

**Les Jardins**  
***By la Cloche***  
by Aurélien MAUNY

MENUS

Choose from the menu

Starter and main course 43€

Main course and desert 38€

Starter, main course, desert 55€

**And why not?**

Starter and Desert 29€

Main meal only 28€

 *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

Mix of seasonal vegetables, mozzarella burrata, ham belotta

Poached Foie gras from Landes / blackcurrant, red wine / roasted and ground cocoa beans / *Extra charge 3€*

Tuna tataki / horseradish carrots / crunchy shoots

Ham Persillade 

Burgundy snails 

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




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## MAIN COURSE € 28

Turbot filet / Tartar of seaweeds / « antiboise » sauce  
*extra charge 3 euros*

Croaker fish steak / crustacean cream / smoked herring roe

Trout filet of Monts de Joux / snail croquettes / wild garlic 

Black pig of Bigorre / soya / condiments

Calf sweetbread, blanquette-style / vin jaune / Brési smoked  
beef from Doubs 

Black burger charolais / knackig of Citeaux / Pesto of candied  
tomatoes

Filet of beef Charolais / smocked eggplant / tarragon butter  
 *extra charge 9 euros (+ or - 180 g)*



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Potato gratin

Wok of vegetables

Polenta crunch



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## DESSERTS      12€

### Chocolate - coffee

Shortbread cocoa, creamy Bailey's coffee, crispy praline, chocolate mousse

### Red Fruit Soup

Sandwich tray, pistachio mousse, variegated with red fruits

### Coconut

White in snow, fluffy, crunchy, emulsion malibu, creamy lime

### Finger apricot verbena

Verbena cake, apricot mousse, jelly, creamy ivory, verbena ice cream

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

Gourmet coffee



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