

## MENU GASTRONOME

**33.- € starter, main course, cheese OR dessert**

**37.--€ starter, main course, cheese AND dessert**

### APPETIZER

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**'GROS GRIS DE FABIEN CAMUS'** –snails prepared with parsley and garlic, presented on a pie with root vegetables seasoned with Colombo spices, and flavoured with foam of 'Vieux Pontarlier' (aniseed aperitif coming from Jura) **18.--€**

OR

**'SEE TROUT'** –smoked, salty and sweet, flavored by berries of five peppers, presented on a bed of crude Chinese cabbage with its sauce made of Crème de 'Bresse' (regional special) **17.--€**

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**'ATLANTIC COD'** – flavored by hay, covered by foam of coriander, served with adzuki beans and fired onions **21.--€**

OR

**'BEEF'** – sirloin steak coated by Colonnata bacon, spiced with a sauce of 'la vache qui rit' cheese (famous creamy cheese produced in Lons le Saunier)and Fallot mustard(famous mustard producer) and served with endives and potatoes **22.--€**

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**'SELECTION OF CHEESE ON TROLLEY'**...fine cheeses supplied by 'Liberge', expert cheese mature in Louhans **10.--€**

OR

**'COTTAGE CHEESE'**, produced by 'la Ferme de Mezaneau', topped with heavy cream **8.--€**

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**Our 'CHOICE OF HOME MADE DESSERTS'** (to be ordered at the beginning of the meal)