



# 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

Peach clafoutis sorbet peach and almond tuile



## « 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

Fillet of rump steak, shallot confit, vegetables of the moment, Bourguignonne sauce

### 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 €
<u>Work around the carrot</u> ; in mashed smoked with vine leaf, multicoloured roasted in honey, in pickles accompanied by a ginger sorbet carrot	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 €
Fillet of rump steak, shallot confit, vegetables of the moment, Bourguignonne sauce	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 €
Peach clafoutis sorbet peach and almond tuile	12 €
Chocolate blackcurrant tart with vanilla ice cream	14 €