

Degustation Menu

Green and white **Asparagus** cooked naturally with **Caviar**,
vinaigrette scented with **gentian** from Crêt-du-Puy

Nettle Soup from the banks of the Doubs, iodised marinière with small **Bivalves**

Barrières **Egg** surprise with **Morels** from the Sarine, spiced emulsion with green pepper

Spring gnocchetti with **Peas** from Seeland, vegetable broth with **Asian** flavours

Slow-cooked **Char** from Soubey, velouté infused with **Lovage**

Crispy **Veal Sweetbread** from Romandie with spring onions,
brown jus with sweet **Woodruff** from Noirmont

Selection of fresh and aged **Cheeses** from the **Jura massif**

The **Cramiat** of the Franches Montagnes, from **Flower** to **Root**
The **Flower**, dandelion honey crisp and Saffron ice cream from Ajoie
The roasted **Root**, light cream in the style of Tiramisu

Full menu /// 305.-
Menu without **Nettles** and **Peas** /// 260.-

*For the smooth running of the service, menu required for parties of 6 guests or more.
We are attentive to your food allergies, please inform us when ordering.*