



*Our menu selection*

*Menu Plaisir*

Appetizers



Creamy Jura trout tartare with a touch of citrus and young leaves from Mr Raillon



Roast Ain farmhouse poultry, glazed vegetables and potato churros with devilled sauce



Fig confit, vanilla ganache, hazelnut biscuit and creamy white cheese and honey ice cream



Delicacies

€ 75.00 per person

*Menu Délice*

Appetizers



Royale of foie gras, Jerusalem artichokes and coffee emulsion



Moelleux of scallops, Dugléré sauce and steamed leeks



Roast veal loin, spelt risotto with walnut vinegar and baby vegetables,  
thick juice and a touch of Mont d'Or cheese



Duo of Dulcey chocolate, cocoa almond biscuit and vanilla ice cream



Delicacies

€ 95,00 per person





## *Menu Dégustation*

A 5-course menu of flavours to discover

€ 120,00 per person

### *An introduction to gourmet delights...*

This menu is for children under 12 only

Home-smoked salmon, sour cream and toast

Or

Cappuccino of seasonal vegetables



Meat from the market

Seasonal vegetables and chips

Or

Fish from the market

Seasonal vegetables and chips



Liège waffle with whipped cream and caramel

Or

Palette of sorbets

Or

Chocolate fondant

It is possible to change the dessert on the children's menu for the cake chosen for the adults.

**Starter, main course, dessert, one drink €26.00 per child**

### *Dessert*

The menu dessert can be replaced by a big cake with the inscription of your choice. If you wish to add it in addition to the menu dessert, the portion is **10.00 Euros**.

- ]] Entremets with fig confit, white chocolate mousse and almond biscuit
- ]]]] Dulcey Chocolate Duo entremets
- ]]]]]] Savoy biscuit, vanilla and fresh citrus ganache
- ]]]]]]]] Pear mousse, praline crisp and almond biscuit entremets

### *Pièce montée - Croquembouche*

The menu dessert can be replaced by a "pièce montée" (minimum 20 people) with the inscription of your choice for a supplement of **10.00 Euros per person**. If you wish to add it in addition to the menu dessert, the portion is **15.00 Euros**. We count 3 choux pastries per person. To be discussed with our pastry chef.



## Aperitives

### Drinks

- 11 Crémant du Jura, fruit juices and mineral waters  
 1/2 hour: € 14.00 per person  
 1 hour: € 22.00 per person
- 11 White wine, red wine, fruit juices and mineral waters  
 1/2 hour: € 16.00 Euros per person  
 1 heure: € 24.00 Euros per person
- 11 Classical: Mojito, Moscow Mule, Gin Tonic, Aperol Spritz, soft drinks, fruit juices and mineral waters  
 1/2 hour: € 30.00 Euros per person  
 1 hour: € 48.00 Euros per person
- 11 Champagne Bauchet, fruit juices and mineral waters  
 1/2 hour: € 24.00 Euros per person  
 1 hour: € 38.00 Euros per person

### Canapés

- 11 3 canapés: € 9.00 per person
- 11 6 canapés: € 18.00 per person
- 11 9 canapés: € 27.00 per person

## Beverage packages

- 11 **Discovery wine package**  
 Including ½ bottle of wine, ½ bottle of water and 1 coffee € 40.00 per person
  - *White wine : Cote du Rhône Domaine de la solitude – 2020*
  - *Red wine : Médoc Château Beauvillage – 2018*

*(Or similar wine)*
- 11 **Selection wine package**  
 Including ½ bottle of wine, ½ bottle of water and 1 coffee € 50.00 per person
  - *White wine : Sancerre Domaine Denizot – 2020*
  - *Red wine : Gigondas Domaine Pierre Amadieu - Pas de l'Aigle – 2017*

*(Or similar wine)*
- 11 **Prestige wine package**  
 Including ½ bottle of wine, ½ bottle of water and 1 coffee € 55.00 per person
  - *White wine : Chablis Domaine Venon – Expression – 2021*
  - *Red wine : Saint Emilion Château petit Val Valentina – 2019*

*(Or similar wine)*