














Le Printemps du Tillau

Appetizers

Homemade smoked croaker carpaccio and dill cream		20€
Small pot of Burgundy snails with sweet garlic under a pastry stuff		20€
Ballotin of foie gras with Jura coating and asparagus	 	20€
Morels with cream inside a pastry		25€

Main dishes

Quercy farm rack of lamb and Tarbes beans in pesto	 	29€
Royal Seabrem roasted on a bed of fennel, Absinthe and saffron juice	 	30€
Irish Herford's matured fillet, Café de Paris butter and Pont Neuf potatoes	 	29€
Jura's Bresse poultry with local yellow wine and morels		35€



CHEESE

Jura's Terroir cheese selection from Marcel Petite



12€

DESSERTS

Savarin with Marsotte kirsch, Fougerolles cherries ice cream

14€

Iced soufflé with raspberries



15€

Hot soufflé made of grand cru chocolate and kiwi sorbet
With red Kâmpôt pepper

17€

Discovery of the pistachio in "éclair" and ice cream

14€

CHILDREN'S MENU 15 €

Red label chicken Suprême, home-made French fries
On-demand Vegetables



Or

Knife-cutted beef, home-made ketchup
& French fries



Desserts

Home-made Ices and Sorbets

Or

Small discovery of the pistachio in "éclair" and ice cream

Fait maison - Tributaires du marché, nous pouvons manquer de certains produits
Nos desserts sont à commander en début de repas
Prix net en Euros. TVA 10% incluse