

WINES



	Glass 15cl	Bottle 75cl	
White Wines			
A Côtes du Jura "Saugeot", Chardonnay <i>La Maison de Rose in St-Lothain</i>	4.00€	20.50€	
B Côtes du Jura "Novelin", Savagnin ouillé <i>La Maison de Rose in St-Lothain</i>	5.00€	25.00€	
C Côtes du Jura, Savagnin-chardonnay <i>Domaine J-C Crédoz in Château-Chalon</i>	5.00€	25.50€	
D Petit Chablis, Chardonnay <i>Domaine La Chablisienne in Chablis</i>	-	22.50€	
Red Wines			
E Côtes du Jura "Rubis", Pinot noir <i>La Maison de Rose in St-Lothain</i>	4.00€	20.50€	
F Côtes du Jura, Trousseau* <i>Domaine Badoz in Poligny</i>	5.50€	26.50€	
G Arbois, Poulsard <i>Domaine Badoz in Poligny</i>	4.50€	21.50€	
H Côtes du Rhône "Orrior", Grenache-carignan <i>Ortas Caves of Rasteau</i>	-	18.00€	
I Bordeaux Haut Médoc, Cabernet sauvignon <i>Château La Tonnelle</i>	-	22.50€	
Rosés Wines			
J Côtes du Jura "Rosé d'été", Poulsard <i>Domaine Badoz in Poligny</i>	4.00€	20.20€	
K Côtes de Provence <i>Les Vignerons de Correns in Rolle</i>	-	18.00€	
Wine Pitchers			
L Côtes du Jura Blanc, Chardonnay	2.80€	7.00€	
M Rosé du Ventoux AOC	2.50€	6.00€	
N Côtes du Rhône, Rouge	2.50€	6.00€	
Sparkling wine			
White Crémant du Jura <i>Domaine J-C Crédoz in Chateau-Chalon</i>	4.50€	-	21.00€
Pure Sweet Cider from Franc-Comtois <i>Moulin de Chiprey (Doubs)</i>	2.70€	5.80€	9.00€
Prestigious Jura			
Vin de Paille, Côtes du Jura <i>La Maison de Rose in St-Lothain</i>	12.00€	-	29.00€ (37,5cl)
Vin Jaune, Château-Chalon <i>Domaine J-C Crédoz in Château-Chalon</i>	12.00€	-	47.00€ (clavelin de 62cl)

* Domaine Badoz's vineyard is currently converting to organic farming

APÉRITIFS FRANC-COMTOIS

Macvin du jura 5cl <i>Domaine Grand</i>	3.90€
Pontarlier, Sapont 2cl	2.60€
Vin Jaune wine tasting glass 5cl <i>Domaine Crédoz</i>	5.60€
Vin de Paille wine tasting glass 5cl <i>Domaine Grand</i>	5.60€
Whisky du Jura 5cl	9.00€
Les kirs : peach, blackcurrent or blackberry 15cl	
Kir Côtes du Jura blanc (white wine)	3.00€
Kir Crémant du Jura (sparkling wine)	3.50€
Kir with local cider	2.60€



OTHER APÉRITIFS

Rosé pamplemousse (grapefruit rosé wine) 15cl	2.80€
Pastis, Ricard 2cl	2.50€
Porto, Martini, Suze, Guignolet 5cl	3.50€
Whisky JB 5cl	6.00€

JURA BEERS

La Rouget de Lisle Brewed in Bletterans (39)	
Draft beer 25cl : blond, white or Panaché	2.60€
Draft beer 50cl : blond, white or Panaché	4.00€
Picon bière, Monaco 25cl (beer & grenadine syrup)	3.00€
Picon bière, Monaco 50cl (beer & grenadine syrup)	4.20€
Fourche du diable 7.5° Cervoise with a gentian touch 33cl	4.50€
Burgonde Blackcurrent 6° fruity beer 33cl	4.50€
La bière des Babouins Brewed in Poligny (39)	
Jungle spirit Typical lager 33cl	4.50€
Tropicalistik Strongly hopped amber beer 33cl	4.50€
la Trobonix Brewed in Mamirolle (25)	
Trobonix dark beer	4.50€
Trobonix amber beer	4.50€



SODAS & SYROPS

Locals sodas	2,90€
Jura Lemonade ELIXIA (Champagnole) : Nature 33cl	
Cola Franc-Comtois (Rième, Morteau) 33cl	
Lemon Mortuacienne (Rième, Morteau) 33cl	
And... The others	
Fuzetea, Orangina 25cl	2.70€
Sprite, Perrier 33cl	
Syrups : Caramel, blackcurrent, cherry, lemon, strawberry, raspberry, grenadine, minth, mojito, almond or peach	
Water syrup 33cl	2.00€
Diabolo 33cl	2.50€
Fruits Juices 25cl : Apricot, Orange, Apple, Tomato	2.90€
Minerals Waters	
Still mineral water	1 liter 3.00€ 50 cl 2.50€
Sparkling mineral water	3.50€ 2.80€



