

# MENU

## STARTER

- |  |        |  |        |
|--|--------|--|--------|
| ◆ Toasted bread with 3 local cheeses, salad                      | 12.00€ | ◆ 12 snails in a crispy shell cooked in yellow wine (20 mn wait) | 15.00€ |
| ◆ Beef Carpaccio (70g), comté and walnut oil                     | 12.00€ | ◆ Morel cream sauce on toasted bread                             | 15.00€ |
| ◆ Goat cheese Panna cotta, vegetables, tomato and basilic sorbet | 12.00€ | ◆ St-Peter, scallops and vegetable terrine, citrus mayonnaise    | 16.00€ |

## MAIN COURSE

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|--|--------|---|--------|
| ◆ Beef Carpaccio (140g), comté, walnut oil and fries                 | 16.00€ | ◆ Crispy poultry ballotine with comté and raw ham from Haut-Doubs | 19.00€ |
| ◆ Ravioli from Dauphiné and Comté sauce                              | 16.00€ | ◆ Roasted scallops with yellow wine cream                         | 19.00€ |
| ◆ Jura Burger, cheese of your choice (comté, bleu or morbier), fries | 17.00€ | ◆ Grilled beef tenderloin, french fries and salad                 | 25.00€ |
| ◆ Roasted sea bass filet with yellow wine cream                      | 18.00€ | ◆ Extra Morel sauce   | 6.00€  |

**20 minutes wait when ordered directly without a starter**

## CHEESE & DESSERT

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|--|-------|--|-------|
| ◆ White cheese with red fruit coulis or cream  | 6.00€ | ◆ Lemon dome and red fruit insert on crispy spéculoos                      | 8.00€ |
| ◆ 3 cheeses from the region                    | 6.00€ | ◆ Jura sunday (apple and walnut ice cream, Macvin alcool)                  | 8.00€ |
| ◆ White chocolate Panna cotta and fruit coulis | 7.00€ | ◆ Griottines Melba (vanilla ice cream, kirsh sheries and redcurrant jelly) | 8.00€ |
|  |       | ◆ Strawberry tart with pistachio cream                                     | 8.00€ |

## KIDS MENU (under 12) 9.90€

- ◆ Minced beef, fries and salad
- ◆ 2 scoops of ice cream

## ARTISANAL ICE CREAM GÉRARD CABIRON MOF

**ice cream** : Vanilla, Chocolate, Pistachio, Walnut, Coffee  
**Sorbets** : Apple, Strawberry, Lemon, Raspberry, Blueberry  
**2 scoops** : 5.00€ **Extra whipped cream** : 1.00€

## MENU FLUMEN 28.90€

- ◆ Goat cheese Panna cotta, vegetables, tomato and basilica sorbet
- ◆ Roasted sea bass filet with yellow wine cream
- ◆ Lemon dome and red fruit insert on crispy spéculoos

## MENU DE L'ABÎME 34.90€

- ◆ St-Peter, scallops and vegetable terrine, citrus mayonnaise
- ◆ Crispy poultry ballotine with comté and raw ham from Haut-Doubs
- ◆ Strawberry tart with pistachio cream

No exchange in the menus

**Menu of the day (16.90 €) from Monday to Friday lunch except on holidays.**

