

Our menu selection

Menu Plaisir

Monk Fish carpaccio de lotte citrus pickled, mediteranean condiment



Roasted fillet of farm-style local poultry, millefeuille potatoes and grilled mushrooms, thyme juice



Red berries finger

€ 67.00 per person

Menu Délice

Perfect egg in morel brioche, cream from Bresse region



Roasted fillet of bass, fresh green peas, Genevese sauce



Fillet of duckling from Dombes region, spelt risotto with small vegetables



Vanilla and praline hazelnut dessert

€ 82,00 per person

Menu Volupté

Duck foie gras, red berries and toasts



Thin tart puff pastry, pickled sea bream, herbs salad and fish soup espuma with olive oil



Grilled fillet of turbot, creamy asparagus risotto



Roasted loin of veal, artichokes, condiment made of mustad seed and veal juice



Chocolate Valrhona 70%, soft, iced and hot

€ 107,00 per person



Let's discover gluttony...

This menu is reserved to children younger than 12 years old

Smoked salmon plate



Meat from the market

Seasonal vegetables or French fries

or

Fish from the market

Seasonal vegetables or French fries



Profiteroles

or

Sorbet selection

or

Chocolate cake

It is possible to change the children's dessert by the cake chosen for the adults

Starter, main dish, dessert, one drink € 25.00 € per child

Dessert

The dessert in the menu can be replaced by a celebration cake with the inscription of your choice. If you wish to add it in supplement of the dessert menu, **the piece of cake is €10.00**

-]] Dessert chocolat Valrhona 66%, caramel with salty butter
-]] Paris-Brest with hazelnut from the Piémont region
-]] Vacherin with strawberry and vanilla ice cream
-]] Strawberry cake





Pièce montée - Croquembouche

The dessert of the menu can be replaced by a "pièce montée" (minimum of 20 persons) with the inscription of your choice for a supplement of **€ 6.00 per person**. If you wish to add it in supplement of the dessert menu, the piece is **€ 10.00**. We estimate 3 cream puffs per person. You can choose from the following aromas:




-]] Chocolate
-]] Vanilla
-]] Coffee

Aperitives


Drinks


-  Crémant du Jura, fruit juices and mineral waters
 1/2 hour: **€ 14.00 per person**
 1 hour: **€ 20.00 per person**
-  White wine, red wine, fruit juices and mineral waters
 1/2 hour: **€ 16.00 Euros per person**
 1 heure: **€ 21.00 Euros per person**
-  Classical: Martini blanc et rouge, Porto, Aperol Spritz, Whisky, soft drinks et fruit juices and mineral waters
 1/2 hour: **€ 30.00 Euros per person**
 1 hour: **€ 45.00 Euros per person**
-  Champagne Bauchet, fruit juices and mineral waters
 1/2 hour: **€ 24.00 Euros per person**
 1 hour: **€ 30.00 Euros per person**


Canapés

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

Beverage packages

-  **Discovery wine package**
 Including ½ bottle of wine, ½ bottle of water and 1 coffee **€ 33.00 per person**
 - White wine : IGP Viognier Domaine Christophe Pichon – 2020
 - Red wine : Saumur Champigny « tuffe » Château de Hureau -- 2019

(Or similar wine)
-  **Selection wine package**
 Including ½ bottle of wine, ½ bottle of water and 1 coffee **€ 40.00 per person**
 - White wine : Mâcon Solutré Domaine « La Garenne » -- 2020
 - Red wine : Saint Joseph « Poivre et Sol » -- 2020

(Or similar wine)
-  **Prestige wine package**
 Including ½ bottle of wine, ½ bottle of water and 1 coffee **€ 47.00 per person**
 - White wine : Pouilly fumé Domaine Michel Redde « La Moyenerie » -- 2020
 - Red wine : Saint Emilion Grand Cru, Château de Quintus -- 2019

(Or similar wine)