



The Tillau by Tannières restaurant invites you to discover dishes created by our chef, Jean-Michel Tannières, who is from the region. Inspired by local traditions, his creations showcase the Jura's treasures and seasonal products selected with great care from local producers.

In our cellar, we keep local gems and a selection of exceptional grands crus associated with rare vintages from some of the best vineyards.

The restaurant is open from Tuesday evening to Sunday lunchtime.



Our chef, Jean-Michel Tannieres, is a member of the Culinary College of France.






The commitment of the chefs of the Culinary College of France is to defend their profession and to promote the chain producers / artisans / restaurants federated on the same visions and values of a restoration of quality. Our restaurant has been awarded the Quality Restaurant designation and is part of a militant commitment to defend and represent the College's Values Charter.



## STARTERS

Pan-fried foie gras, on a gingerbread toast, Macvin caramel		22 €
Jura morels and mushrooms with a crispy <i>tuile</i>		19 €
Seashell soup flavored with Absinthe		19 €
Beef carpaccio, aged Comté and young salad leaves from our prairies	 	20 €

## MAIN DISHES

Wild turbot from our coast in potato flakes, Béarnaise sauce		28 €
Breton lobster with yellow wine in a light vegetable stew		34 €
Squab pie with foie gras		29 €
Local veal chop with wild mushrooms (for two)		29 € per person
Hare à la Royale		34 €

Homemade – According to market supplies, we can miss some products

Please order desserts at the start of the meal

Net price in Euros. VAT included (10% for dishes & 20% for wines). Service included.



## CHEESES

Selection of cheeses by Marcel Petit 12 €

## DESSERTS

Poached pear with red wine tannin and spices, white cheese ice cream		14 €
Iced absinthe soufflé with passion fruit coulis		14 €
Hot soufflé with grand cru chocolate, orange ice cream		17 €
Tatin Tart with quince, vanilla ice cream and cottage cream		14 €
Paris-Pontarlier		14 €

## CHILDREN'S MENU 15 €

*For children under 12*

Appetizer, main dish, dessert



LACTOSE FREE



GLUTEN FREE

Homemade – According to market supplies, we can miss some products

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## **The return of the market..... 25 €**

Lunch only, except weekends and holidays

The dish of the day

The sweet delicacy of the moment

Coffee or tea

Homemade – According to market supplies, we can miss some products

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Net price in Euros. VAT included (10% for dishes & 20% for wines). Service included.



## **A tasty break..... 35 €**

Wild turbot from our coast in potato flakes, Béarnaise sauce

or

Local veal chop with wild mushrooms (for two)

Iced absinthe soufflé with passion fruit coulis

Or

Paris-Pontarlier

Coffee

Homemade – According to market supplies, we can miss some products

Please order desserts at the start of the meal

Net price in Euros. VAT included (10% for dishes & 20% for wines). Service included.



## **A green break..... 45 €**

Wine pairing ..... surcharge 20 €

Glass of champagne as an aperitif

1 wine for the entry

1 wine for the dish

Glass of champagne with dessert

Chef's appetizer

## **STARTERS**

Pan-fried foie gras, on a gingerbread toast, Macvin caramel

(surcharge 3 euros)

Or

Jura morels and mushrooms with a crispy *tuile*

Or

Seashell soup flavored with Absinthe

Or

Beef carpaccio, aged Comté and young salad leaves from our prairies

Homemade – According to market supplies, we can miss some products

Please order desserts at the start of the meal

Net price in Euros. VAT included (10% for dishes & 20% for wines). Service included.



## **MAIN DISHES**

Wild turbot from our coast in potato flakes, Béarnaise sauce

or

Breton lobster with yellow wine in a light vegetable stew

(surcharge 5 euros)

or

Squab pie with foie gras

or

Local veal chop with wild mushrooms (for two)

or

Hare à la Royale

(surcharge 5 euros)

## **CHEESE**

Small plate of cheese by Marcel Petit

(surcharge 5 euros)

Homemade – According to market supplies, we can miss some products

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Net price in Euros. VAT included (10% for dishes & 20% for wines). Service included.



## DESSERTS

Poached pear with red wine tannin and spices, white cheese ice cream

or

Iced absinthe soufflé with passion fruit coulis

or

Hot soufflé with grand cru chocolate, orange ice cream

(surcharge 3 euros)

or

Tatin Tart with quince, vanilla ice cream and cottage cream

or

Paris-Pontarlier

Homemade – According to market supplies, we can miss some products

Please order desserts at the start of the meal

Net price in Euros. VAT included (10% for dishes & 20% for wines). Service included.





## **An enchanted break..... 75 €**

Menu for the whole table

Pan-fried foie gras, on a gingerbread toast, Macvin caramel

Breton lobster with yellow wine in a light vegetable stew

Hare à la Royale

Selection of cheeses by Marcel Petit

Poached pear with red wine tannin and spices, white cheese ice cream

Homemade – According to market supplies, we can miss some products

Please order desserts at the start of the meal

Net price in Euros. VAT included (10% for dishes & 20% for wines). Service included.



## OUR PARTNERS

### **Viande Metzger Frères**

Exceptional meats since 1930

### **Crèmerie Marcel Petite**

Since the 1980s, the Petites have been making cheese in the Jura Mountains. From 1934, Marcel, with the trust of the traditional local dairies, became a breeder and refiner, and began to sell his own cheeses. Today, the Comté cheeses produced by 35 dairies are refined in the Granges Narboz and Fort St Antoine cellars.

### **L'heure des tartines**

An organic artisanal bakery that uses **organically sourced** products, giving preference to **proximity** in order to **limit the impact on the environment**. The flour comes from the Doubs, Jura and Côte d'Or regions. The dough is made with natural yeast only. Baked goods with the "**wood-fire cooked**" label

### **Maison Paillard**

Butcher's & delicatessens since 1952

Located in Labergement-Sainte-Marie

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