

At Janine's, we cook all our dishes from appetizer to dessert on site using fresh and local products in accordance with the "Fait Maison" label

The Appetizers

- Morel and Yellow Wine Croute €23.50

Slice of farmhouse bread au gratin drizzled with Château-Chalon in a stoneware caquelon, with its Château-Chalon Maison and morel sauce, served with green salad and crisp vegetables

- Crayfish with Espelette chilli and leek espuma

And Croutons with truffle oil € 14.90

Crayfish tails cooked in a crayfish butter and cream sauce, seasoned with PDO Espelette chilli, leek espuma and croutons in truffle-flavoured oil

- Poached egg with morels €17.00

Fresh poached egg, Château-Chalon and morel sauce, croutons

- The Snails of Burgundy x6 €9.30 / x12 €16.50

Snails from Maison Grandjean (01), homemade garlic and parsley butter in an enameled porcelain pan

- The Comtoise Salad €11.70

Diced cooked ham from Maison Thaurin and Comté de Lavigny, croutons of bread with garlic and walnuts on a bed of colored salad, crunchy vegetables

- Available in "Mains Courses" version

- Warm Goat Salad €11.70

Croutons with fresh goat cheese au gratin, on a bed of colorful salad, crunchy vegetables

- Available in "Mains Courses" version

- The small charcuterie board from here €11.80 (1 à 2 pers.)

Jura raw ham, Cooked ham, Braisi, 3 Sausages: Smoked or flavored from the Thaurin house, butter, pickles

- Available in Big (4 to 5 people)

- Jura leaflet €8.90

A bouquet of rocket salad, thin slices of smoked & braised beef, shavings of fruity Comté cheese, yellow wine vinegar and walnut oil, and walnut pieces

Mains Courses

Regional Specialties

- Fondues Comtoises : (minimum 2 peoples)

- To the Morels €25/pers.

- To the Château-Chalon €21/pers.

- To the Cèpes €19.50/pers.

- *Think of the charcuterie board in addition ...*

- Mont D'or AOP in the oven (Winter) ou Crèmeux of Jura

(summer) €39/2Pers.

Served with Potatoes, Salad and Jura Smoked Ham from Maison Thaurin

- AOC Bresse Chicken with Yellow Wine and Morels €34

Genuine Bresse chicken cooked in a broth with a Château-Chalon sauce and morels, served with gratin Comtois homemade in cocotte

- Jurassian Plate €19

Morteau IGP sausage, steamed potato and green salad and Cancoillotte Artisanale du Pré Verdot your choice :Garlic, Bear's garlic, Nature

- The Big Charcuterie Board from here €19.50

Jura Smoked Ham, Cooked Ham, Braisi, 3 Smoked or Fragrant Sausages from Thaurin, butter, pickles

- The Big Comtoise Salad €15.50

Died cooked ham from Maison Thaurin and Comté de Lavigny, garlicky bread croutons and walnuts on a bed of coloured salad, crunchy vegetables

- The Big Warm Goat Salad €17

Croutons with fresh goat cheese au gratin, on a bed of colorful salad, crunchy vegetables

Meat and Burgers

Charolais entrecote 250 grams (VBF - Jura) €26

Served with homemade fries and green salad, homemade sauce of your choice: Béarnaise, Roquefort, Pepper, Vin Jaune (Château-Chalon) and morels (+5€)

Burger of Janine €19

Homemade bread, 100% pure VBF beef (breed according to market: Charolais or Angus), slice of cheddar macerated in melted Guinness, fresh crunchy vegetables, served with home fries and green salad

Burger of Janine Veggie €17

Homemade bread, potato pancakes, slice of cheddar macerated in melted Guinness, fresh crunchy vegetables, served with home fries and green salad

Burger of Saturnin €22

Home-made bread, home-made duck confit steak, slices of melted Caussenard cheese, crisp fresh vegetables, served with home-made chips and green salad

Fish and Frogs

The trout "au bleu" of the small mountain € 19,50

From the house Beuque cooked to the short broth, Crushed Potato, vegetables from the market

Trout with Yellow Wine Sauce (Château-Chalon) €23.50

Cooked in court-bouillon with Château-Chalon sauce, Crushed Potato, vegetables from the market

Fresh Frogs legs with parsley: « See slate »

From Maison Beuque, hash browns with garlic butter and fresh parsley - (Portion of 200grs - Pricing at market rate)

Extras:

- Green salad and crunchy vegetables €3.50*
- Side supplements: Fries, mashed potatoes, vegetables €4.50*
- Comtois gratin supplement €6*
- Morel and Vin Jaune sauce supplement €7/50g portion*
- House sauce supplement (Peppercorn, Roquefort, or Béarnaise) €3*

Home cooking - Rates include VAT and service - any changes will be charged as a supplement

The Menus

The Children's Menu (max 12 years)

*White ham from Charles Thaurin
(Cernans)*

*And Tagliatelle with Vache-Qui-Rit
homemade sauce*

Ice cream and marshmallow skewer

€12

Menu Terroir €35

The 6 snails of Burgundy House

Or

Jura leaflet

*Seared trout steak to the griddle
(Savagnin sauce)*

Or

Supreme Poultry Savagnin sauce

Faisselle du Haut Doubs

(Red fruit coulis or cream)

Or

Homemade Hot Chocolate Profiteroles

Or

*Homemade Macvin Panna Cotta with
Yellow Wine Jelly*

Cheeses

The Comté and Château-Chalon Association €15

Served with its homemade yellow wine jelly and walnut

The local cheese platter €12

Cancoillotte/ Comté/ Bleu de la Marre/ Bleu de Bresse /Morbier and yellow wine jelly

Organic faisselle from ENIL Poligny (Nature, Homemade coulis or cream) €4.50

Desserts & ice-creams

○ Homemade Hot Chocolate Profiteroles €7.80

○ Homemade chocolate fondant €9.50

○ *Homemade Macvin Panna Cotta with Yellow Wine Jelly* €6.90

○ Homemade Tiramisu €7.90

○ The Homemade pie of the day €8.50

○ Yellow Wine Crème Brûlée €9

Ice Cream 2 scoops € 6.50 (+2.50€ / additional scoop)

Café Liégeois €9.50

(Vanilla and coffee ice cream, drizzled with hot coffee, whipped cream and homemade hot chocolate)

Dame Blanche €7.50

(2 scoops of Madagascar vanilla ice cream, whipped cream and hot chocolate)

After Height €7.50

(Mint chocolate and chocolate ice cream, whipped cream and hot chocolate)

Coupe Colonel €8.50

(Lemon sorbet with Vodka)

Martiniquaise Cup €8.50

(Rum/raisin ice cream drizzled with rum)

Flavors of ice creams and sorbets*:

Vanilla, coffee, chocolate, pistachio, blackcurrant*, raspberry*, strawberry, lemon*, mint-chocolate, rum-raisin, salted butter caramel.

Extra charge for homemade whipped cream: 1.50€.