

Bon Appétit !



Welcome to the PIC VERT



OUR VEGETARIAN (V), VEGAN (V+), AND GLUTEN FREE (SG) MENUS

- Samoussa au fromage d'Arinthod **9,00 €**
Jura cheese and potato samoussa **V**
- Gaspacho de tomates et falafels **9,50 €**
Tomato Gazpacho and falafels **V+/ SG**
- Salade Falafels (chickpeas flour beignets) **9,00 €**
Salad, falafels, tomatoes, seeds **V+/ SG**
- Salade verte et noix de Bourgogne **3,50 €**
Green salad and Burgundy walnuts **V+/ SG**
- Vegan Pita Bread **V+/ SG** **13,00 €**
Homemade falafels and raw vegetables salad

BUCKWHEAT PANCAKES

- La chèvre **V/SG** **9,00 €**
Jura farmer's goat cheese, leek fondue, green salad
- La bergère **V/SG** **8,00 €**
Jura farmer's goat cheese and honey, tomatoes, candied onions, green salad
- La végétale **V+/SG** **7,50 €**
Potato, ratatouille, candied onions, green salad, seeds
- La bleue de la Marre **V/SG** **7,50 €**
La Marre blue cheese, leek fondue, green salad, walnuts

**Vegetale formula
Gluten free 19 €**

- Tomato gazpacho and falafels
or
Raw vegetables salad
~~
- Bergère buckwheat pancake
or
Arinthod cheese Samoussa
~~
- yaouh ice cream!
or
Pic Vert Honey crème brûlée

MEAT (Produced in France)

Served with chips or vegetables

- Cuisse de Canard confite du Jura
Jura candied duck leg **14,70 €**
Available according to delivery
(Maison du Bois production, Monnet La Ville 39)
- Suprême de pintade
Guinea fowl **12,50 €**
in Pic Vert honey sauce and rosemary
- Steak Tartare and chips **12,80 €**
Available according to delivery
- Emincé de poulet au Vin Jaune
Sliced chicken in Jura Vin Jaune,
Jura organic mushrooms and morels **16,50 €**
- Andouillette cooked in Jura's wine **9,50 €**
- Boeuf Bourguignon with old vegetables
And Jura organic mushrooms **11,00 €**

JURA TROUT in all its forms

Refreshing...

- Truite du Jura marinée
Marinated trout fillet and Jura goat cheese, green salad, lemon **9,00 €**

Warm...

- Brochette en duo de truite vapeur
Steamed duo Jura trout skewer and safran sauce, chips or vegetables **13,50 €**
- Friture de truitelles du Jura
Jura frying troutlets and chips
Available according to delivery **13,50 €**
- Crêpe sarrasin truite fumée du Jura
Buckwheat pancake with Jura smoked trout and leek fondue **13,00 €**

Gourmande jurassienne

29,50 €

- Marinated trout fillet and Jura goat cheese
Or
Duck rillettes with foie gras and Duck Terrine with Vin Jaune (Ferme de la Maison du Bois)
~~
- Sliced chicken in Jura Vin Jaune,
Jura organic mushrooms and morels
Or
Steamed Jura trout duo skewer and safran sauce
~~
- Morbier and Comté cheese plate
Or
Cottage cheese with fresh cream
~~
- Choice of homemade dessert
Or
Mistella ice cream
Or
Gourmet coffee or tea

Pic Vert formula 24 €

- Marinated trout fillet and Jura goat cheese
Or
Franche-Comté charcuterie plate
~~
- Beef Bourguignon with old vegetables
And Jura mushrooms
Or
Guinea fowl
In Pic Vert honey sauce and rosemary
~~
- Choice of homemade dessert

For little appetites:

- Plate of chips **3,00 €**
- Pancake with sugar **3,00 €**
- Chocolate or nutella pancake **3,60 €**
- Strawberry jam pancake **4,00 €**

You will find desserts in the drinks menu!

Menus are not alterables!

KID'S MENUS

SMALL LYNX MENU 7,80 €

Until 10 years old, drink included

- Franche-Comté white ham
+ chips or vegetables
Or
Comté buckwheat pancake + chips + tomatoes

Sugar, strawberry jam or Nutella pancake
Or
1 scoop of vanilla ice-cream + Smarties

MENU JURASSIEN 11,60 €

Until 12 years old, drink included

- Raw vegetables salad + breaded chicken aiguillettes
+ chips or vegetables
Or
Raw vegetables salad + Morteau sausage
+ chips or vegetables

Sugar, strawberry jam or Nutella pancake
Or
2 scoops of ice-cream: vanilla & strawberry



1 drink included

- Apple juice
- Grenadine or Mint syrup
- Glass of cold milk

Our land has agricultural resources that we want you to discover ... We have locally selected:

- **Two brewers:** Les Babouins in Poligny, La Rouget de Lisle in Bletterans
- **A trout farmer in** Marigna sur Valouse
- **Two salaisonniers :** Thaurin in Moutaine, Droz-vincent in Gilley
- **Three winegrowers :** Domaine Grand in Saint-Lothain, Domaine Crédoz in Château-Chalon and Benoit-Badoz in Poligny
- **Sodas' producers: Elixia** in Champagnole and Rième in Pontarlier
- **Two goat cheese producers:** in Montrond and Sellières
- **Three cheese cooperatives in** Monnet-la-ville, Doucier and Arinthod
- **A tripier** in Cousance
- **Two distilleries** in Pontarlier and in Fougerolles
- **A cheese factory** in Cléron
- **A cider producer** in Chiprey
- **A miller** in Patornay
- **A duck farmer :** La Maison du Bois in Monnet la ville
- **A jam producer :** Au comtois Courtois in Montrond
- **An organic mushroom producer** in Ney
- **A darling beekeeper** in Marigny

THE CHEESE CORNER

- Plate of 3 Jura cheeses** **4,50 €**
Raw milk Morbier, Comté and Jura farmer's goat cheese
- Bressan Cottage cheese** with fresh cream **3,60 €**
- Bressan Cottage cheese,** red fruit coulis and fresh fruits **4,50 €**



Our dishes are home-made, except from:

Snails (produced by Romanzini in Doubs), terrines and duck confits (produced at ferme de maison du bois in Monnet-la-ville), chicken aiguillettes, ice-creams, chips, wraps and pita bread, fruit coulis, steak tartare, bread and burger bread (boulangerie Bourgeois in Doucier).

