



Dinner (All seasons)

Menu

Entrée:

- Platter of local cheese (Comté, Bleu de Gex) with local cured meats (pork, Morteau sausage) accompanied with mini courgette rolls
OR
- Pumpkin soup with roasted peanuts and crunchy raw ham
OR
- Crusty toast with Comté cheese and raw ham with green salad

Main course:

- Chicken supreme with mushroom sauce, accompanied with sides of roasted vegetables
OR
- « Tartiflette » (with bacon, potatoes and gratinated Morbier cheese) accompanied with a little salad of the Jura region (walnuts, comté cheese, smoked ham, Morteau sausage)
OR
- Slightly fried beef strips with Provence herbs and a side of mashed potato

Dessert:

- Home made Tiramisu
OR
- Home-made Lemon cake with whipped cream
OR
- Vanilla and chocolate ice-cream with whipped cream

*The price is 27 euros per person
(12 euros for children up to the age of 12)*

Bread, beer, soft drinks, coffee are also included in the price.

A selection of wine (Local and Italian) is available for a supplement of 15 euros per bottle

Please contact us for any dietary restrictions

