



Menu at 30€

Homemade Terrine

or

Forest Ravioli

or

Pâté en Croûte with Mordeau Sausage

Veal Head with Gribiche Sauce

or

Hot Smoked Ham from Chalet Gourmand, Rösti, and Salad

or

Jura Trout Fillet

or

Veal Sausage with Saragnin 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 ½ Duck breast: 18 €

Beef fillet : 23,50 €

Rib of beef with coarse salt : 26€/pers

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

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



Child (without meal) : 2 euros

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 Morteau	10€
Charcuterie board	15€
(morteau, saucissons, rillettes de porc, jambon cru)	
Mushroom crust	10€
Home-made terrine	9€
Poached Egg with Cream of Peas	9€
Cheese Crust as a Starter	10€
with fries 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, Morteau, Grated Comté, Tomato, Hard-boiled Egg)		
Salade à la truite fumée	11€	17€
(Salad, Tomato, Crouton, Lemon, Smoked Trout)		
Salade de Gésiers	11€	17€
(Croutons, Salad, Gizzards, Potato, 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 patty, bacon, ketchup)	16€
Chicken Hamburger (Salad, tomato, Morbier cheese, fried onion, chicken patty, ketchup, raclette)	16€
Bagel with smoked trout and fries	14,50€
Bagel with chicken and fries	14,50€

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.