

Degustation Menu

Vinzel green **Beans** and Noirmont spruce buds,
smoked **Fera roe** vinaigrette

AOP Mont-Saint-Michel **Mussels** opened with Chasselas wine,
barigoule-style broth with purple **Artichokes**

Barrières **Egg** prepared 'en surprise' **Dubarry** style,
elderflower-infused velouté from the Franches-Montagnes

Chanterelle cappelletti and crispy sweetbreads,
Meadowsweet-scented emulsion

Soubey **Char** poached with wild thyme,
tangy stock with multicoloured Seeland **Tomatoes**

Roasted Bresse **Pigeon** breast with caraway,
carcass jus with young **Carrots**

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

Montagne de Saules **Strawberries** and Les Reussilles low-fat fresh curd,
Basil sorbet

Frozen Vacherin with Valais **Apricots**,
Verbena sorbet

Full menu /// 305.-
Menu without **Beans** and **Cappelletti** /// 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.*