

STARTERS

Rather "warm" or "cold"

| | Small | meal |
|---|--------|--------|
| "NENI MA FOI" | 10.00€ | 14.00€ |
| <i>Green salad, Comté and Morbier, walnuts, lardons and ham, poached egg, walnut oil.</i> | | |

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| "BIQUETTE SUR SON LIT DE MORTEAU" | 10.00€ | 14.00€ |
| <i>Mixed salad, roasted artisanal goat's cheese on rounds of Morteau sausage, roasted almonds, walnut oil.</i> | | |

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| "TARTINE DE L'EDGAR" | 9.00€ | 13.00€ |
| <i>Finely sliced, smoked dry-cured ham, Morbier on bread and mixed salad.</i> | | |

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| "PERIGOURDINE DE L'EDGAR" | 18.00€ | |
| <i>Mixed salad, chicken liver flambéed in raspberry vinegar, gizzard confit and pan-fried foie gras on toast.</i> | | |

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| "PATE CUIT DE L'EDGAR"" | 8.50€ | |
| <i>Homemade pork and liver terrine, salad.</i> | | |

Nice 'n' hot

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| "MORILLE EN TARTINE" | 16.50€ | |
| <i>Morilles mushrooms in a fresh cream sauce served on toasted country bread.</i> | | |

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| "CASSOLETTE D'ECREVISSES GRATINEE" | 14.50€ | |
| <i>Crayfish tails in Savagnin sauce topped with melted Comté cheese.</i> | | |

Menu - 29.50€

"MORILLE EN TARTINE"

or

"BIQUETTE SUR SON LIT DE
MORTEAU"

or

"CASSOLLETTE D'ECREVISSES
GRATINEE"

~

"PAVE DE TRUITE ROSE"

with vin jaune

or

"PAVE DE BOEUF" with vin jaune
extra 3€ for Morilles

or

"COIN-COIN" apart
with Vin Jaune

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DUO of CHEESE

(12-month old Comté, Morbier)

or

FAISSELLE

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DESSERT

Menu - 21.50€

"NENI MA FOI" (Comtoise salad)

or

"TARTINE DE L'EDGAR"

(Morbier and dry-cured ham)

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"FILET DE TRUITE" lemon butter

or

"PAVE DE BOEUF" parsley butter

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DESSERT

All our dishes are garnished with seasonal vegetables.
Fresh chips can be served with your dishes if you wish.

From the "rivers" to the "farm"

"TROUT"

This Salmonidae, what a wonderful idea...

- Trout fillets from "Planches près Arbois"
 - Lemon butter 13.50€
 - with almonds 14.50€
 - with Vin Jaune 15.50€

- Fried "diamonds of large trout" 16.50€
Salad and fresh chips, rouille.

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"MEAT DISHES" (origin EU)

"P'TIT VEAU DES BOIS" 15.50€
Cushion of veal, wild mushrooms in a cream sauce.

"COIN-COIN" APART WITH VIN JAUNE 15.50€
Duck breast from the southwest, Vin Jaune sauce.

"PAVE DANS LE PRE"
Beef steak origin EU cooked to your liking.

- with parsley butter 16.00€
- with Vin Jaune sauce 18.00€
- with Morilles 20.00€

*All our dishes are garnished with seasonal vegetables.
Fresh chips can be served with your dishes if you wish.*

"Specialities"

"BARBARE DE L'EDGAR" 16.50€

Rump steak tartare prepared with a knife, mixed salad, fresh chips.

"SAPIN FROMAGER DE L'EDGAR" 17.50€

Melted Vacherin enveloped in spruce bark, with Vin Jaune, dry-cured smoked ham, Morteau sausage, steamed potatoes, mixed salad.

"TRADITIONNELLE POTE E CAMPAGNARDE COMTOISE" 18.50€

Traditional Franche-Comté dish made with Morteau sausage, salted bacon, pork shoulder and pork spare rib, potatoes, cabbage, carrots and turnip.

"CHOUROUTE D'EAU DOUCE" 19.50€

Bed of finely sliced cabbage, pike-perch, pink trout and crayfish tails, homemade sauce from the fish stock.

And let's not forget... a fresh idea from the chef every day!!

Every lunch time, except weekends and bank holidays

Menu of the day before tomorrow 15.00€

Daily special Starter + main course or main course + dessert 12.00€

"Kids" menu 8.50€

Beef burger or trout fillet, chips

Dessert or ice cream

A FINAL SAVOURY TOUCH

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| <i>Fromage frais</i> | - cream | 4.00€ |
| | - red fruit coulis | 4.50€ |
| <i>Cheese platter</i> | | 5.00€ |
| <i>12-month old Comté, Morbier</i> | | |

A FINAL SWEET TOUCH

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| <i>Gourmandise of the day</i> | 6.00€ |
| <i>Homemade fruit tart served hot</i> | 5.00€ |
| <i>Chocolate fondant</i> | 6.00€ |
| <i>Edgar's crème brûlée according to the mood</i> | 6.00€ |
| <i>Homemade Floating islands</i> | 5.50€ |
| <i>Edgar's Colonel</i> | 6.50€ |

Bowl of ice cream

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| - 2 scoops | 3.00€ |
| - 3 scoops | 4.50€ |

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| - Vanilla | - Raspberry |
| - Coffee | - Blackcurrant |
| - Chocolate | - Lemon |
| - Mint chocolate | - Pear |
| - Strawberry | - Vine peach |
| - Pistachio | - Plum |
| - Rum raisin | |