



Dinner (All seasons)

Entrée:

- Platter of local cheese (Comté, Morbier, Bleu de Gex) with local cured meats (pork, Morteau sausage) and garnish
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 with a side of sautéed green beans and potatoes
OR
- "Tartiflette" (with bacon, potatoes and grated Morbier cheese) accompanied with a small salad of the Jura region (comté cheese, smoked ham, Morteau sausage)
OR
- Local "Moulin de Pierre" trout with seasoned baked potatoes

Dessert:

- Italian Coffee Cream – Crema di Caffè'
OR
- La Dame Blanche (vanilla ice cream with chocolate sauce, whipped cream and almond flakes)
OR
- Chocolate mousse

*The price is 28 euros per person
(15 euros for children up to the age of 12)*

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

Artisanal beer with unlimited refills (IPA Australian - brewed on site) for 4 euros per person

(Note : Our artisanal beer can also be purchased outside of the dinner offer in 33cl, 50cl or 75cl bottles)

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

Please contact us for any dietary restrictions

