



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 foam and carrot chutney, thin bread slice

or

Lemon cream, with cheese and honey foam



« 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

Steamed leeks, Burgundy snails with parsley butter and mild garlic foam

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 foam and carrot chutney, thin bread slice

DESSERT

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

or

Chocolate foam and blackcurrant dome



LA CARTE

STARTERS

Lentil salad with citrus fruits, gravlax-style trout and smoked trout with sake sorbet **14 €**

Steamed leeks, Burgundy snails with parsley butter and mild garlic foam **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 Faisseille **9 €**

Epoisses Perrière foam 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 foam **12 €**

Chocolate foam and blackcurrant dome **14 €**