COCKTAILS

Mojitos 25cl	7.00€
Classic : Rhum, lemonade, minth, lemon	
Raspberry : Rhum, lemonade, framboisine de Peureux (raspberry liquor), minth, lemon	
Rosato : Martini Rosato, lemonade, minth, lemon	
Alcoholic cocktails	7.00€
Amaretto Sour : Amaretto, lemonade, sugar syrop, lemon 15cl	
Colibri : Curaçao, Soho, lemonade 15cl	
Griottini : Absinthe with Griottines from Fougerolles, lemonade, lemon 15cl	
Spritz : Apérol, crémant (sparkling wine), orange 15cl	
Lemon Spritz : Limoncello, crémant (sparkling wine), lemon 15cl	
Sex on the beach : Vodka, Pineapple juice, cranberry juice, peach cream 25cl	
Tequila sunrise : Tequila, orange juice, grenadine syrup 25cl	
Non-Alcoholic cocktails 25cl	5.50€
Apple mojito : Mojito syrup, apple juice, minth, lemon	
Virgin mojito : Mojito syrup, lemonade, minth, lemon	
Ananas sunrise : Pineapple juice, orange juice, grenadine syrup	
Sunny beach : Pineapple juice, cranberry juice, peach syrup	
Régional specialities with Crémant 15cl	
Apéritif maison	4.00€
<i>Crémant du Jura (sparkling wine), Macvin, dried grape</i>	
Framboisines	4.00€
<i>Crémant du Jura rosé (sparkling wine), Framboisines de Peureux (Raspberry liquor)</i>	
Apéritif Griottines	4.40€
<i>Crémant du Jura (sparkling wine), Griottines from Fougerolles</i>	
Sparkling Frais-Nésie with Elderflower touch	4.00€
APPETIZER BOARDSTO SHARE 11.00€	
The frying aperitive	
Frying slice of local trout, Herbal sauce, lemon	
Edel my love	
Edel cheese to share (200gr), Morteau Sausage	
Board of futur !	
Insects : locusts, crickets, molitors; Herbal sauce, hot sauce	
Jura for Ever	
3 kinds of local charcuterie: coppa, sausage, bacon, Comté cheese dices tipped in yellow wine, walnuts	

COFFEES & HOT DRINKS

SPECIALTY COFFEES

Cappuccino <i>Blend of coffee and milk topped with milk foam</i>	3.10€
Americano 25cl <i>Very lengthened and mild coffee</i>	2.80€
Latte macchiato 25cl <i>Espresso beetween two layers of milk foam</i>	4.00€
Mokaccino 25cl <i>Coffee, milk and chocolate mixed</i>	4.00€
Irish or Jura coffee <i>whisky or marc du Jura inside</i> <i>Cocktail with coffee, sugar, milk foam and alcohol of your choice</i>	5.50€
Customize your drink with syrop : <i>Caramel, vanilla or hazelnut</i>	+0.70€

Coffee, Decaffeinated ou Espresso <i>Café Vincent de V, brewed locally</i>	1.50€
Large coffee or Large decaffeinated	2.60€
Coffee drop of milk	1.60€
Coffee with milk	1.80€
Large coffee with milk	2.90€
Hot chocolate, cold chocolate <i>Monbana chocolate</i>	2.90€
Tea : <i>Earl Grey, minth green tea, spicy rooibos, red fruits</i>	2.50€
Organic infusions : <i>Vervain, vervain & minth or linden</i>	2.50€
Organic infusions : « les petits bonheurs »	2.70€
Centenary blackcurrent-nettle, meadowsweet or minth-bergamot	

DIGESTIFS 5.00€

Locals 5cl

Local fruit brandy : Pear, yellow plum or gentian, Fir Liquor, Marc du Jura, Juramelli (aromatic plants and honey liquor), Pontarlier

Others 5cl

Armagnac, Bailey's, Cognac, Rhum Diplomatico, Chartreuse, Get 27/31, Gin, Vodka

Reminder of the set menus*

<u>Set menu :</u>	<u>Options :</u>
Tradi 12.50€	Strawberry jam pancake Mellifera pancake
Unavoidable 16.00€	Tatin pancake Chloé pancake Mellifera pancake
Summer 18.00€	Choice of tiramisu
Pic Vert 24.00€	Plate of cheese Choice of homemade dessert <small>Exept Gourmet coffee</small>
Gourmet 29.50€	Choice of homemade dessert <small>Exept Gourmet coffee</small>

*Reminder : Any changes will be charged 3€

DECLENSION OF HOME MADE TIRAMISU*

Tiramisu Raspberry & spéculoos
Lemonet'chou : lemon curd, meringue & biscuit
Tiramisu Strawberries and banana :coconuts milk & chia seeds
Tiramisu two chocolates : white & milk chocolate

*Due to freshness of products , only one tiramisu will be presented outside the summer season. Please enquire with your waiter.

