# STARTERS

**Green Salad** 6.50 -

**Mixed Salad** 9. -/17. -
*Small or Large portion*

**"Le Pâté en Croute", homemade** 19. -
*butternut condiment*

**Seared Foie Gras (FR)** 22. -
*Curly Kale, coconut milk & green curry*

**French Onion Soup** 15. -
*Grilled with Cheese from Neuchâtel*

**Butternut Carpaccio** 18. -
*Pumpkin seed oil mayonnaise, Tête de Moine cheese & pickled butternut*

**Homemade Gnocchis with Morel mushrooms** 25. -
*Morels, Parmesan cream and Vieux Jura Salé*

**Alcala brothers ham (CH)** 25. -
*from Vaumarcus*

# MAINS

**Lamb Shank (CH)** 48. -
*Slow-cooked for 8 hours, mashed potatoes & seasonal vegetables*

**Pork Chop (CH)** 34. -
*Smashed potatoes & seasonal vegetables*

**Stuffed Chicken Supreme (CH)** 35. -
*With mushrooms – mashed potatoes & seasonal vegetables, mushroom sauce*

**Beef Cheeks (CH)** 36. -
*Braised, mashed potatoes & seasonal vegetables*

**Veal Fillet (CH)** 49. -
*Meat jus – mashed potatoes & seasonal vegetables*

**Scallops & Langoustines (FR)** 47. -
*Duo of sauces – black rice & seasonal vegetables*

**"Meunière" Sole Fish (FR)** 49. -
*Small boat catch – black rice & seasonal vegetables*

**Monkfish (FR)** 39. -
*Marinated with Deep Ocean by LVDD – black rice & seasonal vegetables*

**Ravioles with goat cheese from Lignières** 32. -
*Homemade, spinach & creamy Parmesan*

# LES CLASSIQUES

**Cheese Fondue moitié/moitié** — 25 pp. -
*(minimum 2 persons) 200gr per person, potatoes +6.-*

**Charcuterie Board (CH)** — 22.50 -
*Cured beef, salami, raw prosciutto , dry bacon*

**Beef Tartar** (CH) — 37. -/31. -
*with bread, salad and french fries / Small portion*

**Simental Rib steak** (CH) — 44. -
*Café de Paris butter, french fries and vegetables*

**Neuchâtel Sausage IGP** (CH) — 34.50 -
*From Perroud butcher, baked in the oven with pastry and mustard with salad*

**Neuchâtel-style Tripes (CH)** — 36. -
*casserole with potatoes, carrots and leaks*

**Veal Head and Tongue (CH)** — 35. -
*potatoes, carrots and leaks*

**Veal Kidneys (CH)** — 35. -
*mustard sauce, with vegetables and mashed potatoes*

**Pork Trotter (CH)** — 30. -/42. -
*Madeira sauce, (1 piece ou 2 pieces), with vegetables and mashed potatoes*

# CHEESE AND DESERTS

**4 cheeses selection *(Maison Sterchi from Neuchâtel)*** — 16. -

**Val de Ruz Honey** — 15. -
*Honey financier, honey cream and yogurt ice cream*

**Winter Sweet** — 13. -
*Sablé Breton, figs, hot wine cream and sorbet*

**Chocolate Fondant** — 15. -
*Salted Caramel Heart, served with Pear Sorbet*

**Quince Pavlova** — 15. -
*Double cream and Quince Sorbet*

**"Crème brûlée"** — 12. -
*with Larusée absinthe*

**Sweet pastries variety** — 13. -

**Homemade Ice creams and Sorbets** — 4.50 - the scoop
*Vanilla, Chocolat, Coffee, Lemon, Pear, Quince, Hot Wine*
*Whipped cream 2.-*

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