

# Set Menu - €19.50

This menu is not served on Saturday evenings, Sunday lunchtime, or national holiday.

Summer season salad with grilled vegetables  
Served with Jura cheese on croutons and Morteau Sausage

Or

Poultry liver terrine with pistachios  
Mushrooms "à la grecque"

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Catch of the day  
Vegetables Jardière  
White wine cream

Or

The current simmered dish  
Mushroom risotto

Or

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

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

Or

Vanilla Crème Brûlée  
Ou

Fresh cottage cheese

Net prices including service charge

# Set Menu - €31.00

Bunny terrine in crémant and sage jelly  
Crushed tomatoes, pickled radish

Or

Tuna tartare with mango  
Fennel light cream  
Herbed shortbread

Or

Terrine with sweetbreads with foie gras and Macvin  
Shallot jam with raisins

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Roasted salmon  
Zucchini and almond cake  
Walnut vinaigrette

Or

Roasted boneless quail  
Potato cake and candied shallots

Or

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

**Dessert menu - *Please make your selection when ordering***

Net prices including service charge

# Set Menu - €45.00

Foie gras terrine with Macvin  
Compote with apples, pears and dried fruits  
Homemade soft bread

Or

Cod tartare with coriander and cashew nuts  
Fresh herbs and tomato vinaigrette, crispy sesame

Or

Grilled scallops  
Vegetables in basil jelly  
Light honey cream, poppy seed tuile

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Grilled monkfish  
Eggplant compote with peppers and pine nuts  
Roasted juice with hazelnut oil

Or

Roasted sea bass fillet  
Bulgur with fennel and zucchini  
Tomato vinaigrette

Or

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

Or

Roasted veal  
Mushroom tartlet, creamed tarragon juice

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Cheese board

**Dessert menu - *Please make your selection when ordering***

Net prices including service charge

# Set Menu - €51.00

Foie gras terrine with Macvin  
Compote with apples, pears and dried fruits  
Homemade soft bread

Or

Cod tartare with coriander and cashew nuts  
Fresh herbs and tomato vinaigrette, crispy sesame

Or

Grilled scallops  
Vegetables in basil jelly  
Light honey cream, poppy seed tuile

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Grilled monkfish  
Eggplant compote with peppers and pine nuts  
Roasted juice with hazelnut oil

Or

Roasted sea bass fillet  
Bulgur with fennel and zucchini  
Tomato vinaigrette

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

Or

Roasted veal  
Mushroom tartlet, creamed tarragon juice

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Cheese Board

**Dessert menu - *Please make your selection when ordering***

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**