

## Bistrot Formula

from Tuesday to Saturday lunch,  
except holidays

**Starter and Main Course  
Or  
Main Course and Dessert** 13,50 €

Or

**A Starter, a Main Course  
and a Dessert** 16,50 €

A glass of Poulsard (*Light red wine*)  
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The Chef's terrine

Or

"Franc-comtoise" salad

(*salad, tomatoes, Comté cheese, Morteau  
(smoked pork sausage) and walnuts*)

Or

Pepper and aubergine/eggplant tartar  
\*\*\*

The Main Course of the Day

Or

Poultry breast oven-grilled with Comté  
cheese

Or

Thick trout fillet with Chardonnay wine  
\*\*\*

Drained soft fresh cheese

Or

Seasonal clafoutis (*batter-pudding*)

Or

Iced parfait  
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Coffee

**Children's Menu** 8,50 €

Chicken nuggets

Or

Trout fillet

Or

Morteau (*smoked pork sausage*) and  
Cancoillotte (*strong tasting soft cheese*)  
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Chocolate Moelleux (*soft*) cake

Or

Ice cream cup

*Garnish: rice, pasta, oven-grilled potatoes,  
vegetable tagliatelle*

**Local "Terroir" Menu** 20 €

Smoked ox tongue shavings in a salad, walnuts,  
Comté cheese, yellow wine vinegar  
and hazelnut oil

Or

Morteau (*smoked pork sausage*) Tatin-style (*upside  
down cooked tart*), Trousseau Sauce (*red wine based*)  
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"Millefeuille" (*layering*) with "des Planches" trout  
and stewed leeks, yellow wine sauce

Or

Pork cheek core preserved with Jura Macvin  
\*\*\*

Choice of dessert

**Caveau Menu** 28 €

Duck carpaccio seasoned with hazelnut oil and  
Szechuan pepper

Or

Diced pike-perch with cured ham served with a  
tomato coulis with a vinegar flavour  
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Gambas skewer flamed with Pontarlier  
(*flavoured with aniseed*)

Or

Anglerfish medallions and pan-sautéed Morteau  
(*smoked pork sausage*) dices Trousseau sauce  
Or

Cockerel/Rooster in yellow wine and morel  
mushrooms  
\*\*\*

Cheeses  
\*\*\*

Choice of dessert

**Hearty Menu** 34 €

Duck foie gras (*fattened liver*) terrine with Vin de  
Paille, mango chutney and roasted ginger bread  
Or

Duo of "croûtes" (*browned slices of bread*) with morel  
mushrooms and Comté cheese  
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Pike-perch fillet with Savagnin (*white wine*) and  
creamy risotto with crayfish  
Or

Crispy veal sweetbreads and pan-sautéed morel  
mushrooms  
Or

Rack of lamb crusted with hazelnuts  
\*\*\*

Cheeses  
\*\*\*

Choice of dessert

## Starters

Aubergine/eggplant and pepper tartar, cured ham from Jura and sun-dried tomatoes 7,00 €

Morteau (*smoked pork sausage*) tatin style (*upside-down cooked tart*),

Trousseau sauce (*red wine*) 9,00 €

Smoked ox tongue shavings in a salad, walnuts, Comté cheese, yellow wine vinegar  
and hazelnut oil 9,50 €

Duck carpaccio seasoned with hazelnut oil and Szechuan pepper 12,00 €

Diced pike-perch with cured ham served with a tomato coulis with a vinegar flavour 12,50 €

Crusts with morel mushrooms and "Vieux Comté" cheese (*matured 12 months*) 15,50 €

Duck foie gras (*fattened liver*) with Vin de Paille (*liqueur wine*), roasted ginger bread  
and mango chutney 16,50 €

## Meats & Fish

Pork cheek core preserved with Macvin (*liqueur wine*) 14,00 €

Duck breast with morello cherries 16,50 €

Rack of lamb crusted with hazelnuts and fresh herbs 21,00 €

Crispy veal sweetbreads and pan-sautéed morel mushrooms 23,00 €

Casserole with Cockerel/Rooster in yellow wine and morel mushrooms 24,50 €

"Millefeuille" (*layering*) with "des Planches" trout and stewed leeks, yellow wine sauce 14,00 €

Anglerfish medallions and pan-sautéed Morteau (*smoked pork sausage*) dices,  
Trousseau sauce (*red wine*) 16,00 €

Gambas skewer flamed with Pontarlier (*flavoured with aniseed*) 17,00 €

Pike-perch thick fillet with Savagnin (*white wine*) and creamy risotto with crayfish 18,00 €

## Cheeses

Drained soft fresh cheese 4,50 €

"Bleu de Gex" cheese in brick pastry, stewed fruits and ginger bread 5,00 €

"Comtois" Cheese Plate: *Vieux Comté (matured 12 months), Morbier (ash strip inside),  
Cancoillotte with Yellow Wine* 6,00 €

## Desserts

Ice cream cup (*vanilla, chocolate, blackcurrant, raspberry, pistachio, lemon, spéculoos*) 4,50 €

Crème brûlée (*custard cream with caramelized topping*) with yellow wine 6,00 €

Beggar's purse with fresh fruits and orange butter 6,00 €

Iced parfait with Marc du Jura (*type of clear fruit brandy*) 6,00 €

Caramelized pear delight with spices and chocolate ganache cream 7,00 €

Semi-cooked chocolate biscuit 8,00 €