



# La Carte

## Starters

Terrine of Foie gras with Pinot Noir and dried Fruits, Blanckcurrant ketchup Jelly	35 €
Calf Sweetbreads Tartlet with Spring Vegetables, Morels mushrooms, Sweet and Sour French dressing	38 €
Soft-boiled Quails' Eggs with Smoked and Raw Salmon, Green Peas mousse and a Seafood sauce	39 €
Green Acquerello Risotto with Frog's legs and Burgundy Snails in a mild Garlic cream sauce	41 €
Roasted Langoustine with Green Asparagus, Tomatoes, stuffed Razor clam and a Shellfish sauce	43 €
Warn Lobster salad, Mango and Avocado tartare with a Citrus French dressing	47 €

## Fish

Steamed Red Mullet, Red and Green Peppers, compote with Onions and Chorizo, squids and Fish sauce	39 €
Fillet of Pike Perch with a Crab mousse, Schrimps Ravioli and Rocket	43 €
Roasted Sea Bass Fillet, Artichokes and Gnocchi with Bacon, Tapenade crisps	46 €
Crusted Turbot with Tarragon and Almond , braised Vegetables, Potatoes and Colonata Bacon	47 €
Lobster Tajine with Vegetables, Semoulina and Spicy lobster sauce	48 €

### For Two people

The Fish of the day for 2 people	P/Pers 48 €
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## Meat

Dodine of female Duck from Dombes stuffed with Foie gras, Spinach lasagne and Rouennaise sauce	39 €
Saddle of Lamb cooked in ' a cocotte', braised Lettuce with Lamb Sweetbreads and Crolesquis	45 €
Loin of Veal, Asparagus, Morels mushrooms and Potatoes with a Jura wine sauce	46 €
Roasted Fillet of Charolais Beef with bacon, Carrots and Bonne - Marrow, a red wine sauce	46 €
Breast of Pigeon from Mister Michon, millefeuille of Chards, Tortellini pasta and Balsamic sauce	47 €

### For two People (cooking one hour)

Roasted Whole Bresse chicken, mashed potatoes with Hazelnut oil and Green Peas à la Française	P/Pers 42 €
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## A Selection of Fresh and Ripe Cheeses

16 €

In our search for excellence and quality suppliers, some of our items from our Menus may not be available  
All veal, beef and chicken meat proposed in this Menu are of French origin