



Our Chef's suggestions

Starters

Breaded soft boiled egg "meurette", pan-fried mushrooms (1-5-14)	10.50€
Reblochon cheese tart, Josper® grilled squash, granola  (1-3-5-8)	12.50€
Shrimp gyoza, Thai lemongrass broth (1-2-4-9-11)	13.50 €

Main Courses

Poached vegetarian stuffed cabbage  (3-9)	18.00€
Josper® grilled beef picanha, mashed potato herbs, roasted vegetables (8-11-14)	23.00 €
Local trout fillet, pumpkin mousseline, bisque seasoned with kaffir lime (6-8-12-14)	24.00€
Josper® baked sea bream, confit celeriac glazed with black garlic oil, lettuce and pearled vinaigrette (6-9-14)	24.00€
Authentic Josper® crispy chicken burger, Comté cheese, pickles, spicy mayonnaise, Served with sweet potato fries, crunchy salad (1-5-7-8-14)	19.90€
Josper® grilled T-Bone of the moment, potatoes "bouchon" (8-14)	(Subject to availability)

Desserts

Rice pudding, cinnamon and citrus flavours (5-8)	7.50€
Vanilla diplomat tart, candied chestnuts (1-3-5-8)	7.50€
Chocolate financier, caramel ice cream, buckwheat chips (1-5-8)	8.00€
Café gourmand (1-3-5-8)	8.00€
Cheese plater (8)	8.00€

Lunch daily special

Main Course	14.00€
Starter + Main Course OR Main Course + Dessert	18.50€
Starter + Main Course + Dessert	23.00€

LISTES DES ALLERGÈNES. LIST OF ALLERGENS

1	2	3	4	5	6	7	8	9	10	11	12	13	14
													
GLUTEN	SÉSAME	FRUITS À COQUES	CRUSTACÉS	ŒUFS	POISSONS	MOUTARDE	LAIT	CÉLERI	ARACHIDES	SOJA	MOLLUSQUES	LUPIN	SULFITES
GLUTEN	SESAME	NUTS	SHELLFISH	EGGS	FISH	MUSTARD	MILK	CELERIAC	PEANUT	SOY	MOLLUSCS	LUPIN	SULFITES