



## Celebrating cheese

Fondue with Comté cheese	21€/pers
with green salad, cold meats and jacket potatoes	
Raclette of Métabief (minimum 2 people)	22€/pers
with green salad, cold meats and jacket potatoes	
Raclette of Morbier (minimum 2 people)	22€/pers
with green salad, cold meats and jacket potatoes	
Boite chaude Mont D'Or (Local cheese according to season)	24€/pers

## Our Starters

Snails "à la Bourguignonne" (12) (Garlic herb butter gratiniert snails)	14€
Snails "à la Bourguignonne" (6) (Garlic herb butter gratiniert snails)	7€
Vol au vent with Cancoillotte and Morceau	10€
Charcuterie board	15€
(morceau, saucissons, rillettes de porc, jambon cru)	
Morceau sausage and Morbier cheese pâté en croûte	€10
Country-style terrine	€9
Poached egg with butternut squash flan	€9
Cheese tartlet as a starter	€10
with chips and salad as a main course	€16
Forest ravioli	€10

## Our home-made salads and bagels



Our salads come in 2 sizes!	Small	Big
Salade Franc Comtoise	9€	15€
(Salad, Morceau, Grated Comté, Tomato, Hard-boiled Egg)		
Salade à la truite fumée	11€	17€
(Salad, Tomato, Crouton, Lemon, Smoked Trout)		
Warm goat's cheese salad	11€	17€
(salad, warm goat's cheese toasts and tomatoes )		

## Our Meals

Tagliatelle with Smoked Trout (Tagliatelle, Cream, Smoked Trout)	15,00€
Veal Head with Vegetables	15,50€
Hot Ham from Paillard House with Comté Sauce	14,50€
Lamb shoulder with Saragnin	17,50€
Gura trout fillet with Chardonnay sauce	14,50€
½ Morteau sausage from Paillard house with Cancoillotte	14,50€
Veal sausage with Saragnin sauce	15,50€
Farmhouse Hamburger (Salad, tomato, Morbier cheese, fried onion, beef burger, bacon, BBQ sauce, squid ink bread)	16€
Hamburger with pulled duck (Salad, tomato, Raclette cheese, fried onion, pulled duck, BBQ sauce)	16€
Poultry ballotine with mushrooms	15.50€
Saithe fillet in a herb crust	14.50€
Confit pork shoulder to share (minimum 2 people)	16.00€

## Our cheeses

Cheeses plate (3 types)	9 €
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## Our Desserts

Ask for the Ice Cream list	
Pastries	7€

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

## *Menu at 30€*

*Homemade Terrine*

*or*

*Forest Ravioli*

*or*

*Smoked Trout Quiche*

*\*\*\**

*Veal Head with Gribiche Sauce*

*or*

*Hot Smoked Ham from Chalet Gourmand, Rösti, and Salad*

*or*

*Jura Trout Fillet*

*or*

*Veal Sausage with Savagnin Sauce*

*\*\*\**

*Cheese*

*\*\*\**

*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 duck breast: €18*

*Beef fillet: €23.50*

*Meat lover's skewer (duck breast and beef steak): €19 per person*

## Formula at 15€

(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 17€

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

Small plate from Buffet of Hors  
d'Oeuvres  
or  
Starter of the Day  
\*\*\*  
Duck Leg Confit  
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 « Vache Meuh » or pastries)



Child (without meal) : 2 euros