



## Preface

Our gourmet restaurant, La Table du Tillau, opens its doors to you to discover regional cuisine revisited by our young and dynamic team. Inspired by local traditions, the cuisine highlights the treasures of the region and seasonal products carefully selected from local producers.

La Table du Tillau is committed to promoting the chain of producers / artisans / federated restaurants sharing the same values of quality catering.  
Our cellar houses a selection of exceptionally prestigious grands crus and vintage wines from the greatest terroirs as well as those from our own region's vineyards.

Beyond a simple meal, your stay at Tillau should be a memorable experience; we welcome you to the warm atmosphere of this former inn and hope that you enjoy your meal.





**2 Step Menu 37€**

Starter and Main Course

Main Course and Dessert

**3 Step Menu 47€**

Starter - Main Course - Dessert

**Initiation menu 57€**

*Let yourself be guided by the Chef!*

Two Starters - One Main Course - One Dessert

Served to all guests

**Tasting menu 67€**

*Let yourself be guided by the Chef!*

Two Starters - Two Main Courses - One Dessert

Served to all guests

**Wine Paring & Drinks**

3 Glasses 30€

4 Glasses 40€

**Marcel Petit's house Cheese Platter**

Supplement 8€

Net prices in euros.

VAT 10% included and 20% on the Wines & Drinks



## Starters

### Mon Chouchou de Veau

Semi-cooked veal / White cabbage / Tamari / Wasabi / Lemon  
*Seafood*

### Foie Gras with Smoked Salt

Litchi, Passion fruit / Absinthe / Sesame seed brioche / Red cabbage  
*Sesame, Gluten, Lactose, Alcohol*



### Courant d'Eau Douce

Crayfish / Leek / Horseradish  
*Shellfish, Lactose, Gluten, Alliaceae*

### Velouté of Rutabaga

Trumpets of Death / Dried Tomatoes / Basil  
*Lactose, Gluten*



Homemade  
Net prices in euros  
VAT 10% included





## Main Courses

### La Belle Franc Comtoise

Prime Rib / Pumpkins, Chestnuts / Walnuts / gravy  
*Alliaceae, Lactose, Nuts*



### La Tête dans les Nuages

Veal sweetbread / Morel mushrooms / Yellow Wine  
*Gluten, Alliacés, Alcool*

### Sous l'Océan

Sea bass fillet / Tagliatelle / Coconut milk / Vegetables  
Lactose, Fish

### Le Millet

Millet Galette / Celery Rave Risotto / Pomegranate  
Lactose



Homemade  
Net prices in euros  
VAT 10% included



## Desserts

### La Rougissime

Red wine Pear / Cassis Cream  
*Alcohol*

### Un petit Bout de Doubs

Absinthe Sponge Cake / Velvet Mango-Passion / Meringue  
*Lactose, Gluten, Egg, Alcohol*



### Balade en Forêt

Chestnut tartlet / Morel ice cream / Apples  
*Lactose, Gluten, Egg, Nuts*

### La Sphère

Grapefruit / Lemon Gene-bread / Yuzu  
*Lactose, Gluten, Egg*



Homemade  
Net prices in euros  
VAT 10% included





## Many Thanks To

Meats : La Chevillotte

Fish : La Pisciculture Bonnet & Margain Marée

Cheeses : Marcel Petite

Fruits & vegetables : La Ruch'Bio & Les Vergers Saint Eustache

Breads : L'heure des Tartines

Foie gras : Autrefoie

Illustrations : G. Trannoy