Bon Appétit !



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APPETIZER BOARDS TO SHARE 10 €

The frying aperitive

Jura frying troutlets
Herbal sauce, lemon

Edel my love

Warm Edel cheese to share (200gr)
Morteau sausage
Country bread

Try the Adventure of the Future!

Insects: crickets, locusts, molitors
Herbal sauce and hot sauce

Jura for Ever

3 kinds of Franche-Comté charcuterie:
Coppa, bacon, sausage, Comté dices, walnuts

TO SNACK

Portion of French fries 3.00€

FORMULA 32 €
2 Appetizer boards
+
1 beer giraffe (1.5 l)
or
1 bottle of wine (75 cl)
Saugeot

Plate of boiled potatoes Or French fries + 3€

(WARM) CHEESE IN ALL ITS STATES...

Warm Edel de Cléron with Jura wine (vacherin made with pasteurized milk type Mont d'Or)
Served with boiled potatoes or French fries



- Edel + green salad 12,50 €**
- Edel + green salad + Franche-Comté charcuterie 14,50 €**
- Edel + green salad + Morteau sausage 15,50 €**
- + Jura organic mushrooms 3,00 €**



Comté cheese Fondue with Jura white wine (2 persons minimum)
Green salad and Franche-Comté charcuterie **14,00 €/pers**

Royal Comté cheese Fondue with Jura white wine, morels and Jura mushrooms
(2 Persons minimum)
Green salad and Franche-Comté charcuterie **18,50 €/pers**

THE REAL BRETON BUCKWHEAT PANCAKES

Think of cider to accommodate your pancakes!

Tradi pancakes 6,00€

La Simple
Tomatoes, Franche-Comté ham, Comté cheese, green salad

La Complète
Egg, Franche-Comté ham, Comté cheese, green salad

Unavoidable pancakes 9,00 €

La Morberande
Morteau sausage, Morbier cheese, egg, candied onions, tomato coulis, green salad

La Belle Edel
Édel de Cléron cheese, boiled potatoes, bacon

La Chèvre
Jura farmer's goat cheese, leek fondue, green salad

La forestière
Chicken, organic Jura mushrooms, fresh cream

La Crêpe Kebab
Kebab meat, Comté cheese, chips, tomato coulis, green salad

Lights

La Crêpe truite fumée du Jura 13,00 €
Jura smoked trout and leek fondue

La Bergère 8,00 €
Jura farmer's goat cheese and honey, tomatoes, candied onions, green salad

La végétale 7,50 €
Potato, ratatouille, candied onions, green salad, seeds

La Bleu de La Marre 7,50 €
La Marre blue cheese, leek fondue, green salad, walnuts

'TRADI' FORMULA 12€
'Tradi' Pancake
+ raw vegetables salad
~
crêpe Strawberry jam
Or
crêpe Mellifera

UNAVOIDABLE FORMULA 16€
'Unavoidable' Pancake
+ raw vegetables salad
~
Crêpe Tatin
Or
Crêpe Noisettine
Or
Crêpe Chloé

LES ENTRÉES ESTIVALES

Samoussa au fromage d'Arinthod **9,00 €**
Jura cheese and potato samoussa

La grande Doucéenne au comté **12,00 €**
Salad, potatoes covered with warm Comté cheese, tomatoes, Morteau sausage, Jura ham

Salade Falafels (chickpeas flour beignets) **9,00 €**
Salad, falafels, tomatoes, seeds

Salade verte et noix de Bourgogne **3,50 €**
Green salad and burgundy walnuts

L'Assiette de charcuteries du Jura **9,00 €**
Comté cheese dices tipped in yellow wine, green salad

Gaspacho de tomates et falafels **9,50 €**
Tomato gaspacho, homemade falafels

Truite du Jura marinée **9,00 €**
Marinated trout and farmer's goat cheese, Salad

La Douzaine d'Escargots de Bourgogne **10,00 €**
The dozen Burgundy snails in yellow wine, salad



NO MORE WASTE!
You cannot finish your meal?
Please ask for a doggy bag!

LARGE SALADS WITH CHIPS 12 €

Salade Maison du bois

Green salad, duck terrine with yellow wine and duck rillettes with Jura foie gras, smoked ham, tomatoes, chips

Salade Caesar

Green salad, chicken aiguillettes, tomatoes, bacon, comté cheese, chips

La Corne d'abondance

Green salad, Comté cheese in yellow wine dices, Morteau sausage, tomatoes, onions, chips

BURGERS and PITA BREADS 13 €
With chips & green salad



Morteau-Burger: Morteau sausage, Morbier cheese, onions

Kebab-Burger: kebab meat, Morbier cheese, onions

Chicken aiguillettes PITA bread and raw vegetables

Vegan PITA bread: Homemade falafels (chickpeas flour beignets) and raw vegetables salad