



## Celebrating cheese

|   |          |
|---|----------|
| Fondue with Comté cheese<br>with green salad, cold meats and jacket potatoes                | 22€/pers |
| Raclette of Métabief (minimum 2 people)<br>with green salad, cold meats and jacket potatoes | 23€/pers |
| Raclette of Morbier (minimum 2 people)<br>with green salad, cold meats and jacket potatoes  | 23€/pers |

## Our Starters

|  |     |
|--|-----|
| Burgundian-style snails (12)   | 14€ |
| Burgundian-style snails (6)  | 7€  |
| Charcuterie platter<br>(morceau sausage, sausages, pork rillettes, cured ham)    | 15€ |
| Homemade salmon terrine  | 10€ |
| Country-style terrine  | 9€  |
| Cheese tart as a starter   | 10€ |
| served with chips and salad as a main course                                     | 16€ |
| Forest-style ravioli   | 10€ |
| Sharing platter<br>(Salmon, chicken and pork rillettes / duck breast and cheese) | 16€ |

## Our home-made salads and bagels



| Our salads come in 2 sizes!  | Small | Big |
|--|-------|-----|
| Smoked Duck Breast Salad<br>(Salad, cherry tomatoes, walnuts, smoked duck breast)                        | 11€   | 17€ |
| Smoked Trout Salad<br>(Salad, cherry tomatoes, croutons, lemon, smoked trout, prawns, mixed seeds)       | 11€   | 17€ |
| Warm Goat's Cheese Salad<br>(Salad, warm goat's cheese on toast with cherry tomatoes, honey vinaigrette) | 11€   | 17€ |
| Gizzards Salad<br>(Salad, cherry tomatoes, potatoes, gizzards)   | 14€   | 17€ |

## Our Meals

|   |        |
|---|--------|
| Tagliatelle with Smoked Trout<br>(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€ |
| Jura trout fillet with Chardonnay sauce   | 14,50€ |
| ½ Morteau sausage from Paillard house with Cancoillotte   | 14,50€ |
| Farm Burger<br>(Seeded bun, salad, tomato, Raclette cheese, beef mince patty, bacon, BBQ sauce)                             | 16€    |
| Pulled Pork Burger<br>(Salad, tomato, Raclette cheese, fried onion, pulled pork, BBQ sauce, seeded bun)                     | 17€    |
| Rossini Burger<br>(Squid ink bun, beef mince, foie gras escalope, salad, tomato, caramelised onion, red wine shallot sauce) | 21€    |
| Chicken ballotine with mushrooms  | 15.50€ |
| Beef tartare, chips, salad  | 15.50  |
| Smoked trout bagel, chips, salad  | 15€    |
| Paillard's house-made veal sausage  | 15€    |

## Our cheeses

|                         |    |
|-------------------------|----|
| Cheeses plate (3 types) | 9€ |
|-------------------------|----|

## Our Desserts

|                                    |     |
|------------------------------------|-----|
| Ask for the Ice Cream list         |     |
| Pastries                           | 7€  |
| Chocolate Profiteroles or Rum Baba | 10€ |

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

## *Menu at 30€*

*Country-style Terrine*

*or*

*Forest-style Ravioli*

*or*

*Homemade salmon terrine*

*\*\*\**

*Hot smoked ham from Le Chalet Gourmand, rösti and salad*

*or*

*Jura trout fillet with Chardonnay sauce*

*or*

*Chicken ballotine with mushrooms, Savagnin sauce*

*\*\*\**

*Cheese*

*\*\*\**

*Two scoops of ice cream or a pastry*

## *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: €25*

*Meat lover's skewer (duck breast and beef steak): €24 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'Œuvres  
or  
Starter of the Day  
\*\*\*  
Chicken Thigh with Comté  
Cheese  
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

\*\*\*

Dessert (1 scoop ice cream or « Vache Meuh » or pastries)



Child (without meal) : 2 euros