



## Menu

### Starters

<b>« Paté Croûte » With Duck Liver « Foie Gras »</b> Green salad, condiments	<b>18.80</b>
<b>Thinly sliced « Le Borvo » Smoked Salmon</b> Blinis, lemon, dill and vodka cream	<b>21.10</b>
<b>Burgundy Snails in Puff Pastry</b> Parsley chicken cream, diced tomatoes (requires 10 minutes of preparation)	<b>16.80</b>
<b>Pan-Fried Duck Liver « Foie Gras »</b> Crispy polenta, passion fruit sauce	<b>22.80</b>
<b>Ravioli with a Veloute of Morel</b> Cream sauce with Jura wine	<b>19.80</b>
<b>French Duck Liver «Foie Gras» Terrine</b> Fruit chutney, green salade, toasted bread	<b>20.80</b>



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



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.

## Menu

### Fish and Seafood

<b>Fillet of Cod Roasted in Butter</b> Pan-fried mushrooms, shallot, chive, bacon	<b>28.80</b>
<b>Roasted Fillet of Hake, Dieppoise sauce</b> Mushrooms, Bouchot mussels, shrimps, chive, Basmati rice (served on the side)	<b>27.90</b>
<b>« Bömlö » Salmon with Sorrel</b> Fresh spinach leaves, diced tomatoes, steamed potatoes Sorrel sauce	<b>26.20</b>
<b>Pike Quenelle with Lobster Sauce</b> Fresh spinach leaves, basmati rice (requires 20 minutes of preparation)	<b>25.80</b>

### Meat: \*Beef selected in France

<b>Roasted Fillet of Beef* Served With Pan-Fried Duck Liver «Foie Gras»</b> Mashed potatoes, confit shallots, toast Fresh spinach leaves, Portwine sauce	<b>38.50</b>
<b>Roasted Saddle of Rabbit « en Cocotte », Mustard Sauce</b> Mashed potatoes, pan-fried mushrooms	<b>26.50</b>
<b>Roasted Pork Chop « en Cocotte »</b> Pan-fried mushrooms « shallots and chive », Mashed potatoes	<b>24.60</b>
<b>Farm Chicken Supreme with Morel Mushrooms</b> Cream sauce with Jura wine	<b>26.60</b>

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

## Cheeses

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

## Desserts

<b>Traditional Rum Baba, Wipped Cream with Vanilia</b>	9.20
<b>Vanilla "Crème Brulée"</b>	9.00
<b>Iced Meringues with Whipped Cream</b>	8.80
Light meringues with vanilla ice cream and chocolate sauce	
<b>Salad of Fresh Seasonal Fruits</b>	8.50
<b>Salad of Fresh Seasonal Fruits "Cardinale"</b>	10.50
Vanilla ice cream, fruit coulis and whipped cream	
<b>Traditional "Madeleines"</b>	8.80
Chocolate sauce and whipped cream served on the side	
<b>Colonel Cup</b>	7.60
Lemon sorbet and a small glass of Vodka served on the side	
<b>Dessert of the day</b>	8.00
<b>"Roosevelt" Chocolate Cake, Maison Bernachon</b>	11.20
Almond biscuit, praline crust, chocolate ganache and vanilla custard	

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## Coffees & Infusions

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

## Brandies and Liqueurs

	(2cl)	(4cl)
<b>Eaux de Vie Blanches</b> Saint Florian (Rapsberry, Williams pear, Mirabelle, Kirsch)	3.15	6.30
<b>Verveine du Velay, Limoncello</b>	3.15	6.30
<b>Chartreuse Verte, Cointreau, Get 27, Get 31</b>	3.15	6.30
<b>Grand-Marnier, Manzana, Marie Brizard</b>	3.15	6.30
<b>Fine Calvados Daron</b>	3.15	6.30
<b>Marc extra Egrappé</b> V. Jacoulot	3.15	6.30
<b>Bas Armagnac</b> Saint Florian	3.15	6.30
<b>Fine de Cognac Hennessy</b>	3.65	7.30
<b>Cognac</b> Baron Otard V.S.O.P	4.90	9.60

## Champagnes (75 cl)

<b>Alain Thiénot Brut</b> – Cuvée Réserve Maison	69.00
La demi-bouteille (37.5cl)	35.60
La coupe (12cl)	10.70
<b>Alain Thiénot Brut Rosé</b>	76.50
La coupe (12cl)	11.70
<b>Billecart Salmon Rosé</b>	125.00
<b>Moët et Chandon Brut Impérial</b>	93.50
<b>Ruinart "Blanc de Blancs"</b>	140.00
<b>Moët et Chandon</b> - Cuvée Dom Pérignon 2006	200.00

*Net prices in euro, VAT and service included.  
We no longer accept payment by check.*