



Menu at 28€

Salade au croustillant de Metsi (fromage local)

ou

Owl au vent with Cancoillotte (local cheese) and Morteau (local sausage)

ou

Cream of vegetable soup with poached egg

ou

Home-made terrine

Calf's head with gribiche sauce

ou

Warm ham with Comté cheese sauce Grated potato salad

ou

Fillet of Jura trout with Poulard sauce

ou

Chalet gourmand veal sausage with saragnin sauce

Cheeses

Dessert of your choice

Our specialty: Cooking on Hot Slate

Original, tasty, friendly...

It's cooking at your table on hot stone.

Served with: green salad and gratin dauphinois

Choice: Blue cheese or Pepper Sauce

Possibility Cream sauce and morels: Supp. of 7 €/pers

Beef steak or ½ Duck breast: 18 €

Beef fillet : 22,50 €

Rib of beef with coarse salt : 26€/pers

Formula at 13€

(This formula is valid only at noon
except Saturday, Sunday and Bank
Holidays)

Starter + Main Course

or

Main Course + Dessert

Formula at 15€

(This formula is valid only at noon
except Saturday, Sunday and Bank
Holidays)

Small Dish Buffet of Hors
d'Œuvres

ou

Starter of the Day

Veal chuck

red wine sauce

ou

Main Course of the Day

Dessert

Children's menu (- 12 years old) : 8€

Saucisse de Morveau Frites

ou

Nugget Frites ou Pates

ou

Steak de Poulet sur pommes de terre râpées

Dessert (Glace 1 boule ou Pouss Pouss ou Pâtisserie)



Child (without meal) : 2 euros

Celebrating cheese

Fondue with Comté cheese with salad, cold meats and jacket potatoes	21€/pers
Cheese to melt by candlelight for (Assortment of cheese to melt 200g/pers: Morbier, Raclette and Bleu de Sex accompanied by salad, cold meats and potatoes)	21€/pers
Raclette of Métabief with salad, cold meats and jacket potatoes (minimum 2 people)	21€/pers
Boite chaude Mont D'Or (Selon saison)	24€/pers

Our Starters

Snails "à la Bourguignonne" (12) (Garlic herb butter gratiniert snails)	12€
Snails "à la Bourguignonne" (6) (Garlic herb butter gratiniert snails)	5€
Owl au vent with Cancoillotte and Morteau	9€
Cheese "Croustinette"	9€
Charcuterie plate from Chalet Gourmand	9€
Mushroom crust	9€
Home-made terrine	9€



Our salads

Our salads come in 2 sizes!	Small	Big
Salad with crispy Metsi (local cheese) (Green Salad, Tomato, crispy Metsi from Métabief)	9€	15€
Franc Comtoise Salad (Green Salad, Morteau sausage, Comté (local cheese), Tomato, Hard-boiled egg)	9€	15€
Salad with smoked trout (Green Salad, Tomato, crouton, lemon, smoked trout)	11€	17€

Our Meals

Tagliatelle Franc Comtoise style (Tagliatelle, cream, Morteau sausage)	14,50€
Head of veal with vegetables	15,50€
Hot ham from Paillard with Comté cheese sauce	14,50€
Paillard veal sausage with saragnin sauce	14,50€
Lamb shanks in Saragnin sauce	17,50€
Andouillette sausage in mustard sauce	14,50€
Grated potatoes au gratin with cheese	14,50€
Chorizo burger (Salad, tomato, cheese, fried onion, beef, chorizo, ketchup)	16€
Chicken burger (Salad, tomato, Morbier cheese, fried onion, chicken steak, bacon)	16€
Fillet of Jura trout with Poulard cheese	14,50€
½ Paillard Morteau sausage with Cancoillotte cheese	14,50€

Our cheeses

Cheeses plate (3 types)	8 €
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Our Desserts

Ask for the Ice Cream list	
Pastries	7€

« Home-made » dishes are made from raw ingredients.