

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



STARTERS

Green Salad	6.50-
Mixed Salad <i>Small or Large portion</i>	9. -/17.-
"Le Pâté en Croute", homemade <i>butternut condiment</i>	19.-
White asparagus <i>Maltaise sauce, asparagus jus supplement for Alcala brothers ham - 9CHF</i>	18.-
Pumpkin Soup <i>whipped cream and pumpkin seed oil</i>	14.-
Green peas <i>green peas panna cotta, green peas salad, and smoked bacon</i>	18.-
Green asparagus <i>ricotta and wild garlic pesto supplement for ham from the Alcala Brothers - 9CHF</i>	21.-
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 pork 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 Sweetbread (CH) <i>Mustard sauce - mashed potatoes & seasonal vegetables</i>	40.-
Turbot fish (FR) <i>Stuffed - black rice & seasonal vegetables</i>	44.-
Féra fish (CH) <i>Grenobloise style - black rice & seasonal vegetables</i>	41.-
Stone bass fish (FR) <i>Vierge sauce - black rice & seasonal vegetables Artisanal catch</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 <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 -
Neuchâtel-style Tripes (CH) <i>casserole with potatoes, carrots and leaks</i>	36. -
Veal Head and Tongue (CH) <i>potatoes, carrots and leaks</i>	35. -
Veal Kidneys (CH) <i>mustard sauce, with vegetables and mashed potatoes</i>	35. -
Pork Trotter (CH) <i>Madeira sauce, (1 piece ou 2 pieces), with vegetables and mashed potatoes</i>	30. -/42. -

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. -
Profiteroles <i>Pastry puff, vanilla ice cream, chocolate sauce</i>	13. -
Chocolate Fondant <i>Salted Caramel Heart, served with Pear Sorbet</i>	15. -
Blood orange Pavlova <i>Double cream and blood orange Sorbet</i>	15. -
"Crème brûlée" <i>with Larusée absinthe</i>	12. -
Sweet pastries variety	13. -
Homemade Ice creams and Sorbets <i>Vanilla, Chocolat and Coffee – Lemon, Pear and Blood Orange Whipped cream 2.-</i>	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.