

Les Jardins
By la Cloche
by Aurélien MAUNY

MENUS

Choose from the menu

Starter and main course 42€

Main course and desert 37€

Starter, main course, desert 54€

And why not?

Starter and Desert 29€

Main meal only 27€

 *Spécialités de la région*




A homemade dish is elaborated in
house using fresh produce

Prices are indicated including VAT, and including service
Allergenic products : check the information available in the restaurant's reception area


FIRST COURSE €17

Urchins' creme brulee, slice of Bread with flesh fo crad

Semi-cooked foie gras from the Landes, with figs in Hibiscus jelly

Trout fillet from the Monts de Joux, marinated like "Gravlax" with a hint of Savora, trout served with whole grain mustard 

Ham Persillade 

Burgundy snails 

Eggs « en meurette » (red wine sauce, bacon) 



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MAIN COURSE € 27


Fillet of Arctic char, potato mousseline with sweet garlic and snail croquette


Seared scallops, slice of bread spread with seaweed butter and tender coral

Fillet of turbot and oxtail in open ravioli, beef marrow jus

Cut of black Bigorre pork cooked at low temperature, teriyaki sauce

Veal entrecote, meat jus with smoked cardamom, glazed carrots

Duck burger with “blackcurrant ketchup”, rosette of Charlotte potato 

Fillet of Charolais beef, espuma with Cîteaux cheese 
(180 grammes)
(€ 9 Supplement)



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ACCOMPANIMENTS *(Second accompaniment, supplement of € 6)*

Potato gratin

Seasonal vegetables / Butter of morels

Mousse of Season Vegetables

Roasted Pimpkin



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DESSERTS 12€

Exotic meringues

Coconut fondant and whipped cream / meringue / passionfruit sorbet

Translucent espresso coffee

Milk mousse / shortbread / Baileys cappuccino

Chocolate / Morello cherry

Chocolate mousse / Morello cherry cream / light jelly with Kirsch

Vanilla cream slice / pear / Sichuan pepper

Vanilla mousse / vanilla and Sichuan jelly / candied pears with peppery undertones

Cheese board, with both local cheeses and those from further afield

Gourmet coffee



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