

# Restaurant Les Écuries

 Autumn salad [raw and blanched vegetables, salad, homemade sauce and roasted seeds]		8.-
 Sur-Chaux lentil soup with Jura cumin		8.-
Crispy blood sausage with apples and green salad		12.-
Pork rillettes with spruce, bread and gherkins		12.-
 Oat risotto with forest mushrooms	half-plat 12.-	17.-
Beef flank steak with shallots and red wine, vegetables and gratin dauphinois	18.-	28.-
 Spelt trecce, Pitoux tofu and late tomatoes	11.-	18.-
Stewed pork, nettles and bacon, mashed potatoes and vegetables	13.-	20.-
 Potato stew, Jura lentils and small vegetables	11.-	16.-
Atriaux, onion and BFM jus, Jura lentils and vegetables	12.-	20.-
Chocolate coulant with raisin coulis [12mn cooking time]		8.-
 Fruits tart		6.-
Jura Cup [plum ice cream from Chalet Mont-Crosin drizzled with Damassine]		11.-

## Welcome to the Restaurant des Ecuries.

The Spiegelberg Festival has its roots in the Franches-Montagnes, on this stretch of the Jura massif whose authentic landscapes have been shaped for centuries by agriculture, watchmaking and craftsmanship.

With this menu of delicacies, we'd like to highlight peasantry, seasonality and short circuits, in homage to the region's folded relief, farmhouse architecture, wild pastures and typical traditions.

We'll take you on a journey, from earth to plate, from crops to taste buds, with producers who are proud, committed and respectful of the living world.

# Restaurant Les Ecuries



### Our suppliers, producers and partners:

- Potatoes and eggs
- Meat and meat preparations
- Tofu and spelt pasta

- Lentils and oats
- Vegetables, fruit and other foodstuffs
- Cheese and dairy products

Famille Mertenat, Les Bois  
Boucherie Bilal, Les Bois  
Ferme Ecotone, Berlincourt  
(pasta produced at Ateliers Protégés Jurassiens, Delémont)  
Domaine Sur-Chaux, Courtételle  
La Marchande, Saignelégier  
Fromagerie des Reussilles