



*Our menu selection*

*Menu Plaisir*

Vitello tonnato, roast rump of veal, mayonnaise with tuna and crispy condiment



Roasted sea bass fillet, ratatouille with almonds and "pistou"



Spirit of a strawberry cheesecake, vanilla whipped cream, basil sorbet

**€ 65.00 per guest**

*Menu Délice*

Goat cheese "moelleux", crispy crumble and freshness of cherry



Pan-fried sea bream, roasted and stuffed tomatoes, whipped sauce with olive oil and shellfish



Grilled rump of veal, bearnaise sauce, potato churros and garden peas



The green apple: Granny Smith mousse, stewed raw and cooked apples

**€ 80.00 per guest**

*Menu Volupté*

Moelleux of foie gras, radish and peach alliance, iced broth with lime blossom



Crab freshness, crispy and tangy Granny Smith and cucumber, Curry and lemon touch



Grilled turbot fillet, asparagus, Parmesan cheese viennoise and hollandaise sauce



Roasted duckling breast fillet from Dombes region, grilled vegetables and olive jus



Valrhona chocolate dessert, creamed Tonka beans, extra bitter mousse

**€ 105.00 per guest**





## *Introduction to gourmet cuisine...*

We are delighted to offer this menu for children under 12 years old

Seasonal velouté, vegetables chips  
Or  
Smoked salmon  
✿  
Meat of the day  
Seasonal vegetables and French fries  
Or  
Fish of the day  
Creamy risotto with baby vegetables  
✿  
Sweet cream puff  
Or  
Variation of sorbets

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

**Starter, main, 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**

- ]] Chocolate dessert with Tonka beans
- ]]]] Traditional Millefeuille or red fruit Millefeuille
- ]]]] Bergeron apricot and pistachio charlotte
- ]] 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 count 3 cream puffs per person. You can choose from the following aromas:

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

## *Aperitifs*

### Classic aperitif without canapés

-  Crémant du Jura, fruit juices and mineral waters  
 1/2 hour: **€ 12.50 per person**  
 1 hour: **€ 18.00 per person**
-  White wine, red wine, fruit juices and mineral waters  
 1/2 hour: **€ 14.50 per person**  
 1 hour: **€ 19.00 per person**
-  Classical: white and red Martini, Porto, Aperol Spritz, Whisky, soft drinks and fruit juices, waters  
 1/2 hour: **€ 28.00 per person**  
 1 hour: **€ 42.00 per person**
-  Champagne Bauchet, fruit juices and mineral waters  
 1/2 hour: **€ 22.00 per person**  
 1 hour: **€ 28.00 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 **€ 30.00 per person**
  - White wine : Riesling, Domaine René Muré – 2018
  - Red wine : AOC Vinsobres, Domaine Vallot – 2015

*(Or similar wine)*
-  **Selection wine package**  
 Including ½ bottle of wine, ½ bottle of water and 1 coffee **€ 37.00 per person**
  - White wine : Rully, Domaine Sarrazin – 2018
  - Red wine : Saint-Joseph, André Perret – 2017

*(Or similar wine)*
-  **Prestige wine package**  
 Including ½ bottle of wine, ½ bottle of water and 1 coffee **€ 44.00 per person**
  - White wine : Puligny Montrachet, Château de Puligny Montrachet – 2016
  - Red wine : Margaux confidences, Prieuré Lichine – 2015

*(Or similar wine)*