



AU GRAND CAFÉ
DU THÉÂTRE

BRASSERIE



DRAUGHT BEER



HEINEKEN	
AFFLIGEM CUVÉE BLONDE	
AFFLIGEM BLANCHE	
AFFLIGEM ROUGE	
LAGUNITAS IPA	
HEINEKEN PANACHÉ	
HEINEKEN SIROP	
HEINEKEN MONACO	
HEINEKEN PICON	
HEINEKEN 00 (33 cl bottle – alcohol-free)	



	25 cl	50 cl
	4.00	7.60
	5.00	9.00
	5.00	9.00
	5.50	10.00
	5.50	10.00
	4.00	7.00
	4.20	7.80
	4.20	7.80
	5.00	9.00
		5.00

LOCAL BEER

<i>ATMOSPHERE BIO</i> (33cl)	
EAST COAST IPA N°4	7.50
AMBRÉE DUBBEL N°6	7.00

COCKTAILS

MOJITO Rum, lime, cane sugar, fresh mint, Perrier	9.00
GIN TONIC Gin, Schweppes, lemon	8.00
CUBA LIBRE Havana Especial Rum, Coca-cola, lime	9.00
SPRITZ JURASSIEN Au Crémant du Jura	8.50
THÉÂTRE Gin, beer, lemon, grenadine	8.50
SANGRIA	6.50

ALCOHOLIC-FREE COCKTAILS

VIRGIN MOJITO Lime, cane sugar, fresh mint, Perrier	6.50
BORA-BORA Passion juice, pineapple juice, grenadine, lime	6.50
COCOLADA Coconut puree, pineapple juice	6.50

APERITIFS

RICARD (2cl)	3.50
PONTARLIER (2cl)	3.50
SUZE (4cl)	3.50
MARTINI (RGE OU BLC) (4cl)	4.00
PORTO (RGE OU BLC) (8cl)	5.00
MACVIN (8cl)	6.00
KIRR ALIGOTÉ (15cl)	5.50

AFTERWORK

-50%

PINT HEINEKEN
COCKTAILS
ALCOHOLIC-FREE
COCKTAILS

OR FOR 1€ MORE,
PINT OF YOUR CHOICE

FROM MONDAY TO THURSDAY

5 PM - 6:30 PM





SNACKS

MIX TAPAS

Onion rings, mozza stick, Cheese Nachos, Tomato & Cheese Melts

8 pieces	8.50
12 pieces	12.80
16 pieces	16.90

CHEESE & CURED MEAT BOARD

Saucisson Fuet 150g Iberian or Pepper or Herb	4.90
Saucisson from Savoy plain 200g	5.90
Saucisson de Savoy with Hazelnuts 200g	5.90

Cheese

Rocamadour 35g	3.90
Saint-Marcellin 80g	6.50
Camembert 120g	5.90

SELECTION OF WINES BY THE GLASS (16cl)

CÔTES DU JURA TROUSSEAU - AOC Domaine Clavelin	6.50
CÔTES DU JURA CHARDONNAY - AOC Domaine Clavelin	6.00
CÔTES DU JURA SAVAGNIN - AOC Domaine Clavelin	8.00
VIN JAUNE (12cl) Domaine Clavelin	12.00
RIESLING - AOC Domaine Kuentz Bas	6.80
CÔTES DE GASCOGNE UBY N°4 - IGP Gros et Petit Manseng	6.50
CÔTES DE PROVENCE - AOP	5.50

MÂCON LUGNY-LES-CRAYS - AOC Domaine Joseph Drouhin	7.20
CÔTES DU RHÔNE - AOP Belleruche Domaine Chapoutier	6.20

BUBBLES (16cl)

GLASS OF CRÉMANT Domaine Clavelin	5.80
GLASS OF CRÉMANT FRAGOLINO Wild strawberries	7.00
GLASS OF CRÉMANT MIRTILLINO Wild blueberries	7.00
CRÉMANT MACVIN	7.00
GLASS OF CHAMPAGNE Deutz	11.00

