

Our Card

To Start - 44€

Warm Green Asparagus
Marjoram Vinaigrette, Camelina Oil
Sabayon with Vin Jaune and Brown Butter

Mooth Langoustine with citrus and Jurabalsam
Rich Lemongrass Consommé

To Main Course - 56€

Breaded calf's head ravioli with Gaudes
Snail fricassée with a licorice jus

Artic Char, Melting in Savagnin Butter
Young Turnip, Pistachio, Fir Tree Sauce

To Savor - 69€

Bresse Chicken « Percée du Vin Jaune » for 2 people
Supreme cooked in bladder, jus with spiced Walnuts
Roasted vegetables
Confit leg, Morels and cream Sauce

French sweetbreads pan-fried and then glazed
Swiss chard and ruby peas with raspberry and harissa

To extend - 25€

Regional and refined selection
By Marc Janin
Sourdough bread and organic dried fruit

And finally - 29€

Poached Rhubarb on an Almond and Olive biscuit
Frosted fresh goat cheese and crispy nettle

Chocolate mulgeand black mustard
Seed 85%chocolate cream, fresh cocoa pod juice sorbet



Troughout, Chef Romuald Fassenet, MOF 2004, assisted by Alexandre MARZA in kitchen and Axel PACHOT in pastry, creates a cuisine inspired by his travels and deeply rooted in his local region, between the Jura, Saône and Doubs rivers

Discovery Menu-Spring

165 € - served for the entire table

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Breaded calf's head ravioli with Gaudes

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French sweetbreads pan-fried and then glazed

Swiss chard and ruby peas with raspberry and harissa

Stawberry Sorrel

Vegetable infusion, Sorrel Sorbet and matured milk

Dessert of your choise

Jura Wines Tasting

-three courses 42 €-

-Five courses temps 65 €-

Our Sommelier team

will complement your menu by suggesting winepairings

Menu Mont Joly

120 €

Treat yourself to a Mont Joly experience a four courses

Menu Végétarian

This menu is served alongside our regular menus



*Our local partners ;passionate producers
Who contribute daily to the creation of Moments MontJoly
Trough their expertise, commitment, and love for their land*

La Grange, Marnay (70) MOF Torréfacteur
BONVALOT Anne-Catherine — L'Escargotière
BRELOT Frédérique — Les Œufs BIO
CAZETTE du Morvan
Domaine CHEVASSU-FASSENET, (39)
DAGUET Jérémy, Morilles fraîches
DENAUX Jean, Boucher
DEFRASNE Pauline, Agneau de lait, Tourmont
Distillerie GUY, Pontarlier (25)
Huilerie du Beaujolais
JANIN Marc, Champagnole (39) MOF Crémier Fromager
LENZI Gaëlle, Primeur d'Auxonne (21)
LEPINE Jean-Pierre Coutelier (39)
MANUFACTURE de LONGCHAMP, Porcelaine
MARGAIN Marée
MERONE Mickaël, Maraîcher BIO
Moulin TARON, Semoules de Gaudes (39)
OGIER Emmanuel, L'huilerie de Germigney
OLIVIER, La Ferme Fruirouges
PERCHAT Frédéric, Miel
PEURREUX, Griottines Fougerolles
Pisciculture Moulin de Pierre
POULAILLON Paul
ROUSSEL-VOISARD Rachel, Volaille de Bresse (71)
VIGNERON Audrey — Pain 100 % levain naturel (39)

***...To everyone, thank you for your trust, your passion
And you loyalty***

