

STARTERS

Green Salad	6.50 -
Mixed Salad <i>Small or Large portion</i>	9. -/16.50 -
"Le Pâté en Croute", homemade <i>with Deer and Wild boar meat (Ibérique and France)</i>	19. -
Foie Gras (FR) <i>Quince and brioche bread by Schmid bakery</i>	25. -
Squash Soup <i>Whipped cream and squash oil</i>	14. -
Deer Tartar <i>Walnut oil and cheese "Tête de moine" AOP</i>	19.50 -
"L'Oeuf parfait", The perfect egg <i>Mushrooms and Wild game juice Alcala brother wild boar ham (+8.-)</i>	19.50 -
Alcala brothers wild boar ham (CH) <i>from Vaumarcus</i>	25. -



MAINS

Roe Deer Rib Steak (FR) <i>Spätzlis and Wild game garnish</i>	54. -
Wild boar Cheek (Ibérique) <i>of Alcala's brothers, Confit - Spätzlis and Wild game garnish</i>	39.50 -
Pigeon Filet (FR) <i>Spätzlis and Wild game garnish</i>	36. -
Pata Negra Pluma (Ibérique) <i>of Alcala's brothers, Spätzlis and Wild game garnish</i>	45. -
Wild boar Knuckle-end (Ibérique) <i>of Alcala's brothers, Confit, Spätzlis and Wild game garnish</i>	38.50 -
Deer Stew (Ibérique) <i>of Alcala's brothers, Spätzlis and Wild game garnish</i>	35. -
Fallow Deer tenderloin (DE) <i>Spätzlis and Wild game garnish</i>	45. -
The Zander fish (CH) <i>Red Wine Sauce, vegetables and smashed potatoes</i>	42. -
The Trout (CH) <i>Nantais butter sauce, vegetables and smashed potatoes</i>	36. -
Homemade Gnocchi with Morel mushrooms <i>Morels, and Creamy Parmesan Sauce</i>	42. -

LES CLASSIQUES

Cheese Fondue moitié/moitié <i>(minimum 2 persons) 200gr per person, potatoes +6.-</i>	25 pp. -
Charcuterie Board (CH) <i>Cured beef, salami, raw prosciutto, dry bacon</i>	22.50 -
Beef Tartar (CH) <i>with bread, salad and french fries / Small portion</i>	37. -/31. -
Simental Rib steak (CH) <i>Café de Paris butter, french fries and vegetables</i>	44. -
Neuchâtel Sausage IGP (CH) <i>From Perroud butcher, baked in the oven with pastry and mustard with salad</i>	34.50 -

CHEESE AND DESERTS

4 cheeses selection (Maison Sterchi from Neuchâtel)	16. -
Val de Ruz Honey <i>Honey financier, honey cream and yogurt ice cream</i>	15. -
Autumn Freshness <i>Savoie sponge cake, spiced foam and pear sorbet</i>	13. -
Chestnut-Chocolate Fondant <i>Quince sorbet</i>	15. -
Chestnut Pavlova <i>Meringue, whipped double cream and chestnut</i>	15. -
"Crème brûlée" <i>with Larusée absinthe</i>	12. -
Sweet pastries variety	13. -
Homemade Ice creams and Sorbets <i>Vanilla, Chocolat, Chestnut, Coffee</i> <i>Lemon, Pear, Quince</i> <i>Whipped cream 2.-</i>	4.50 - the scoop

La Brasserie du Jura is certified "Homemade".
A star (*) means the dish is not homemade.

