



Our gastronomic restaurant, La Table du Tillau, invites you on a sumptuous voyage to discover the local cuisine reinvented by our young and dynamic team. Inspired by traditions, the Chef uses only the best of the surrounding's changing seasonal treasures, paying the utmost attention to quality in both production and preparation. Sourcing only the best of what the Jura has to offer, La Table du Tillau is fine dining as nature would have it.

Our wine cellar is a treasure trove of exceptional wines produced during the years of the most famous vintages, and includes the best of from the local vineyards.

Beyond a simple meal, your time at Le Tillau must be a precious memory. Enjoy the peaceful ambiance in this home from home.



Homemade

Net prices in euros. TVA 10% included (20% for wine pairing)



2 Course Menu 37€

Appetizer / Starter and Main or Main and Dessert

3 Course Menu 47€

Appetizer / Starter / Main / Dessert

Initiation Menu 57€

Let the Chef guide you!

All guests must choose this menu
Appetizer / Two starters / Main / Dessert

Dégustation Menu 67€

Let the Chef guide you!

The whole table has to choose this menu
Appetizer / Two starters / Two main courses / Dessert

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Cheese plate of your choice, extra cost of 8 €

Wine pairing 3 glasses 30€ / 4 glasses 40 €



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Starters

« Morels Ravioli »

Morels / Yellow Wine / Cheese Comté from Marcel Petite

Gluten, Lactose, Alcohol

« Tomato in all its forms »

Roasted / Frosted / Natural

Nuts



« The Spicy Tataki »

White Tuna / Mustard and tarragon / Roasted Corn

Mustard, Raw Fish



« Our semi-cooked Foie Gras »

Onions / Foie Gras

Alliacs, Gluten

Extra cost of 5 €

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Main Courses

« The beautiful Franc-Comtoise »

Beef rib / Chimichurri sauce / Ratatouille restructured
(For 2 people, extra cost of 10€/guest.)

Alliacs



« The River in fire »

Crayfish / Linden broth / Cabbages candy

Shellfish, Pork, Lactose

« The Jurassian Shell »

Lamb Saddle / Eggplant / Piquillos

Sesame, Nuts, Eggs



« The Green Jurassian Shell »

Falafel of Jurassian lenses / Eggplant / Piquillos

Sesame, Nuts, Eggs

Homemade

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Desserts

« Gold chocolate »

Corn / Chocolate

Lactose, Eggs



« The White and Red »

Red Berries / Vanilla / Pontarlier / Genoa Bread

Lactose, Alcohol, Eggs



« Rose et Verte »

Peach / Olive Oil / Provençal Herbes

Lactose, Eggs

Homemade

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