

# SALADS

Green salad	8,00€ -
Salad with hot Reblochon cheese	14,00€ 😅
Chardonnet salad (Green salad, croutons, bacon, tomme cheese from Montroc, poached egg)	15,50€ -
Over-the-Border Salad (Green salad, Bresaola, Parmesan cheese and anti-p	19,00€ <del>(</del> 3)
Mixed salad (Green salad, tomatoes, onion, boiled egg, black oliv	12,00€ <u></u>
Périgourdine salad (salad,gizzard,smoked duck breast and homemade	20,00€ <del>-</del> definition of the

## COLD STARTERS

Homemade foie gras and Chutney	25,00€ - ⊕
Local cured ham	14,00€
Beef carpaccio	16,50€ -
Beef carpaccio with parmesan	17,50€ - ⊟
Salmon Tartare	19,00€ - ⇔
Selection of Charcuterie (coppa, salami, cured ham, bresaola)	15,00€



### WARM STARTERS

Escalope of warm tole gras and Chutney	25,00€	<del>-</del>
Omelette with fines herbs	8,50€	금
Mountain omelette (Onion, bacon, potatoes and cheese)	15,00€	금
Homemade soup	12,00€	4
Onion soup	12;00€	금
FISH		
Filets of Perch with meunière sauce (Vegetables and potatoes)	29,00€	合
Salmon with anchovy butter (Vegetables and potatoes)	26,00€	台
Scallop ST Jacques with morel sauce (Vegetables and rice)	42,00€	금



# HOUSE SPECIALITIES

Cheese Croute (Bread with garlic and cheese)	13,00€	금
P'tite Verte Croute (Bread, cheese, Tomme cheese, cured ham, fried egg)	17,50€	合
The Guide's Croute (Bread,cheese, ham, tomato,mushroom)	17,50€	금
Tartiflette (Potato, onions, bacon, reblochon cheese)	24,00€	금
JURA hot box(hot cheese) +plate of charcuterie and potatoes	25,00€	금

All our specialities are served with a green salad



## MEAT

Filet	of	Beef:

-parsley butter	32,00€-台
-morels sauce	43,00€- <del>-</del>
-two pepper sauce	34,00€

Sirloin :	steak	with	parsley	butter	33,00€ €
	sieak	with	parsley	butter	33,00€-€

Lamb cutlets in its own juices	31,00€-台
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# all our meats are accompanied by vegetables and fries

(vegetables and tagliatelles)	31,50€-台
Steak Tartare and fries	29,50€-台
Turkey escalope with cream  (vegetables and rice)	22,50€-台



#### **OUR FONDUS**

250 g of cheese per person

Savoyard Fondu (Beaufort and comté)	21,50€	금
Fondu with cep mushrooms (Savoyard fondu with mushrooms)	25,50€	금
Fondu with Tomato (Savoyard fondu,tomato coulis + potatoes)	25,50€	습
Extra helping of charcuterie	9,00€	

All our specialities are served with a green salad

Taxes and service included

# KIDS' MENU 13€ - 12 years

A choice of drink (Coca cola, apple juice, lemonade, squash)

Ham and Chips or tagliatelle

or

Mini tartiflette or

Steak burger and chips or Tagliatelle

&

1 ball of ice cream or fresh white cheese with red fruit coulis



# BRASSERIE MENU 35€

Drinks not included

Cheese Croute

or

Mixed Salad

or

Selection of Charcuterie

&

Steak of beef with parsley butter vegetables and fries

or

Salmon with anchovy butter vegetables and potatoes

or

Turkey escalope with parsley butter vegetables and fries

&

Choice of dessert

We do not make any changes to the menus

## BOUTCH MENU 38€

Drinks not included

Omelette with fine herbs
or
Chardonnet Salad
or
Local Cured Ham

&

Savoyard Fondu or Tartiflette or The Guide's Croute

&

Choice of Dessert

OUR SPECIALITIES ARE NOT SERVED WITH GREEN SALAD ON THE MENU

We do not make any changes to the menus

Taxes and service included

#### P'TITE VERTE MENU

#### 51€

Drinks not included

Salmon Tartare

or

Over-the-Border Salad

or

Homemade foie gras

or

Pan-fried foie gras escalope

and Chutney

Filet of Beef parsley butter
or
lamb cutlets in its own juices
or
filets of perch meuniére

Choice of Desserts

Taxes and service included