



All our dishes are prepared on-site using raw ingredients. Our dishes may contain allergens.

Homemade food takes time !!!!

Our partners:

Les Jardins de l' Apprenti Sage (maraicher)

Terre Azur (légumes et poissons)

Terre Exotique (épices)

Fromagerie Janin (Fromages)

Chazal (viandes)

Valrhona (chocolat et pâtisserie)

Le Rucher du D' jé (miel)

Boucherie Brelot (saucisse de Morteau)

Le Fromelier (Crèmerie)

in a hurry for lunch, opt for the Improv of the Week!

DAILY MENU (On Blackboard)

From wednesday to friday at lunch excepted public hollyday

Full Menu 22,50 €

Starter and Main OR Main and Dessert 19,50 €

Main Only 16,50 €

While stocks last, no changes are possible

CHILDREN **12 years old maximum**

A menu will be offered to them according to the creative mood of the chef.

Main course 14 -

Main course + dessert 16,50 -

MENU

Starter + Main Course or Main Course + Dessert 37 -
Starter+ Main Course + Cheese or Dessert 45 -

Starters

Heirloom Tomatoes from the Jardins de l' Apprenti Sage, with a Panna Cotta of Mozzarella and Burrata and Basil **12 -**

Poultry Mousseline with Comté and Morel Mushrooms, Vin Jaune Served Two Ways, Mayonnaise and Caramel **14 -**

Roasted Aubergine, Marc Janin' s Feta with Fresh Herbs and Provençal Olive Oil, Raw Vegetables, Pickled Peppers and Kritsinia **14 -**

Main Courses

Spice-Marinated Abanico Pork, Tomato Vinaigrette and Seasonal Side Dishes **27 -**

Buckwheat Risotto with Morel Mushrooms, Vin Jaune and Comté de Marc Janin **28 -**

Freshly Caught Fish, Chimichurri Sauce, Seasonal Side Dishes **29 -**

Desserts

(To order now, thank you)

Cheese Selection by Mr. Janin (Craft person of the year), Vin Jaune Jelly **9 -**

Chocolate Spongy Cake, Lemon Heart and Lemon Sorbet **12 -**

Apricot and Verbena Macaron **12 -**