STARTERS

Green Salad 6.50 -

Mixed Salad 9. -/17. -
small or large portion

"Le Pâté en Croute", homemade 19. -
with Deer and Wild boar meat (Ibérique and France)

Foie Gras (FR) 26. -
quince and homemade toast

Squash Soup 14. -
whipped cream and squash oil

Trout & Beetroot (CH) 21. -
trout gravlax, beetroot rose and beetroot-wasabi sorbet.

"L'Oeuf parfait", The perfect egg 19.50 -
mushrooms and meat juice
Alcala brother ham (+9.-)

Alcala brothers ham (CH) 25. -
from Vaumarcus



MAINS

Beef Cheeks (CH) 36. -
braised, mashed potatoes & seasonal vegetables

Veal Sweetbreads (CH) 40. -
mashed potatoes & seasonal vegetables
Mustard sauce

Abanico of Pata negra (Iberian) 49. -
from Alcala's brother, mashed potatoes & seasonal vegetables

Gruyère Chicken Leg (CH) 42. -
Morel mushroom sauce
mashed potatoes & seasonal vegetables

Jura Choucroute (CH) 33. -
cabbages with Neuchâtel IGP sausage, Vienna sausage,
smoked pork fillet and pork belly

Monkfish (FR) 39. -
buckwheat sauce, fregola and seasonal vegetables

Red Mullet (FR) 39.50 -
with puffed scales -Pepper sauce, fregola and seasonal vegetables

Hand-Dived Scallops (FR) 46. -
Deep Ocean by LVDD sauce, fregola and seasonal vegetables

Homemade Gnocchi with Morel mushrooms 44. -
morels, and creamy parmesan sauce

Fresh goat cheese ravioli from Lignières 29. -
homemade, with squash

TRADITIONAL CLASSICS

Cheese Fondue moitié/moitié — 25 pp. -
(minimum 2 persons) 200gr per person, potatoes +6.-

Charcuterie Board (CH) — 22.50 -
cured beef, salami, raw prosciutto , dry bacon

Beef Tartar (CH) — 37. -/31. -
with bread, salad and french fries / Small portion

Rib steak (CH) — 44. -
café de Paris butter, french fries and vegetables

Neuchâtel Sausage IGP (CH) — 34.50 -
baked in the oven with pastry and mustard with salad

Neuchâtel-style Tripes (CH) — 36. -
casserole with potatoes, carrots and leaks

Veal Head and Tongue (CH) — 35. -
potatoes, carrots and leaks

Veal Kidneys (CH) — 35. -
mustard sauce, with vegetables and mashed potatoes

Pork Trotter (CH) — 30. -/42. -
Madeira sauce, (1 piece ou 2 pieces), with vegetables and mashed potatoes

CHEESE AND DESERTS

4 cheeses selection *(Maison Sterchi from Neuchâtel)* — 16. -

Chocolate mousse — 13. -
chocolate crunch & chocolate ice cream

Caramelized Brioche — 15. -
homemade brioche, double cream, caramel creamy and crunch,, vanilla ice cream

Chocolate Fondant — 15. -
vanilla ice cream

Hazelnut — 15. -
Hazelnut financier with hazelnut cream and ice cream

"Crème brûlée" — 12. -
with Madagascar vanilla

Sweet pastries variety — 13. -

Homemade Ice creams and Sorbets — 4.50 - the scoop
Vanilla, Chocolat, Hazelnut, Coffee
Lemon, Pear, Quince
Whipped cream 2.-

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