

STARTERS

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



Green Salad	6.50 -
Mixed Salad <i>Small or Large portion</i>	9. -/17. -
"Le Pâté en Croute", homemade <i>butternut condiment</i>	19. -
Seared Foie Gras (FR) <i>Curly Kale, coconut milk & green curry</i>	22. -
Pumpkin Soup <i>whipped cream and pumpkin seed oil</i>	14. -
Beetroot Carpaccio <i>ricotta and tarragon</i>	18. -
Celery and truffle <i>cooked like risotto with Truffle from Xavier</i>	25. -
Alcala brothers ham (CH) <i>from Vaumarcus</i>	25. -



MAINS

Pork shank (CH) <i>Slow-cooked for 8 hours, mashed potatoes & seasonal vegetables</i>	35. -
Abanico prok Pata Negra (Iberian) <i>Smashed potatoes & seasonal vegetables</i>	49. -
Stuffed Chicken Supreme (CH) <i>With mushrooms – mashed potatoes & seasonal vegetables, mushroom sauce</i>	35. -
Beef Cheeks (CH) <i>Braised, mashed potatoes & seasonal vegetables</i>	36. -
Veal Sweatbreeds (CH) <i>Mustard sauce – mashed potatoes & seasonal vegetables</i>	40. -
Scallops & Langoustines (FR) <i>Duo of sauces – black rice & seasonal vegetables</i>	47. -
Féra Fish (CH) <i>Grenobloise style – black rice & seasonal vegetables</i>	41. -
Monkfish (FR) <i>Marinated with Deep Ocean by LVDD – black rice & seasonal vegetables</i>	39. -
Homemade Gnocchis with Morel mushrooms <i>Parmesan cream and Vieux Jura Salé</i>	44. -

Prices in CHF, VAT included

TRADITIONAL CLASSICS

Cheese Fondue moitié/moitié (minimum 2 persons) 200gr per person, potatoes +6.-	25 pp. -
Charcuterie Board (CH) Cured beef, salami, raw prosciutto, dry bacon	22.50 -
Beef Tartar (CH) with bread, salad and french fries / Small portion	37. -/31. -
Simental Rib steak (CH) Café de Paris butter, french fries and vegetables	44. -
Neuchâtel Sausage IGP (CH) From Perroud butcher, baked in the oven with pastry and mustard with salad	34.50 -
Neuchâtel-style Tripes (CH) casserole with potatoes, carrots and leaks	36. -
Veal Head and Tongue (CH) potatoes, carrots and leaks	35. -
Veal Kidneys (CH) mustard sauce, with vegetables and mashed potatoes	35. -
Pork Trotter (CH) Madeira sauce, (1 piece ou 2 pieces), with vegetables and mashed potatoes	30. -/42. -

CHEESE AND DESERTS

4 cheeses selection (Maison Sterchi from Neuchâtel)	16. -
Val de Ruz Honey Honey financier, honey cream and yogurt ice cream	15. -
Winter Sweet Sablé Breton, figs, hot wine cream and sorbet	13. -
Chocolate Fondant Salted Caramel Heart, served with Pear Sorbet	15. -
Quince Pavlova Double cream and Quince Sorbet	15. -
"Crème brûlée" with Larusée absinthe	12. -
Sweet pastries variety	13. -
Homemade Ice creams and Sorbets Vanilla, Chocolat, Coffee, Lemon, Pear, Quince, Hot Wine Whipped cream 2.-	4.50 - the scoop

Dear Customer,

Prices in CHF, VAT included

If you have allergies or intolerances, we are happy to tell you what ingredients are in our dishes.

Please note that any changes to the dishes may cost extra.