



OUR SET MENUS

Among our daily specials

From Monday to Friday

2 courses 27.90 €

3 courses 31.90 €

Weekend menus

2 courses 31.40 €

3 courses 35.70 €

3 courses + cheese 38.70 €

À LA CARTE

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Starters

Marinated Salmon « Bömlo® » With Dill Scandinavian cream, blinis	19.80
Burgundy Snails Parsley chicken cream, diced tomatoes, toasted bread	16.80
Ravioli with a Veloute of Morel Cream sauce with Jura wine	19.80
Pan-Fried Duck Liver « Foie Gras » Mashed artichokes, balsamique sauce	22.80
French Duck Liver « Foie Gras » Terrine Fruit chutney, toasted bread	20.80
« Paté Croûte » With Duck Liver « Foie Gras » Green salad, condiments	18.80

For our Younger Guests
Children's Menu (up to 8 years old)
14.50

Fish and Seafood

« Bömlo® » Salmon with Sorrel Fresh spinach leaves, steamed potatoes	26.20
Roasted Fillet of Hake « Petit Bateau » Carrots, pea cream	28.80
Fillet of Cod Roasted in Butter Vegetables broth, white butter sauce	28.80
Risotto alle Vongole Rice carnaroli, clams, parsley sauce	26.50

Meat: *Beef and Veal selected in France

Roasted Fillet of Beef* Served With Pan-Fried Duck Liver « Foie Gras » Mashed potatoes, fresh spinach leaves	38.50
Knuckle of Lamb Mashed potatoes with herbs, spices juice	28.00
« Bresse » Chicken with Morel Mushrooms Basmati rice, cream sauce with Jura wine	36.80
Fricasee of Veal* Kidneys with « Madère » Sauce Pan-fried mushrooms, onions, mashed potatoes	25.10

In order to guarantee an optimal freshness, some dishes may momentarily be unavailable.
Net prices in Euros, taxes and service included.
We no longer accept payment by cheque.

Our chef is at your disposal in case of allergies or food restrictions.
All information concerning allergies can be asked at the reception.

Cheeses

Cottage Cheese, served either	
- plain	4.50
- with double cream	4.80
- with fruit coulis	4.80
Matured Saint Marcellin "Mère Richard" (local specialty)	4.20
Half a matured Saint-Marcellin	
Lyonnais Cheese Plate	6.70
Half a matured Saint Marcellin and fresh goat cheese "Chevenet"	

Desserts

Traditional Rum Baba, Wipped Cream with Vanilia	9.50
Macaron Raspberries	9.50
Creamy vanilla, Raspberry sorbet, Raspberries	
Fresh Fruits Vacherin	9.80
Meringue, ice cream, whipped cream and fruit coulis	
Salad of Fresh Seasonal Fruits	8.50
Strawberries Cup	10.00
Served either plain, with sugar or with whipped cream	
Strawberries and Raspberries Cup	10.50
Served either plain, with sugar or with whipped cream	
Strawberries and Raspberries "Cardinal"	11.00
Vanilla ice cream, fruit coulis and whipped cream	
Traditional "Madeleines"	8.80
Chocolate sauce and whipped cream served on the side	
L'Opéra	11.20
Joconde biscuit, chocolate ganache and coffee cream	

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Coffees & Infusions

Espresso	2.50
Espresso Ristretto	2.50
Espresso Decaffeinated	2.50
Latte Macchiato (Espresso with foamed milk)	3.00
Capuccino (Double Espresso, covered with foamed milk)	5.00
Irish Coffee	7.80
Ceylan Tea en Etamine "Damman"	3.00
Chinese Tea	3.00
Red Berries Tea	3.00
Herb Teas - Verveine, lime and camomile	3.00
Herb Teas - minth-verveine, Lime-mint	3.20
Herb Teas "Cézanne" (Verbena, peppermint, lemongrass and orange buttons)	3.20
Alpine Herb Teas (Verbena, peppermint, blackcurrant, lemon balm, fennel)	3.20

Brandies and Liqueurs

	(2cl)	(4cl)
Eaux de Vie Blanches Saint Florian (Rapsberry, Williams pear, Mirabelle, Kirsch)	3.15	6.30
Verveine du Velay, Limoncello, Bailey's	3.15	6.30
Chartreuse Verte, Chartreuse jaune, Get 27, Get 31	3.15	6.30
Grand-Marnier, Manzana, Marie Brizard	3.15	6.30
Fine Calvados, Brunel V.S.O.P	3.15	6.30
Marc extra grappé V. Jacquolot	3.15	6.30
Fine de Cognac, Hennessy	3.65	7.30
Cognac Baron Otard V.S.O.P	4.90	9.60
Grande Absinthe « à la parisienne » Grande Absinthe, water fountain and sugar		10.50
Fine Armagnac Marquis de Montesquiou	7.50	15.00

Champagnes (75 cl)

Alain Thiénot Brut – Cuvée Réserve Maison	69.00
Half Bottle (37.5cl)	35.60
Glass (12cl)	10.70
Alain Thiénot Brut Rosé	76.50
Glass (12cl)	11.70
Laurent Perrier Brut "La cuvée"	95.50
Billecart Salmon Rosé	125.00
Ruinart "Blanc de Blancs"	140.00
Perrier Jouet "Belle époque"	216.00

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