



# APPETIZER BOARDS TO SHARE 11.00 €

## The frying aperitive

Frying slice of local trout, Herbal sauce, Lemon

## Edel my love

Warm Edel cheese to share (200gr), Morteau sausage

## Board of Futur !

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

## Jura for Ever

3 kinds of local charcuterie: Coppa, bacon, sausage, Comté cheese dices tipped in yellow wine, walnuts

**TO SNACK :** Portion of French fries 3.00 €



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



Our dishes are home-made, except from :

The snails of the breeding « les escargots de la forêt » produced by Pierre André Bados, terrines and duck confits (produced by « la maison du bois » farm in Monnet-la-ville), sliced chicken breast, ice creams, French fries, fruit coulis, steak tartar, bread in table, burger bread and Focaccia bread (Bourgeois bakery in Doucier).



VEGETARIAN



VEGAN



GLUTEN FREE

# STARTERS

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## Salade au chèvre fermier et ail des ours du Jura

*Salad, local cured ham, farmer's goat cheese and wild garlic*

9.50 €

## Samoussa au fromage d'Arinthod

*Salad, local cheese and potato samoussa*

9.00 € 

## Salade Falafels (chickpeas beignets)

*Salad, tomatoes, homemade falafels, seeds*

9.00 €


## Salade verte et noix de Bourgogne

*Green Salad and Bourgogne walnuts*

3.50 €

## L'Assiette de charcuterie du Jura

*Salad, Comté cheese dices tipped in Yellow wine, local charcuterie*

10.00 € 

## Gaspacho de tomates et falafels

*Gazpacho of tomatoes, homemade falafels*

9.50 € 

## Truite du Jura marinée et chèvre fermier du Jura



*Salad, marinated trout and farmer's goat cheese, lemon*

9.00 €

## La Douzaine d'Escargots du coin

*A local dozen of snails, salad*

*Breeding « Les Escargots de la forêt » (71)*

12.00 €  

# PANCAKES MENUS



## Tradi Formula

**12.50 €**

Choice of « Traditional » buckwheat pancake +  
Raw vegetables salad

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Strawberry Jam pancakes  
Or  
Mellifera pancakes



## Unavoidable Formula

**16.00 €**

Choice of « Unavoidable » buckwheat pancake +  
Raw vegetables salad



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Tatin pancake  
Or  
Chloé pancake  
Or  
Mellifera pancake



\*For the smooth running of the service, menus are not alterables.



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# THE REAL BRETON BUCKWHEAT PANCAKES

## Traditionals

6.00 €

### **La Simple**

Tomatoes, local white ham, Comté cheese, salad

### **La Complète**

Egg, local white ham, Comté cheese, salad

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## Unavoidables

9.50 €

### **La Morberande**

Mortero sausage, Morbier cheese, egg, homemade onions chutney, homemade tomato coulis, salad

### **La Belle Edel**

Edel de Cléron cheese, potato, bacon, salad

### **L'Hindou**

Curry chicken, cream, salad

### **La Crêpe Kebab**

Kebab meat, Comté cheese, french fries, homemade tomato coulis, salad

### **La Biquette**

Farmer's goat cheese, wild garlic, local cured ham

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## Lights

### **La Crêpe truite fumée du Jura**

13.00 €

Local smoked trout, leek fondue, salad

### **La Végétale**

8.00 €

Potato, leek fondue, homemade onions chutney, salad, seeds

### **La Bergère**

8.00 €

Local farmer's goat cheese, Pic-Vert honey, homemade onions chutney, tomato, salad

### **La Bleu de la Marre**

7.50 €

Bleu de la Marre cheese, leek fondue, salad, walnuts



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# MENUS

## SUMMER FORMULA 18.00 €

Choice of Main course salad

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Choice of Tiramisu

Or

Pic Vert honey Crème brulée

## PIC VERT FORMULA 24.00 €

Gazpacho of tomatoes and  
homemade falafels

Or

Local charcuterie plate

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Sliced curry chicken

Or

Andouillette cooked in Jura's wine

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Choice of homemade dessert \*

\*Except gourmet coffee

Or

Plate of cheese: Comté & Morbier

## GOURMET FORMULA

### 29.50 €

Local marinated trout and farmer's  
goat cheese

Or

Duck rillettes with foie and duck  
terrine with yellow wine "la maison  
du bois farm"

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Rosmary Lamb shank with honey

Or

Steamed duo of Jura trout skewer  
and safran sauce

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Morbier et Comté cheese plate

Or

Cottage cheese with fresh cream

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Choice of homemade dessert \*

\*except gourmet coffee

\*For the smooth running of the service, menus are not alterables.

