00 €
Trout with almonds and “vin jaune” sauce	17.00 €
Fish (depending of the moment)	depending arrival

Stocked Meats

Smoked and salted ox-tongue	17.00 €
Veal sweetbreads flamed with “marc”	18.00 €
Skewer of quails fillets with honey and Macvin	23.00 €
Bresse Chicken with morels and “vin jaune”	30.00 €
Veal escalope with cream	17.00 €
with morels	32.00 €
Jurassienne veal escalope (<i>Ham, bechamel, mushrooms, cheese</i>)	
with Blue cheese from Jura	20.00 €
with Comté cheese	20.00 €
Beef tenderloin fry	22.00 €
with five pepper berries	24.00 €
with morels	36.00 €

Cheeses

Cheese-board	5.00 €
Curd cheese with cream and raspberry coulis	5.00 €
Curd cheese with pepper and herbs	5.00 €
Warm toast of blue cheese from “Haut Jura”	3.00 €