

# STARTERS

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



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



# MAINS

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

Prices in CHF, VAT included

## TRADITIONAL CLASSICS

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

## CHEESE AND DESERTS

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

Prices in CHF, VAT included

Dear Customer,

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.