SOFT DRINKS

PEPSI (33cl) / PEPSI MAX (33cl)	4.50
ORANGINA (25cl)	4.50
ICE TEA PÊCHE (25cl)	4.50
SCHWEPPEs (Tonic / Citrus fruits - 25cl)	4.50
PERRIER (33cl)	4.50
GRANINI FRUIT JUICE (25cl) Apricot, pineapple, strawberry, orange, apple, tomato	4.50
ARTISANAL LEMONADE (La Mortuacienne - 33cl)	4.00
DIABOLO (La Mortuacienne - 33cl)	4.20
CAROLA (33cl)	2.80
CAROLA SYRUP (33cl)	3.00
EXTRA SYRUP Anise, caramel, blackcurrant, cherry, lemon, strawberry, raspberry, grenadine, kiwi, mint, blackberry, orgeat, apple, peach	0.20



STARTERS

COLD EGG WITH MAYONNAISE SAUCE 🌿	5.60
MARINATED SALMON CARPACCIO	13.50
CREAMY BURRATA WITH PESTO AND CANDIED TOMATOES 🌿	12.90
BEEF CARPACCIO	14.90
Parmesan petals, pesto verde	
MEAT PIE FROM GRAND CAFÉ DU THÉÂTRE	15.90
Veal sweetbreads with goose liver, pork, poultry, pistachios and trumpets mushrooms	
OVEN-ROASTED SALAD WITH CAMEMBERT 🌿	11.80
CHEF'S TERRINE	9.70



MEAT PIE



CAESAR SALAD

SALADS AND BOWLS

	Starters	Dish (with fries)
CAESAR SALAD	13.50	18.80
Chopped breaded chicken, tomatoes, parmesan, croutons, Caesar sauce		
WARM GOAT CHEESE SALAD	12.50	18.20
Grilled goat cheese on toast, Serrano ham, tomatoes		
COMTOISE SALAD	13.50	18.80
Comté cheese, smoked white ham from Haut-Doubs, egg, walnut		
THÉÂTRE BOWL		17.50
Thai rice, marinated salmon, avocado, mango, tomato tartare, cucumber		
FRESH BOWL 🌿		15.50
Thai rice, avocado, cucumber, mango, tomato tartare, soybeans, chickpeas, Chioggia beet		

FLAMMEKUECHES

TRADITIONAL	14.00
Cream, bacon, onions	
TRUFFLED HAM	19.00
Cream, truffled ham	
FRANC-COMTOISE	16.00
Cream, onions, Morteau sausage, cancoillotte with garlic	



TRADITIONAL FLAM



COMTOIS BURGER



CROQUE THÉÂTRE

BURGERS AND CROQUES MONSIEUR

COMTOIS BURGER

Baker's bread, chopped steak 150g, Morteau, Cheddar, tomatoes, pickles, salad, onion compote, Comté sauce, served with fries

21.90

CHICKEN CRISPY BURGER

Baker's bread, breaded chicken, Cheddar, tomatoes, pickles, salad, onion compote, cheese sauce, fries

18.90

LEDONIEN BURGER

Baker's bread, chopped steak 150g, bacon, Cheddar, tomatoes, pickles, salad, onion compote sauce La vache qui rit®, served with fries

21.90

CROQUE THÉÂTRE

Haut-Doubs Ham, Mornay Sauce, Comté Cheese, salad

14.90

PULLED PORK BURGER

Baker's bread, pulled pork, Cheddar, tomatoes, pickles, salad, onion compote, barbecue sauce, served with fries

20.90

PASTA

VEGETARIAN FUSILLONI

16.50

SALMON FUSILLONI WITH PESTO VERDE SAUCE

22.50

FUSILLONI WITH TRUFFLED HAM & MOZZARELLA DI BUFFALA

23.90



**FUSILLONI WITH TRUFFLED
HAM MOZZARELLA DI BUFFALA**

MEAT

DOUBLE BEEF CARPACCIO	23.50
Parmesan petals, pesto verde, served with fries	
BEEF TARTAR LIMOUSIN 180g	18.90
<i>Prepare Your Own</i> Capers, pickles, shallots, parsley, egg yolk, fries	
BEEFSTEAK, FRIED EGG	15.80
SIRLOIN FLANK WITH SHALLOTS 180g	21.50
ENTRECÔTE 250g	28.80

DISHES

VEAL ESCALOPE MILANESE STYLE	24.90
RIBS BARBECUE SAUCE, FRIES 500g	23.00
BRAISED PORK KNUCKLE 550g	23.50
WELSH	17.90
Melted cheddar, white ham, bread, mustard, egg, served with fries	
JURASSIENNE ESCALOPE	20.90
Poultry, white ham, Comté cheese, Comté sauce, served with fried	

