



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

Green bean salad, smoked herring with basil chantilly and gribiche sauce

MAIN COURSE

Franc-Comtois pork tenderloin, corn espuma,
served with Chinese cabbage with local bacon and mushrooms, robert sauce

CHEESE OR DESSERT *of your choice*

Epoisses Perrière mousse and carrot chutney, thin bread slice

or

Apricots clafoutis, sorbet apricot 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

Crushed marinated tomatoes and burrata mousse

FISH

Fillet of sea bass in a pepper and raspberry sauce
served with risotto cooked in langoustine bisque

MEAT

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

CHEESE

Epoisses Perrière mousse and carrot chutney, thin bread slice

DESSERT

Strawberry verrine, rice pudding chantilly, lemon and basil sorbet

or

Chocolate raspberry tart with vanilla ice cream



LA CARTE

STARTERS

Green bean salad, smoked herring with basil chantilly and gribiche sauce	14 €
Crushed marinated tomato and burrata mousse	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

Aubergine and ricotta cannelloni, fennel salad and toast mousse	21 €
Hay-smoked Franc-Comtois pork tenderloin, corn espuma, served with Chinese cabbage with local bacon and mushrooms, robert sauce	23 €
Fillet of rump steak, shallot confit, vegetables of the moment, Bourguignonne sauce	30 €
Fillet of sea bass in a pepper and raspberry sauce served with risotto cooked in langoustine bisque	26 €

CHEESES

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

DESSERTS

Strawberry verrine, rice pudding chantilly, lemon and basil sorbet	14 €
Apricots clafoutis sorbet apricot and almond tuile	12 €
Chocolate raspberry tart with vanilla ice cream	14 €

