



**All our dishes are prepared on the premises using fresh ingredients.
A list of allergens present in our dishes is available at reception..**

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)

Our Wifi Code : Lamusebouche39800

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 **17,50 €**

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

Perfect Egg, Cream and Pan-fried Mushrooms, Roasted Hazelnuts and Herbed Oil **12 -**

Salmon Gravlax, Crispy Fennel and Citrus Cream **14 -**

Semi-cured Foie Gras from the South-West, Figs Roasted in Cider and Toasted Brioche
19 - (3 euros supplement on the set menu)

Main Courses

Veal Sweetbreads in Vin Jaune and Morel Mushroom Sauce, Accompaniments of the Day **28 -**

French Duck Fillet with Jura Wine and Blackcurrant Jus, Accompaniment of the Day **28 -**

Open Ravioli with Monkfish and Lobster, Baby Vegetables and Shellfish Bisque **29 -**

Desserts

(To order now, thank you)

Selection of Cheeses by Mr Janin (MOF), Vin Jaune Jelly **9 -**

Apple Tarte Tatin from the Sellières Orchards with Crème Fraîche **12 -**

Valrhona Dark Chocolate Crèmeux, Salted Butter Caramel, Caramelised Pecan Nuggets, Whipped Vanilla Cream and Blackcurrant Gel **12 -**