OFFALS

VEAL KIDNEY WITH MUSTARD SAUCE	22.50
ANDOUILLETES SAUSAGES AU CÔTES DU JURA WITH MUSTARD SAUCE	17.90



CHOICE OF SIDE

- Green salad -
 - Vegetables -
 - Potato grenaille -
 - Fusilloni -
 - Fries -
- (extra garnish - €3.50)

EXTRA SAUCE €3.90

- Comté -
- La Vache qui Rit® -
- Savagnin -
- Roquefort -
- Wholegrain Mustard -
- Shallots -
- Truffled (€5.00) -

FISH

FISH & CHIPS	17.90
FRESH COD AILLADE	23.50
SALMON WITH SAVAGNIN SAUCE	23.80
MUSSELS, SERVED WITH FRIES (depending on availability)	19.90
COMTÉ MUSSELS (depending on availability)	20.90
ROQUEFORT MUSSELS (depending on availability)	21.90



GRAND CAFÉ MENU

FRANC-COMTOISE SALAD OR CHEF'S TERRINE
❖
SIRLOIN FLANK WITH SHALLOTS OR SALMON SAVAGNIN SAUCE
❖
COTTAGE CHEESE OR SELECTION OF DESSERT ON DISPLAY
❖
29.90

CHILD MENU

(Under 12yo)
CRISPY CHICKEN AIGUILLETES WITH FRIES
OR
FUSILLONI WITH COMTÉ SAUCE HAM
❖
ICE CREAM CONE Vanilla/Chocolate Vanilla/Strawberry
❖
9.90

MENU OF THE DAY

Only at noon, on weekdays, excluding public holidays

1 DISH + 1 DRINK

FRESH BOWL 🌿 OR CROQUE THÉÂTRE OR OVEN ROASTED CAMEMBERT COLD CUTS OR BEEFSTEAK, FRIED EGG OR FISH & CHIPS +
DRINKS :
Sodas - fruit juice - Carola (50cl) OU HEINEKEN (25cl)
❖
18.90



DESSERTS

SELECTION OF DESSERT ON DISPLAY	7.00 À 9.00
CHOCOLATE PROFITEROLE	7.80
RED FRUIT PAVLOVA	9.50
MADAME'S COFFEE SAMPLER	9.50
Crème brulée, Vanilla Ice cream, panna cotta, chocolate mousse	
MONSIEUR'S COFFEE SAMPLER	10.80
Crème brulée, Vanilla Ice cream, Griottines de Fougerolles®, chocolate mousse	

ICE CREAM

BROWNIE CUP	8.50
Brownie, Vanilla Ice cream, Caramel ice cream, Caramel salted butter coulis, whipped cream	
TOBLERONE CUP	8.50
Toblerone®, Vanilla Ice cream, Caramel ice cream, Caramel salted butter coulis, whipped cream	
DAME BLANCHE CUP	8.50
Vanilla Ice cream, chocolat coulis, chocolate shavings, whipped cream	
LIÉGEOISE CUP	8.50
Vanilla Ice Cream, chocolate or coffee Ice Cream, coulis, chocolate shavings, whipped cream	
FRESH CUP	8.50
Lemon, Passion fruit and black currant sorbet , red fruit coulis, meringue, chantilly	
THÉÂTRE CUP	8.50
Coconut Ice cream, raspberry, strawberry, red fruit coulis, meringue, whipped cream	
JURASSIENNE CUP	9.20
Vanilla Ice cream, caramel ice cream, Macvin	
COLONEL CUP	9.20
Lemon sorbet, Vodka	

2 SCOOPS 5.50 3 SCOOPS 6.90



BROWNIE CUP

ICE CREAM & SORBETS

ICED CREAM FLAVORS:

coffee, caramel, chocolate, strawberry, coconut, pistachio, rum-raisin, vanilla

SORBET FLAVORS:

Black currant, lemon, raspberry, passion fruit

EXTRA WHIPPED CREAM

€1.00

EXTRA COULIS

€1.00

EXTRA WHIPPED CREAM + COULIS

€1.80



FINGER



MACARON RASPBERRY

HOT DRINKS

COFFEE 	2.00	BIG CREAM COFFEE	3.80	HOT CHOCOLATE	3.80
CREAM COFFEE	2.20	CAPPUCCINO	4.00	VIENNESE CHOCOLAT	4.80
BIG COFFEE	3.50	VIENNESE COFFEE	4.80	TEA/INFUSIONS (BARONNY'S)	2.90

DIGESTIVES (4cl)

