Starters

Duck foie gras with Macvin,
stewed strawberries with balsamic vinegar   27€

Fricassée of Morels like "Mère Taillard"
with cream and puff pastry crust 28 €

Melon leaves from Cavaillon with parmesan sprinkles and bresi 19 €

Homemade duck tartare
foie gras dices with gingerbread powder, grilled sesame and soja sauce   27 €

Hand-lined mackerels' marinade seasoned with Chardonnay from Jura
crab flesh and artichokes with colza oil from Germiney   26€

Andalusian gazpacho with Xeres vinegar and crayfish tails,
fresh goat cheese   24€

Sea and River

River pikeperch, roasted hazelnuts and potatoes "cromesquis"
with Haut-Doubs flavors   28 €

Monkfish filled with chorizo, olives from Nyons,
pepper and eggplant flavored with herbs 30€

Hand-line red tuna from French coasts,
young leeks and turnip with old balsamic vinegar from Modène   32 €

Traditional trout cooked in lemon butter,
"pommes Pont Neuf" 26 €

Saffron blue lobster in its shell grilled with coral butter and Guérande salt 48€

Earth

Piece of matured beef Charolais,
red shallot butter and summer truffles 39 €

Franc-Comtois pig *steam cooked,*
small bundle of potatoes, Colonnata bacon 28€

Heart of sweetbreads *with vin Jaune*
and walnut halves, duo of carrots 35 €

Free-range chicken, *barley risotto with comté 24€*

Seasoned vegetables *and its broth*
with herbs from our garden 24 €

Selection of refined cheeses 14 €

Tasting menu at 85 €
For all the table (6 plates)

All our meats are from France or E.U
For any allergies of intolerance,
please inform our team when making your orders.

The restaurant is closed on Monday and Wednesday at noon
On Wednesday all day in March, April and October

Prix nets

Desserts 13 €

Thank you to order desserts at the beginning of the meal

Candied **cherry tomatoes** in citrus fruit,
its orange sorbet and chocolate flakes

Crunchy feuillantine and Andoa chocolate mousse,
coffee ice cream

Unstructured lemon pie, sorbet
and small meringue

Peach poached in Earl Grey ice tea and its jelly
on a Breton shortbread

Iced mousse at fir tree liquor,
orange tile and roasted pine nuts

Plate of sorbets and some fresh fruits

To go with your dessert:

A glass of "Larmes celestes" 2014 Brumont 12 cl at 8,50 €
A glass of Maury Mass D'Amiel vintage 12 cl at 8 €

Prix nets

Gourmet menu at 33 €

Small apetizer of the day
****
Melon leaves from Cavaillon with parmesan sprinkles and bresi
****
Free-range chicken, barley risotto with comté
****
Iced mousse at fir tree liquor, orange tile and roasted pine nuts

Terroir and Tradition menu at 42 €

Small apetizer of the day
****
Andalusian gazpacho with Xeres vinegar and crayfish tails,
fresh goat cheese
Or
Fricassée of Morels like "Mère Taillard"
with cream and puff pastry crust **+5 €**

****
River pikeperch, roasted hazelnuts and potatoes "cromesquis"
with Haut-Doubs flavors
Or
Franc-Comtois pig steam cooked,
small bundle of potatoes, Colonnata bacon

****
Unstructured lemon pie ,sorbet
and small meringue
Or
Candied **cherry tomatoes** in citrus fruit,
its orange sorbet and chocolate flakes

Prix nets

Flavor and discovery menu at 69 €
Without second course 51 €

Small apetizer of the day
****

Homemade duck tartare
foie gras dices with gingerbread powder, grilled sesame and soja sauce
Or

Hand-lined mackerels' marinade seasoned with Chardonnay from Jura
xrab flesh and artichokes with colza oil from Germiney
****

Monkfish *filled with chorizo, olives from Nyons,*
pepper and eggplant flavored with herbs
Or

Hand-line red tuna from French coasts,
young leeks and turnip with old balsamic vinegar from Modène
****

Piece of matured beef Charolais,
red shallot butter and summer truffles
Or

Heart of sweetbreads *with vin Jaune*
and walnut halves, duo of carrots
****

Selection of cheeses*+ 6 €*

****

Crunchy feuillantine and Andoa chocolate mousse,
coffee ice cream
Or

Peach poached in Earl Grey ice tea *and its jelly*
on a Breton shortbread

Children menu at 15 € one plate, one dessert (until 12 years old)

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All Wednesday in March, April and October

Prix nets