

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 Alcalá 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 Alcalá Brothers - 9CHF</i>	21.-
Alcalá 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.-

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 -

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

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

