



Menu



Starters

- ◆ Parsnip Velouté with Curry Whipped Cream 
- ◆ Hot Cheese Toastie Trilogy from the Region
- ◆ 12 Snails crisps with yellow wine from Bonvalot local farm
waiting time : 20 mn

10.00€
11.00€
15.00€

- ◆ Chicken egg soup tureen with Morels and wild mushrooms 
- ◆ Seared Scallops with Parsnip Puree and squid Ink Tuile

15.00€
16.00€

Dishes

- ◆ Dauphiné Ravioli **Red Label** with Comté Cream 
- ◆ Fillet of gilthead sea bream with garlic cream
- ◆ Poached chicken leg **Red Label** IGP Burgundy, supreme sauce with yellow wine

16.00€
19.00€
19.00€

- ◆ Deer back fillet(EU) with red fruits sauce
- ◆ Grilled beef tenderloin Montbéliarde breed VBF, fries and salad
- ◆ Extra Morels and wild mushrooms sauce

24.00€
28.00€
7.00€

Expect a 20-minute wait for any dish taken directly

Cheeses & Desserts

- ◆ White cheese
- ◆ White cheese with cream or red fruit coulis
- ◆ Plate of 3 regional cheeses
- ◆ Creme brulee with Fougerolles cherries

5.00€
6.00€
6.00€
7.50€

- ◆ Plaisir à l'orange, orange coulis and almond tuile
- ◆ Chocolat fudge cake and bailey's cream
- ◆ Jura sundae (walnut ice cream, apple sorbet, macvin alcohol)
- ◆ Griottines sundae (vanilla ice cream, cherries from Fouferolles, gooseberry jelly)

8.00€
8.00€
8.00€
8.00€

Kid menu 11.00 € (- de 12 ans)

- ◆ Mince steak **VBF**, fries and salad
- ◆ 2 scoops of ice cream

Ice Creams

- ◆ **Ice cream** : Vanilla, Chocolat, Pistachio, Walnuts, Coffee
- ◆ **Sorbets** : Apple, Strawberry, Lemon, Raspberry, Blueberry
- ◆ **Ice cream 1 scoop** : 2.90€ **2 scoops** : 5.80€ **3 scoops** : 7.00€ **whipped cream** : 1.00€

Menu of the day : 17.90 € lunchtime only, from Tuesday to Friday excluding public holidays.