

Welcome to the Hôtel Restaurant des **Deux Forts**

Our locals suppliers

Smoked products

Thaurin Frères in Pont d'Héry (Jura)

Trout

Fishfarm of the Moulin de Pierre in Mont-sur-Monnet (Jura)

Beef

Société Belot in Besançon (Doubs)

Goat cheese

GAEC Ferme du Vieux Chemin in Marnoz (Jura)

Comté and Morbier

The cheese dairy of Salins-les-Bains (Jura)

Ice cream

Glaces de Alpes in Allonzier la Caille (Haute Savoie)



Convenience food « Home made » are developed in the restaurant from raw products.



Gourmet menu

Foie gras semi-cooked with yellow wine confit
toast of home-made gingerbread

Or

Tartare of fresh salmon in pear and peanut marinade
on a toast of viking bread

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Cod fish back with morel and freshwater crawfish
in yellow wine

Or

Roast breast of duck, cranberry
and honey sauce of Jura

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Plate of the four cheeses of Jura

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Crisp entremets praline-flavoured chocolate
with crunchy plain vanilla custard ice cream

Or

Little tart of clementines and roast hazelnuts
with its chestnut ice cream

42 €

Net price, tax and service included

Menu du Sel

Snails in parsley butter in Pontarlier,
fresh creamed parsnip

Or

Crusty roll to the crayfish,
Sweet-and-Sour sauce with honey of Jura

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Shepherd's pie of shoulder of veal candied a whole night
in salt-crusted

Or

John dory fish filet with glazed fennel
aniseed cream and crunchy salt biscuit

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Plate of the three cheeses of Jura

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Crème brûlée sea salt caramel, caramel biscuit

Or

Fleur de sel moist chocolate intense cake

32.90 €

Net price, tax and service included

Our « logis du Terroir » menu

Salad of hot goat cheese in salt of Salins les Bains

Or

Home-made potted meat of trout with its baguette
assortment of seedlings with balsamic vinegar

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Leg of hare stew *à la française*

Or

Little filets of perch « meunières »
And their charlotte potatoes *à l'anglaise*

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Plate of Comté and Morbier
from the Salins-les-Bains cheese dairy

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Exotic sweetness coconut-pineapple, sorbet piña colada

Ou

Range of three sorbets, crunchy meringue

24.90 €

Net price, tax and service included

Ours starters

Croûte forestière with morel and fresh cream

17 €

Foie gras semi-cooked with yellow wine confit
toast of home-made gingerbread

17 €

Tartare of fresh salmon in pear and peanut marinade
on a toast of viking bread

14 €

Snails in parsley butter in Pontarlier,
fresh creamed parsnip

11.50 €

Home-made potted meat of trout with its baguette
assortment of seedlings with balsamic vinegar

10,50 €

Salad of hot goat cheese in salt of Salins les Bains

10 €

Our fishes



The large trout from the fishfarm of Le Moulin de Pierre
in yellow wine

16€

John dory fish filet with glazed fennel
aniseed stock and crunchy salt biscuit

17.50 €

Cod fish back with morel and freshwater crawfish
in yellow wine

18 €

Scallops *à la plancha* with low temperature cooked celery
in truffle oil

18 €

All our meats and fishes are served with the vegetables
of the day.

Our meats

*Rib steak Montbéliarde (local cattle pedigree), fleur de sel and butter cooked with shallots and red wine morels (+8€)

17 €

Breast of duck, cranberry and honey sauce of Jura

16.5 €

Shepherd's pie of shoulder of veal candied a whole night in salt-crusted

15 €

Leg of hare stew à la française

14 €

*All our beef is produced in France.
All our meats and fishes are served with the vegetables of the day.

Our cheeses

Plate of two cheeses from cheese dairy of Jura
one more cheese (+0.80 €)

(Different according to the arrivals)

4.50 €

Cottage cheese

4 €

For our little gourmets

Small plate of appetizers

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Breast of chicken in cream

Garnished with vegetables

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Sweet crunchy praline-flavoured chocolate
and its vanilla ice-cream
(home made except ice cream)

11.90 €

For our little chefs, we also propose a half-size plate from our menu, at half price.

Our desserts



Exotic sweetness coconut-pineapple, sorbet piña colada

7 €

Gourmet coffee according to the inspiration of the Chef

7 €

Crème brûlée sea salt caramel, caramel biscuit

7.50 €

Fleur de sel moist chocolate intense cake
order at the beginning of the meal

8 €

Little tart of clementines and roast hazelnuts
with its chestnut ice cream

Served with a glass of liqueur of sweet chesnut (6cl) (+3€)

8.50 €

Crisp entremets praline-flavoured chocolate
with crunchy plain vanilla custard ice cream

8.50 €

Our free hand formulas

(except Saturday night, Sunday and bank holiday)

Menu of the day
(Starter, Main course, Dessert)

17.20 €

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Starter and Main course of the day

Or

Main course and Dessert of the day

13.50 €

You are also welcome to our restaurant for your group meals, seminars, birthdays, weddings...

For any event you wish to celebrate in our restaurant, ask for our home-made cakes by our pastry cook.

Do not hesitate to inquire at the hotel reception.

Net price, tax and service included