

STARTERS

Jambon de Luxeuil * from Maison Daval, homemade pickles and grilled vegetables	11 €
Gravlax of Local Trout and Crème	12 €
Chef's Terrine and Onions Chutney with Grenadine	9 €
Leek Pie with Andouille du Val d'Ajol * and salad	10 €

AVAILABLE IN A VEGETARIAN VERSION

MAIN PLATES

Pâté de Truite des Abbesses de Remiremont *, white butter sauce and vegetables	21 €
Pork Blade Shoulder and Potatoes	19 €
Veal Chop with Morels (Extra charge in Menu, 4€)	24 €
Smoked shank, Chic and Salad	20 €

DESSERTS

Selection of Local Cheese from Haut Salmon'farm (Extra Charge in Menu, 3€)	8 €
Seasonal Fruit pie	6 €
White cheese and Blubberie	7 €
Poched peaches with Grenadine	7 €
Panna Cotta Raspberry	7 €

SUGGESTION OF MENUS

Starter/Main Plate or Main Plate/Dessert 25 €

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*La Vigotte, Artisan-partner for Gastronomic Local Products

KIDS MENU with main plate and desert for children under 12 years old 15€