



## Menu at 29€

Home-made terrine

or

Butternut flan and poached egg

or

Pâté en Croute with Morveau sausage and Morbier cheese

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Tête de Veau (veal head) with Gribiche sauce

or

Warm ham with Comté cheese sauce Grated potato salad

or

Fillet of trout from Jura

or

Veal sausage with Savagnin sauce (local wine)

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Cheese

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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 of the day  
+  
Main Course of the day  
or  
Main Course of the day  
+  
Dessert

## Formula at 15€

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

Small plate from Buffet of Hors  
d'Œuvres  
or  
Starter of the Day  
\*\*\*  
Deal chuck  
white wine sauce  
or  
Main Course of the Day  
\*\*\*  
Dessert

## Children's menu (- 12 years old) : 10€

Morteau Sausage with fries or vegetables

or

Chicken nugget with fries or vegetables

or

Minced beef steak with fries or vegetables

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Dessert (1 scoop ice cream or « Pouss Pouss » or pastries)



Child (without meal) : 2 euros

## Celebrating cheese

Fondue with Comté cheese with green salad, cold meats and jacket potatoes	21€/pers
Metsi Chaud candlelight accompanied by green salad, cold meats and potatoes	21€/pers
Raclette of Métabief (minimum 2 people) with green salad, cold meats and jacket potatoes	21€/pers
Boite chaude Mont D'Or (Local cheese according to season)	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)	6€
Butternut flan and poached egg	9€
Moelleux with Morbier cheese	12€
Charcuterie board	9€
Mushroom crust	10€
Home-made terrine	9€



## Our home-made salads

Our salads come in 2 sizes!	Small	Big
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 the Paillard's house with Comté cheese sauce	14,50€
Lamb shanks in Saragnin sauce	17,50€
Fillet of trout from Jura with Chardonnay Sauce (with wine)	14,50€
½ Morteau sausage from Paillard's house with Cancoillotte cheese	14,50€
Beef tartare, with fries and salad	15,50€
Chorizo burger (Salad, tomato, cheese, fried onion, beef, chorizo, ketchup)	16€
Franc-Comtois burger (Salad, tomato, Morbier cheese, fried onion, minced beef steak, Morteau sausage)	16€

## Our cheeses

Cheeses plate (3 types)	8 €
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## Our Desserts

Ask for the Ice Cream list

Pastries	7€
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« Home-made » dishes are made from raw ingredients.