## THE CHEESE CORNER

### Plate of 3 local cheeses

4.50 €

Raw milk Morbier, Ain Valley Comté, Farmer's goat cheese

**Cottage cheese** red fruit coulis and fresh fruits

4.50 €

**Cottage cheese** with fresh cream

3.60 €



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# MEAT & FISH

Served with vegetables or French Fries

## FRENCH MEAT

- Rosmary lamb shank with Pic-Vert honey** 16.50 €
- Steak Tartar and French fries** -Available according to delivery- 12.80 €
- Supreme of chicken label rouge with yellow wine** 16.50 €  
Ney organic mushrooms and morels
- Andouillette cooked in Jura's wine** 9.50 €
- Sliced curry chicken** 13.00 €
- Jura candied duck leg** -Available according to delivery- 15.00 €  
(Maison du Bois farm. Monnet La Ville 39)

## JURA TROUT

- Steamed duo of Jura trout skewer**  13.50 €  
Steam cooking, Safran sauce
- Frying Jura troutlets and French fries**  14.50 €  
-Available according to delivery-
- Frying slice of Jura trout and French fries** 13.00 €  
-Available according to delivery-



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# MAIN COURSE SALADS & BURGERS

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## MAIN COURSE SALADS



12.50 €

### Salade Maison du bois

Salad, duck terrine with yellow wine and et duck rillettes with Jura foie gras, local cured ham, tomatoes, French fries

### La grande Doucéenne au comté

Salad, potatoes covered with warm Comté cheese, tomatoes, Morteau sausage, local cured ham

### Salade Caesar façon Pic Vert

Salad, breaded chicken aiguillettes, tomatoes, bacon, Comté cheese, French fries

### La Corne d'abondance

Salad, Comté cheese dices tipped in Yellow wine, Morteau sausage, tomatoes, French fries

### Salade de Samoussa

Salad, Arinthod cheese and potato samoussa, French fries

## BURGERS & FOCACCIA BREADS

13.00 €

### Morteau-BURGER

Morteau sausage, Morbier cheese, onions, raw vegetables, French fries

### Végé-BURGER

Vegetal steak, Morbier cheese, onions, raw vegetables, French fries

### Focaccia Kebab

Kebab meat, Morbier cheese, onions, raw vegetables, French fries

### Summer Focaccia (served cold)

Salad, Farmer's goat cheese, wild garlic pesto, preserved tomatoes, French fries



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# WARM CHEESE

## Warm Edel de Cléron with Jura wine

(Summer vacherin made with pasteurized milk – like Mont d'Or)  
Served with boiled potatoes or French fries



- Edel + green salad  **12.50 €**
- Edel + green salad + local charcuterie **14.50 €**
- Edel + green salad + Morteau sausage **15.50 €**

+ Ney organic mushrooms **3.00 €**  
+ Plate of boiled potatoes or French fries

## Comté cheese Fondue with Jura white wine

Green salad and local charcuterie  
(2 persons minimum)

**14.00 €/pers**



## Royale Comté cheese Fondue with Jura white wine, morels and Ney organic mushrooms

Green salad and local charcuterie  
(2 persons minimum)

**18.50 €/pers**



## 4 Jura cheeses Raclette

Green salad, boiled potatoes and local charcuterie  
(Single serving)

**14.00 €/pers**



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# KID'S MENUS

## 1 Drink included

*Apple juice  
or  
Grenadine or mint syrop*

### **JURASSIEN MENU 11.60 €**

Until 12 years old, drink included

Breaded chicken aiguillettes and raw  
vegetables salad

+ French fries or vegetables

Or

Morteau sausage and raw vegetables  
salad

+ French fries or vegetables

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Sugar, strawberry jam or Nutella pancakes

Or

2 scoops of ice-cream Bimbo & strawberry

### **SMALL LYNX MENU 7.80 €**

Until 10 years old, drink included

Local white ham

+ French fries or vegetables

Or

Comté buckwheat pancakes and  
tomatoes

+ French fries

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Sugar, strawberry jam or Nutella  
pancakes

Or

1 scoop of Bimbo ice-cream

## For little appetites

Plate of French fries **3.00 €**

Breaded chicken aiguillettes + French fries **5.00 €**

Sugar pancake **3.00 €**

Chocolate or Nutella pancake **3.60 €**

Strawberry jam pancake **4.00 €**




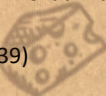




# OUR SUPPLIERS

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Our land has agricultural resources that we want you to discover....

We have locally selected :

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- Snail breeding « Les Escargots de la forêt » in Montmorot (39), place of breeding Sagy (71)
  - Two brewers : Les Babouins in Poligny (39) and Terra Comtix in Mamirolle (25)
  - Rouget de Lisle beer, brewed in Bletterans (39)
  - A trout farmer in Marigna sur Valouse (39)
  - Two meat processors: Thaurin in Moutaine (39), Droz-Vincent Gilley (25) pork of Franche-Comté IGP
  - Four winegrowers : Domaine Grand in Saint-Lothain (39), Crédoz in Château-Chalon (39), Benoit-Badoz in Poligny (39) , Domaine Baud in le Vernois (39)
  - Two Soda's producers : Elixia in Champagneole (39) and Rième in Pontarlier (25)
  - Two goat cheese producers : Janick Maronnat in Montrond and La Ferme du Val d'Ainson in Sellières (39)
  - Three cheese cooperatives in Monnet-la-ville (39), Doucier (39), Arinthod (39)
  - A tripièr in Cousance (39)
  - Two distilleries in Pontarlier (25) and Fougerolles (71)
  - A cheese factory in Cléron (25)
  - A cider producer in Chiprey (25)
  - A miller in Patornay (39)
  - A duck farmer : La Ferme de la Maison du Bois in Monnet la ville (39)
  - A jam producer : Au comtois Courtois in Montrond (39)
  - An organic mushroom producer in Ney (39)
  - A darling beekeeper in Marigny (39)
  - A coffee roaster : Technicafé dans le Doubs (25)
  - Producer of tea and wild garlic, GAEC "aux petits bonheurs", in Chaux des Crotenay (39)
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