

Menu CATERING



To be ordered at least 48 hours in advance.

Do not hesitate to let us know of any allergies or intolerances, we will do our best to adapt our menu.



24€

Tapas board to share

From May 2nd of September 30th

Mondays, Wednesdays and Fridays (excluding public holidays)

Cheese, coldcuts, vegetables pickles, hummus, etc.

HOMEMADE MIXED SALAD + DESSERT

From May 2nd of September 30th

Mondays, Wednesdays and Fridays (excluding public holidays)

Mixed salad based on the mood of the moment and available ingredients (local and seasonal products)

Everything is available in the shared kitchen fridge, so you can enjoy your meal independantly.



15€
per person

Cheese formula with homemade dessert

Do you fancy a meal from the Franche-Comté region?
We provide everything in the communal kitchen, so all you have to do is reheat.

RACLETTE

All year round

Selection of cheese and cold cuts, potatoes, green salad

Homemade dessert included

23€
per person

minimum
1 people

MONT D'OR

In season from **10/09** to **10/05**
subject to availability.

Potatoes, local sausage, green salad
30-40 of cooking for the Mont d'Or

Homemade dessert included

23€
per person

minimum
2 people

CANCOILLOTTE

All year round

Potatoes, local sausage, green salad

Homemade dessert included

19€
per person

minimum
2 people



All year round, in self-service :

Tasty readymade dishes in jars

Warm up your jar and enjoy !

Some jars are vegetarian and may be suitable for gluten-free diets.

Little grocery

Individual portion of pasta or rice (120g), Tomato sauce, chips, terrine...

Beverages

Wine, beer, mineral water, soft drinks

We offer a drinks menu (wine, beer, soft drinks...) to accompany your meals. If you choose to bring your own wine, a corkage fee of 10 euros will apply.

Prices available on site

The common kitchen is at your disposal apart from the hours of the breakfast, you'll find everything you need if you wish to cook your own meal.

We kindly ask that no food or drinks be brought into the rooms