

Business Menu

Starter + Main or Main + Dessert 19€

Starter + Main + Dessert 23€

Lunch only, dinner Monday to thursday only for hotel guests

Pleasure Menu 33€

RED BEETROOT cooked with salt

« cancoillotte » cheese cream, smoked herring caviar, fresh raspberries marinated in white balsamic vinegar

RIVER TROUT (LOCAL FISH FARM : « PISCICULTURE DU MOULIN » DELLE)

butter sauce with local Pontarlier liquor, spinach brownie

OR

FILLET OF FRENCH VEAL

pressed with black garlic, mashed purple potatoes with black truffle, veal gravy with thyme

APPLE MANZANA

stewed green apple with cane sugar, manzana sorbet, crumble, dried apple chips

Season Menu 45€

GREEN ASPARAGUS

creamy goat cheese milk, sea almonds, lemon balls, horseradish tofu

OR

BEEF GRAVLAX

confit potato, butter sauce with gravy, salt-fermented pak choi cabbage

FILLET OF MEAGRE FISH green peas, green pea hummus, reduced « Vin Jaune » sauce

OR

RED LABEL LAMB

marinated 24 hours with almond powder, coral lentil cromequis, cucumber and pineapple salad

PRALINE & CHOCOLATE 64%

melting heart biscuit, praline cream, cocoa crisp, creamy chocolate ice cream

OR

COCONUT ROCKS mango ganache, passion fruit caramel, candied mango

Inspiration Menu 65€

GREEN ASPARAGUS

creamy goat cheese milk, sea almonds, lemon balls, horseradish tofu

BEEF GRAVLAX

confit potato, butter sauce with gravy, salt-fermented pak choi cabbage

JOHN DORY white asparagus, cream of asparagus, parmeggiano crisp

GLAZED VEAL SWEETBREADS, papayas in pickles, dried savory leaves

FRENCH STRAWBERRY

strawberry marmalade with lime, strawberry espuma, strawberry cake, rhubarb sorbet



-Prix nets-

