



Menu at 28€

Metsi crisp salad (local cheese)

or

Vol au vent with Cancoillotte (local cheese) and Morteau (local sausage)

or

Cream of vegetable soup with poached egg

or

Home-made terrine

Calf's head with gribiche sauce

or

Warm ham with Comté cheese sauce Grated potato salad

or

Fillet of trout from Jura with Poulsard sauce (local wine)

or

Veal sausage from Chalet gourmand with saragnin sauce (local wine)

Cheese

Dessert of your choice

Our specialty: Cooking on Hot Slate

Original, tasty, friendly...

It's cooking at your table on hot stone.

Served with: green salad and gratin dauphinois

Choice: Blue cheese or Pepper Sauce

Possibility Cream sauce and morels: Supp. of 7 €/pers

Beef steak or ½ Duck breast: 18 €

Beef fillet : 22,50 €

Rib of beef with coarse salt : 26€/pers

Formula at 13€

(This formula is valid only at noon
except Saturday, Sunday and Bank
Holidays)

Starter + Main Course

or

Main Course + Dessert

Formula at 15€

(This formula is valid only at noon
except Saturday, Sunday and Bank
Holidays)

Small plate from Buffet of Hors
d'Œuvres

or

Starter of the Day

Veal chuck

red wine sauce

or

Main Course of the Day

Dessert

Children's menu (- 12 years old) : 8€

Morteau Sausage with french fries

or

Nugget and chips or Pasta

or

Chicken steak on grated potatoes

Dessert (1 scoop ice cream or « Pouss Pouss » or pastries)



Child (without meal) : 2 euros

Celebrating cheese

Fondue with Comté cheese

21€/pers

with green salad, cold meats and jacket potatoes

Cheese to melt by candlelight all to myself

21€/pers

(Assortment of cheese to melt 200g/pers: Morbier, Raclette and Bleu de Sex accompanied by green salad, cold meats and potatoes)

Raclette of Métabief with green salad, cold meats and jacket potatoes

21€/pers

(minimum 2 people)

Boite chaude Mont D'Or (Local cheese according to season)

24€/pers

Our Starters

Snails "à la Bourguignonne" (12) (Garlic herb butter gratiniert snails) 12€

Snails "à la Bourguignonne" (6) (Garlic herb butter gratiniert snails) 5€

Owl au vent with Cancoillotte and Morteau 9€

Cheese "Croustinette" 9€

Charcuterie plate from Chalet Gourmand 9€

Mushroom crust 9€

Home-made terrine 9€



Our salads

Our salads come in 2 sizes!

Small Big

Salad with crispy Metsi (local cheese) 9€ 15€

(Green Salad, Tomato, crispy Metsi from Métabief)

Franc Comtoise Salad	9€	15€
<i>(Green Salad, Morteau sausage, Comté (local cheese), Tomato, Hard-boiled egg)</i>		
Salad with smoked trout	11€	17€
<i>(Green Salad, Tomato, crouton, lemon, smoked trout)</i>		

Our Meals

Tagliatelle Franc Comtoise style		14,50€
<i>(Tagliatelle, cream, Morteau sausage)</i>		
Head of veal with vegetables		15,50€
Hot ham from the Paillard's house with Comté cheese sauce		14,50€
Veal sausage from the Paillard's house with savagnin sauce		14,50€
Lamb shanks in Savagnin sauce		17,50€
Andouillette sausage in mustard sauce		14,50€
Grated potatoes au gratin with cheese		14,50€
Chorizo burger		16€
<i>(Salad, tomato, cheese, fried onion, beef, chorizo, ketchup)</i>		
Chicken burger		16€
<i>(Salad, tomato, Morbier cheese, fried onion, chicken steak, bacon)</i>		
Fillet of trout from Jura with Poulsard cheese		14,50€
½ Morteau sausage from Paillard's house with Cancoillotte cheese		14,50€

Our cheeses

Cheeses plate (3 types)		8 €
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Our Desserts

Ask for the Ice Cream list

Pastries		7€
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« Home-made » dishes are made from raw ingredients.