



PROSPER

RESTAURANT

list of allergens



[Access the wine list and drink menu](#)

The restaurant closes at 4 p.m. for lunch and at midnight for dinner



« LES GRUMES D'OR » MENU

Each formula is accompanied by appetizers

Starter-Main Course or Main Course-Cheese or Main Course-Dessert • 27 €

Menu served only for lunch on weekdays, excluding public holidays

Starter, Main Course, Cheese or Dessert • 35 €

Menu served for lunch and dinner

STARTER

Lentil salad with citrus fruits, gravlax-style trout and smoked trout with sake sorbet

MAIN COURSE

Duck breast, accompanied by parsnip purée, Swiss chard and melt-in-the-mouth pear,
served with a Bigarade sauce

CHEESE OR DESSERT *of your choice*

Epoisses Perrière mousse and carrot chutney, thin bread slice

or

Lemon cream, with cheese and honey mousse



« CLOS DU CHÂTEAU » MENU

Each formula is accompanied by appetizers

Starter, Fish or Meat, Cheese, Dessert • 62 €

Starter, Fish, Meat, Cheese, Dessert • 77 €

Last order before 1 p.m. and 8.30 p.m.

STARTER

Poached egg, mushroom and onion salad, served cold

FISH

Yellow pollock with tarragon, served with spaghetti squash, ravioli and Pochouse sauce

MEAT

Rossini-style venison back, braised red cabbage, potatoes and reduced jus

CHEESE

Epoisses Perrière mousse and carrot chutney, thin bread slice

DESSERT

Caramelised apple verrine, salted butter caramel and rice pudding chantilly cream,
baked apple sorbet

or

Chocolate blackcurrant tart with vanilla ice cream



LA CARTE

STARTERS

Lentil salad with citrus fruits, gravlax-style trout and smoked trout with sake sorbet	14 €
Poached egg, mushroom and onion salad, served cold	14 €
Celery blanquette, seasonal mushroom and puffed rice	15 €

MAIN COURSES

Gnocchi and shiitake mushrooms, onions confit with Comté cheese cream and yellow wine from Jura, old-fashioned mustard tuile and roasted corn flour	21 €
Duck breast, accompanied by parsnip purée, Swiss chard and melt-in-the-mouth pear, served with a Bigarade sauce	25 €
Rossini-style venison back, braised red cabbage, potatoes and reduced jus	30 €
Yellow pollock with tarragon, served with spaghetti squash, ravioli and Pochouse sauce	27 €

CHEESES

Savory or sweet Faisselle	9 €
Epoisses Perrière mousse and carrot chutney, thin bread slice	13 €
Platter of regional cheeses	12 €

DESSERTS

Caramelised apple verrine, salted butter caramel and rice pudding chantilly cream, baked apple sorbet	14 €
Lemon cream, with cheese and honey mousse	12 €
Chocolate blackcurrant tart with vanilla ice cream	14 €