

Express formula : €12

(Monday to Friday, lunch only)

Today's starters + Today's main dish

A platter of cheeses (Or) Today's Dessert

Regional Menu: €19

Franche-Comté Salad

(Green salad, comté cheese, walnuts, tomato, diced bacon, hard-boiled egg, croutons)

Morteau sausage (plancha-grilled) in Comté sauce, with chips

A platter of three cheeses from the Mont d'Or dairy

Or

Your choice of a dessert

Service charge included. Drinks are extra.

"Homemade dishes" are prepared on the premises from raw products.

No change is possible in the menus, but à la carte dishes are available.

Discovery Menu €25

A platter of Haut Doubs cured pork products, with green leaves
Or
Crusty goat's cheese from Le Rondeau Farm, on a bed of green salad

A duo of trout fillets from the Jougnena , in Vin Jaune sauce
Or
Beef Sirloin steak, grilled, with green peppers

A platter of three cheeses from the Mont D'Or dairy

Your choice of a dessert

Service charge included. Drinks are extra.

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No change is possible in the menus, but à la carte dishes are available.

Gourmet Menu €30

A platter of smoked salmon, green salad and warm toasts

Or

A gourmet salad of poultry livers, flavoured with raspberry vinegar

Roasted boneless rack of lamb in honey and thyme sauce

Or

Plancha-roasted zander fillet with saffron beurre blanc

A platter of three cheeses from the Mont D'Or dairy

Your choice of a dessert

Service charge included. Drinks are extra.

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No change is possible in the menus, but à la carte dishes are available.

La Raclette

(€19 per person, for two persons minimum)

Raclette (melted local cheese) with jacket potatoes, a selection of cured pork meats, and green salad
The choice of a dessert

Savoy fondue

(€19 per person, for two persons minimum)

Savoy fondue with fruity comté, a selection of cured pork meats and green salad
The choice of a dessert

Service charge included. Drinks are extra.

"Homemade dishes" are prepared on the premises from raw products.

No change is possible in the menus, but à la carte dishes are available.