



Our menu selection

Menu Plaisir

Appetizers



Sea bream ceviche, citrus and guacamole



Roasted fillet of farm-style local poultry, vegetable gourmet flan, olive light cooking juice



Chocolate and salted butter caramel cake



Delicacies

€ 71.00 per person

Menu Délice

Appetizers



Perfect egg in morel brioche, cream from Bresse region



Seized fillet of bass, braised stuffed seasonal vegetables



Roasted fillet of guinea fowl from Dombes region, grilled small potatoes



Chocolate and coffee in crunchy, creamy and smoothie harmony



Delicacies

€ 90,00 per person





Menu Volupté

Appetizers



Duck foie gras, seasonal fruits and toasted brioche



Marinated cod carpaccio, raw vegetables and rocket salad in virgin dressing



Grilled fillet of turbot, buttered fennel and veggie jus in basil



Roasted loin of veal, creamy polenta and artichokes



Fraisier: smooth strawberry cake with pistachio, vanilla ice cream



Delicacies

€ 115,00 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
-]] Raspberry and rhubarb charlotte
-]] Apricot and hazelnut large macaron
-]] Fraisier: smooth strawberry cake with pistachio, vanilla ice cream

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 **€ 10.00 per person**. If you wish to add it in supplement of the dessert menu, the piece is **€ 15.00**. We estimate 3 cream puffs per person. You can choose from the following aromas:

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

Aperitives

Drinks

- 11 Crémant du Jura, fruit juices and mineral waters
 1/2 hour: **€ 14.00 per person**
 1 hour: **€ 22.00 per person**
- 11 White wine, red wine, fruit juices and mineral waters
 1/2 hour: **€ 16.00 Euros per person**
 1 heure: **€ 24.00 Euros per person**
- 11 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: **€ 48.00 Euros per person**
- 11 Champagne Bauchet, fruit juices and mineral waters
 1/2 hour: **€ 24.00 Euros per person**
 1 hour: **€ 38.00 Euros per person**

Canapés

- 11 3 canapés: **€ 9.00 per person**
- 11 6 canapés: **€ 18.00 per person**
- 11 9 canapés: **€ 27.00 per person**

Beverage packages

- 11 **Discovery wine package**
 Including ½ bottle of wine, ½ bottle of water and 1 coffee **€ 40.00 per person**
 - White wine : Cote du Rhône Domaine de la solitude – 2020
 - Red wine : Médoc Château Beauvillage – 2018

(Or similar wine)
- 11 **Selection wine package**
 Including ½ bottle of wine, ½ bottle of water and 1 coffee **€ 50.00 per person**
 - White wine : Sancerre Domaine Denizot – 2020
 - Red wine : Gigondas Domaine Pierre Amadieu - Pas de l'Aigle – 2017

(Or similar wine)
- 11 **Prestige wine package**
 Including ½ bottle of wine, ½ bottle of water and 1 coffee **€ 55.00 per person**
 - White wine : Chablis Domaine Venon – Expression – 2021
 - Red wine : Saint Emilion Château petit Val Valentina – 2019

(Or similar wine)