

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 (oi), homemade garlic and parsley butter in an enameled porcelain pan

- The Comtoise Salad €11.70

Diced cooked ham from Maison Thaurin and Comté de Lavaux, 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

*Diced 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€.