

STARTERS

Green Salad	6.50 -
Mixed Salad <i>small or big portion</i>	9. - / 17. -
Pâté en Croûte (Switzerland) <i>homemade, served with tomato and basil condiment</i>	18.50 -
Perfect Egg <i>chorizo and beetroot</i>	21.50 -
Gazpacho <i>homemade tomato soup</i>	15. -
Octopus (France) <i>hummus and fresh chickpeas</i>	22.50 -
Salmon Tataki (Norway) <i>red pepper and Lignière goat cheese</i>	22.50 -
Alcala's brothers ham (Switzerland) <i>from Vaumarcus</i>	25. -



MAINS

French Yellow Chicken Supreme <i>smashed potatoes and seasonal vegetables - meat sauce</i>	35. -
"Bouillabaisse" (France) <i>potatoes, fennel, grilled toast, and homemade rouille</i>	42. -
Caesar Salad <i>chicken, bacon, local cheese, capers and ceasar sauce</i>	29. -
Trout (Switzerland) <i>mashed potatoes with olives and seasonal vegetables with "sauce vierge"</i>	38. -
Monkfish (France) — for 2 people <i>Whole-roasted monkfish, mashed potatoes with olives and seasonal vegetables Lobster bisque</i>	41. - pp
Abanico (Iberian) <i>Alcala's brothers - smashed potatoes and seasonal vegetables Meat sauce</i>	49. -
Sweetbreads (Switzerland) <i>smashed potatoes and seasonal vegetables - mustard sauce</i>	40. -
Homemade Gnocchis with Morel mushrooms <i>Parmesan cream and Local Cheese</i>	44. -

TRADITIONAL CLASSICS

Cheese Fondue Half/Half (Sterchi House NE) <i>200gr per person, (minimum 2 persons) - potatoes +6.-</i>	25 pp. -
Charcuterie Board (Switzerland) <i>dried beef meat, salami, raw prosciutto, dry bacon</i>	22.50 -
Beef Tartar (Switzerland) <i>puff pastry bread, salad and french fries / Sall portion</i>	37. -/31. -
Rib steak (Switzerland) <i>café de Paris butter, french fries and vegetables</i>	44. -
Neuchâtel Sausage IGP (Switzerland) <i>from Perroud butchery, baked in puff pastry - mustard with salad</i>	34.50 -
Bouchot Mussels AOP (France) <i>"Marinière" Sauce or Chorizo Sauce</i>	29. -/ 31. -
Roastbeef <i>tartare sauce and french fries</i>	33. -

CHEESE AND DESERTS

4 cheeses selection (Maison Sterchi from Neuchâtel)	16. -
Chocolate Fondant <i>salted Caramel Heart, served with vanilla ice cream</i>	15. -
Profiteroles <i>choux pastry, vanilla ice cream, chocolate sauce</i>	13. -
Vacherin <i>meringue, strawberry sorbet and vanilla ice cream</i>	12. -
Fruit Salad <i>homemade, with lemon sorbet</i>	11. -
"Crème brûlée" <i>with orange blossom</i>	11. -
Sweet pastries variety	14. -
Homemade Ice creams and Sorbets <i>Vanilla, Chocolat and Coffee – Lemon, Pear and Strawberry Whipped cream 2.-</i>	4.50- the scoop

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