HOME MADE DESSERTS

Poeched pear with blueberries and vanilla ice-cream	6.00€
Choice of tiramisu	6.20€
Pic Vert honey Crème brûlée	5.80€
Chocolate fondue & fresh fruits	5.50€
Fresh fruit salad with Pic Vert honey	5.50€

PANCAKES

Butter & sugar	3.00€
Warm chocolate or Nutella	3.60€
Local strawberry jam	4.00€
Mellifera pancake : <i>Pic Vert honey and walnuts</i>	4.00€
Chocolate Duo pancake : <i>White & dark warm chocolate</i>	4.50€
Manon pancake : <i>White chocolate, strawberries and sesame</i>	5.00€
Tatin pancake : <i>Melted apples, home made salted butter caramel</i>	5.50€
Chloé pancake : <i>Lemon curd, meringue</i>	5.80€
Noisetine pancake : <i>1s. Hazelnut ice-cream, Nutella, whipped cream</i>	5.80€
Pic Vert pancake <i>1s. Vanilla, melted apples, dark warm chocolate, whipped cream</i>	6.50€
Fougerolles pancake <i>1s. Vanilla, dark warm chocolate, Griottines of Fougerolles, whipped cream</i>	6.50€
Bretonne pancake : <i>1s. Caramel, 1s. Bulgarian yoghurt ,home made salted butter caramel, whipped cream</i>	6.50€
Normande flamed pancake : <i>Melted apples, Calvados</i>	7.00€

SMALL GOURMET PLEASURES :

+1€ = At your choice : whipped cream, warm chocolate, Nutella, banana, home made salted butter caramel, squeezed lemon
+2€ = 1 scoop of ice-cream, lemon curd

GOURMETS

Choice of hot drink, home made cake with white chocolate topping,apples with caramel, lemon curd, sorbet

Gourmet coffee or tea, selection of small desserts	6.50€
Goumet cappuccino, hot chocolate or coffee with milk, selection of small desserts	7.90€
Gourmet latte macchiato, mokaccino, selection of small desserts	8.60€
Gourmet Irish or Jura coffee, selection of small desserts	9.50€

« GOÛTER »FORMULA 15H - 18H

(For any order placed before 18h)

Only during afternoon (15h-18h), try **Affogato**

Affogato : *espresso spilled on 1 scoop of vanilla ice-cream* **5€**

1 pancake of your choice :	1 drink of your choice :	
• Mellifera	• Coffee, decaffeinated	
• Local Strawberry jam	• or espresso	= 5€
• Warm chocolate	• Water syrop	
• Nutella		
1 pancake of your choice :	1 boisson au choix :	
• Tatin	• Coffee, decaffeinated	
• Nutella	• or espresso	= 7€
	• Tea	
	• Fruit juice 25cl	
	• Draft beer 25cl	

ARTISANALS ICE-CREAMS & SORBET

« GLACES DES ALPES »

Sorbets : *Roasted Pineapple marbled with caramel and rum, banana, Bounty coconut milk marbled with chocolate sauce,blackcurrent, lemon, strawberry, green minth, vine peach*

Ice-creams : *Bulgarian yoghurt, Bimbo caramel marbled vanilla with multicoloured chocolate sweets, coffee, salted butter caramel, chocolate, hazelnut, walnut, vanilla, violet*

La Laitière <i>1s. bulgarian yoghurt, 1s. salted butter caramel, salted butter caramel topping, whipped cream</i>	5.80€
La Dame Blanche (chocolat) or Demoiselle Blanche (Nutella) <i>2s. vanilla, warm chocolate or Nutella, whipped cream</i>	5.80€
La Floralie <i>1s. violet, 1s. bulgarian yoghurt, 1s. vine peach, whipped cream</i>	6.50€
La Yaouh !!! <i>1s. vine peach, 1s. blackcurrent, fresh fruits, Pic Vert honey, hazelnuts, walnuts</i>	6.00€
Café liégeois <i>2s. coffee, 1s. vanilla, espresso coffee, whipped cream</i>	6.00€
Bananut <i>1s. chocolate, 1s. banana, 1s. hazelnut, dark warm chocolate, banana, wipped cream</i>	6.50€
2 scoops of ice-cream or sorbet	3.80€
3 scoops of ice-cream or sobet	4.80€

SORBETS WITH ALCOHOL

Soldat rose : <i>1s. lemon, 1s. blackcurrent, Vodka</i>	6.90€
Mistella : <i>2s. walnut, Macvin</i>	6.90€
Paradis : <i>1s. rosted pineapple, 1s. banana, Rum</i>	6.90€
Limon : <i>2s. lemon, Limoncello</i>	6.90€

