

Set Menu - €19,50

Summer season salad with grilled vegetables
Served with cow's cheese on croutons
Morteau sausage

Or

Poultry liver terrine with pistachios
Mushrooms "à la grecque"

Catch of the day, vegetables Jardinière
Chardonnay Velvet

Or

The current simmered dish
With its garnish

Or

Our grilled beef
Beurre maître d'hôtel
Gratin with Comté cheese

Marc d'Arbois frozen soufflé
Red fruits coulis, laced tuile

Or

Vanilla Crème Brûlée

Or

Fresh cottage cheese

Net prices including service charge

Set Menu - €31.00

Quail terrine with foie gras
Shallot jam with raisins

Or

Tuna tartare with mango
Fennel light cream
Herbed shortbread

Or

Frog soup with anis Pontarlier
Chervil and mushroom flan

Roasted salmon
Zucchini and almond cake
Walnut vinaigrette

Or

Farm poultry slice stuffed with crayfish
Pomme Macaire, mushrooms
Supreme sauce

Or

Melting veal chuck, low temperature
Artichoke and potatoes cake
Braising juice with morels

*Dessert menu – Please make your selection when ordering
Thank you*

Net prices including service charge

Set Menu - €45.00

Foie gras terrine with Macvin
Apples, pears and dry fruits compote
Homemade soft bread

Or

Cod tartare with coriander and cashew nuts
Fresh herbs and tomatoes vinaigrette
Sesame crispness

Or

Scallops on the plancha
Vegetables in basil jelly
Honey light cream, poppy seed tuile

Grilled Monkfish
Eggplants compote with peppers and pinions
Roasted juice with hazelnut oil

Or

Roasted sea bass fillet
Leek fondue with citronella
Creamed juice with vanilla seeds

Or

Half pigeon in 2 ways
The roasted supreme and thigh Parmentier
Carrots and Madeira sauce

Or

Fry tournedos, red wine beef cheek compote
Mushrooms galette, braising sauce

*Dessert menu – Please make your selection when ordering
Thank you*

Net prices including service charge

Set Menu - €51.00

Foie gras terrine with Macvin
Apples, pears and dry fruits compote
Homemade soft bread

Or

Cod tartare with coriander and cashew nuts
Fresh herbs and tomatoes vinaigrette
Sesame crispness

Or

Scallops on the plancha
Vegetables in basil jelly
Honey light cream, poppy seed tuile

Grilled scallops
Eggplants compote with peppers and pinions
Roasted juice with hazelnut oil

Or

Roasted sea bass fillet
Leek fondue with citronella
Creamed juice with vanilla seeds

Half pigeon in 2 ways
The roasted supreme and thigh Parmentier
Carrots and Madeira sauce

Or

Fry tournedos, red wine beef cheek compote
Mushrooms galette, braising sauce

*Dessert menu – Please make your selection when ordering
Thank you*

Net prices including service charge

Our desserts

Vanilla and raspberry Mille-feuille Red fruits coulis and mint jelly	9,00€
Frozen rhubarb parfait Almond dacquoise, red fruits chutney	9,00€
Iced soufflé with Marc of the region Red fruits coulis and lace tuile	9,00€
Dark chocolate and blackcurrant Vacherin Raspberry coulis	9,00€
Half-baked chocolate 70% Vanilla ice cream, Gavotte	9,00€
Sorbets and ice-creams palette Seasonal fruits and red fruits tuile	9,00€
Red fruits Gazpacho Lemon and basil sorbet, crunchy Arlette	9,00€
Citruses soup with star anise Honey ice cream, caramel sesame tuile	9,00€
Sesame and Almond Craquelin with strawberries Tonka bean light cream, caramel and orange sauce	9,00€
Lukewarm clafoutis with seasonal fruits and pistachios Caramel ice-cream	9,00€

Net prices including service charge

