



# 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

Cherry clafoutis with cherry sorbet 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 €
Baked cherry clafoutis with cherry sorbet and almond tuile	12 €
Chocolate raspberry tart with vanilla ice cream	14 €

