

La Table

PAR NICOLAS ZUGNO

Here, there is no menu or à la carte selection... Simply allow yourself to be guided by the Chef's creativity. Our inspirations follow the seasons, foraging, and the finest raw ingredients provided by our suppliers. Our influences are many and varied—now all that remains is to discover them.

Benefiting from an exceptional wine-growing region, our wines from Burgundy and the Jura will elevate each dish, creating a truly unique pairing.

Our creations are available in :

- 4 courses at 75 euros per person
- 5 courses at 85 euros per person

Our entire menu is



For a more sustainable gastronomy

Our Bourgogne-Franche-Comté region is vast, with many local producers and farmers. To our great delight, we draw on this expertise to offer the very best products at our table.

But our role goes even further, as today the environmental dimension must lie at the heart of all our considerations.

All of our meats are cooked at low temperature to preserve their quality. Our dishes are homemade and prepared on site using fresh ingredients.