



Starters

Homemade terrine 7,50

A meat terrine or fish pie, or an unusual cake, sometimes with pastry, sometimes without, depending on availability and the chef's inspiration.



*A meal without a starter
is like smoke without fire ...*

Author unknown



« Jambon persillé » 7,00

The Burgundy starter speciality (from the local butcher) is a ham aspic with lots of parsley, little "jelly" and lots of ham.
Served with mustard/homemade mayonnaise and gherkins.

Sausage platter small 7,00

French starter classic. Assorted raw sausage/salami, raw Serrano ham, chorizo, ..., garnished with gherkins.
extra-large portion for 2 persons 15,00

« Œufs en meurette » 9,00

The traditional Burgundy starter. Two poached eggs in a red wine gravy with bacon and mushrooms.
as a main course with 4 poached eggs 15,50



Salads

César salad 8,50

Romaine lettuce with chicken breast, parmesan shavings and homemade croutons. With "César" salad dressing (with egg).
as a main course 14,50

Mixed salad 6,00

Depending on availability: Batavia, iceberg lettuce, chicory, radicchio, cucumber, tomato, carrot, onion, pepper, mushrooms, ...
With homemade raspberry vinaigrette.

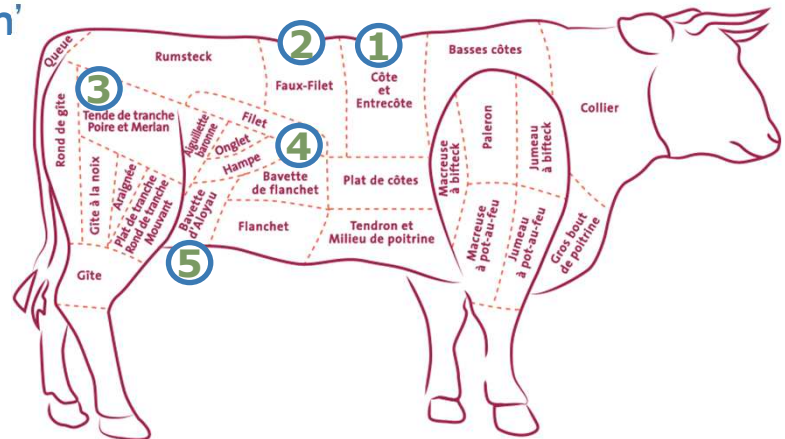
as a main course with homemade croûtons 10,00
as a main course with grilled goat cheese 14,00
as a main course with two poached eggs 14,00



We offer a selection of different cuts of meat, some of which are rather rare to find. Occasionally, certain cuts may not be available – our staff will be happy to advise you on today’s selection.

All steak options are served ‘plain’ with chips and a side salad.

Choose your preferred sauce from our selection.



Our cuts of meat

- 1 Entrecôte (Rib-Eye Steak) 21,00**
The classic cut of beef – with the marbling.
- 2 Faux-Filet (Sirloin Steak) 19,00**
From the back, finely marbled and with a lovely fat rim.
- 3 Poire (Bolter’s Pear/Butcher’s Pear) 23,00**
A very tender, pear-shaped cut of muscle that is rather unknown, even in France. Rarely available, as the butcher usually eats it himself.
- 4 Hampe (Skirt Steak) 18,00**
Another cut that is rather rarely available: the diaphragm. Very flavourful and somewhat coarse-grained, yet tender.
- 5 Bavette d’aloyau (Flap Steak) 19,00**
A cut from the flank, juicy and delicately marbled, with an intense flavour.

“ I don’t need meat every day; a steak or a schnitzel is fine once in a while. ”
A die-hard non-vegetarian

Our sauces

Époisses sauce +3,00
Powerful sauce with Époisses, a Burgundy cheese speciality with an intense flavour.

Morel sauce +5,00

Hearty sauce with morels, a mushroom with a slightly earthy, strong flavour.

Sauce of the day Please ask our waiting staff.

The French degrees of doneness
bleu – rare, with cool red center
saignant – medium rare, with warm red center
à point – medium, with warm pink center
bien cuit – well done, little or no pink center
Please specify the desired degree of doneness when ordering your steak.



Our 150g burgers are made from 100% Charolais beef mince – for a particularly rich flavour.

The burger is served in a handmade brioche bun from a local baker.

All burgers are served with burger sauce, fresh lettuce, a crisp slice of cucumber, a juicy tomato and our homemade red onion and red wine confit. And chips, of course!



Illustration and Copyright: Jörn Kaspuhl, Berlin

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«Vegetarian»
is the old Indian word for
«bad hunter».

Author unknown

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Look out for the chalkboard with our temporary burger creations!

Extra bacon 1,50
Extra red onion confit 1,50
Extra fried egg 2,00

The « naked classic » 14,00
additionally with Nothing.

The bacon burger 15,50
additionally with roasted bacon slices.

The « never-say-cheeseburger » 15,50

... but « raclette burger » ... because raclette tastes much better than any processed cheese!

The goat 16,00
additionally with goat cheese.

The « strong one » 17,00
additionally with Époisses, a cheese speciality from Burgundy with a strong taste.

The French degrees of doneness

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saignant – medium rare, with warm red center
à point – medium, with warm pink center
bien cuit – well done, little or no pink center
Please specify the desired degree of doneness when ordering your burger.

Limited availability!

« Burger franc-comtois » 17,00

No minced beef, no burger sauce, no cucumber, no tomato, no onion confit, no frenchfries.

Instead, with Morteau, a smoked pork sausage speciality from the Jura, béarnaise sauce, cancaillotte, a processed cheese speciality also from the Jura, and raw ham. Served with small potatoes.



Other specialities

BIJOU DU DOUBS
CAMPING - RESTAURANT

Frogs' legs with parsley sauce 21,50

12-14 pieces, approx. 350g. Delicious sauce with lots of garlic, parsley and cream. Served with chips.

Bœuf bourguignon 19,00

The classic from Burgundy. Tender pieces of ox cheek and shoulder in a strong red wine sauce on homemade mashed potatoes. With a garnish of bacon, carrots, celery, mushrooms and croutons.



I like to cook with wine; sometimes I even add some to the dish.

Author unknown



Pike-perch with seafood 18,00

Our favourite fish with firm, white meat. Diced pike-perch in a fresh, flavourful coconut milk sauce with vegetables and seafood. Served with rice.

Roasted guinea fowl breast natural 16,00

Approx. 180g, guinea fowl breast with skin and drumstick («suprême»), chips, salad garnish.

Époisses sauce +3,00

morel sauce +5,00

Sauce of the day Please ask our waiting staff.

« Andouillette bourguignonne » 13,50

If you like innards, you should try the andouillette. It is a sausage made from pork offal with an intense flavour. Braised in a red wine and onion sauce and served with chips.



For vegetarians and our little guests

BIJOU DU DOUBS
CAMPING - RESTAURANT

Veggie-Burger (subject to availability) 15,00

Burger « Beyond Meat » (without soy) on our homemade almond mayonnaise. With brioche bun, lettuce leaf, tomato slice, cucumber slice, chips.

Pasta with curry-vegetable sauce 14,00

Spicy coconut milk curry sauce with lime juice and crunchy vegetables: carrots, eggplants, zucchinis, peppers, celery, mushrooms, ...

Minced steak with chips 9,00

Chicken Nuggets with chips 8,50

Large portion of chips 5,00

To take away for our camper fellows with their own container 4,00