ABSOLUT BLUE VODKA	6.50
WYBOROWA VODKA	5.00
HENDRICK'S GIN	6.50
BEEFEATER GIN	5.50
GET 27 / GET 31	5.00
BAILEYS	5.00
CALVADOS GROULT 8 ANS	6.50
MARC DU JURA	5.00

LIQUEURS

GREEN CHARTREUSE	7.00
SAPIN LIQUEUR	5.00
ABSINTHE	5.00
PRUNELLE DE TROYES	5.00
GOLDEN EIGHT	7.00

BUBBLES (16cl)

GLASS OF CRÉMANT Domaine Clavelin	5.80
GLASS OF CRÉMANT FRAGOLINO Strawberries	7.00
GLASS OF CRÉMANT MIRTILLINO Wild Blueberries	7.00
GLASS OF CHAMPAGNE Deutz	11.00

WHISKIES

JACK DANIEL'S	6.00
JACK HONEY	6.00
JAMESON	4.00
TALISKER 10 ANS	8.00
LAGAVULIN 16 ANS	10.00
YAMAZAKURA BLENDED	8.00

BRANDY

MIRABELLE	5.00
PEAR SAINT FLORIAN	5.00

RUM

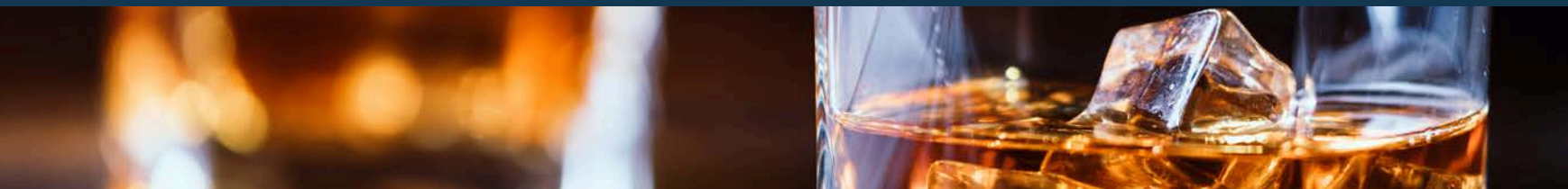
DON PAPA	6.50
DIPLOMATICO	6.50
BUMBU ORIGINAL	7.00

COGNACS

ABK6 VS - 8 YEARS	5.00
ABK6 VSOP - 15 YEARS	7.00
ABK6 XO (Extra Old Reserve)	12.00

MINERAL WATER

GLASS OF CAROLA BLUE Still Water	4.50	50 cl	11
GLASS OF CAROLA RED Sparkling Water	4.50	6.50	6.50



WINES

25 cl 50 cl btl 75 cl

BOURGOGNE BLANC

MÂCON-LUGNY LES CRAYS Domaine Joseph Drouhin AOC	11.00	21.00	37.00
SAINT-VERAN Domaine Triboulet AOC			36.00
CHABLIS "GRAND RÉGNARD" Maison Régnard AOC			49.00

CÔTES DU JURA

CHARDONNAY Domaine Clavelin AOC Blanc	9.20	17.00	29.00
SAVAGNIN Domaine Clavelin AOC Blanc	12.00	25.00	36.00
TROUSSEAU Domaine Clavelin AOC Rouge	10.50	20.50	31.00

VALLÉE DU RHÔNE BLANC

SAINT-JOSEPH Domaine Chapoutier AOP			58.00
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ALSACE BLANC

RIESLING Kuentz Bas AOC	11.00	22.50	33.00
RIESLING Les Traditions Emile Beyer			37.00

BOURGOGNE ROUGE

PINOT NOIR Clos de Chenôves			36.00
SANTENAY Domaine Joseph Drouhin AOC			59.00

RHÔNE ROUGE VALLEY

CROZES-HERMITAGE La Butte d'Or - Alain Jaume			42.00
BELLERUCHE Domaine Chapoutier AOP	10.00	19.50	29.00
SAINT-JOSEPH Domaine Chapoutier AOP			58.00
CÔTE RÔTIE LES ESSARTAILLES Les Vins de Vienne AOC			72.00
L'HELUICUM Les Vins de Vienne IGP			55.00
L'HELUICUM Les Vins de Vienne IGP		MAGNUM	100.00



BEAUJOLAIS

btl 75 cl

BROUILLY Pardon et fils

32.00

MOULIN-À-VENT Domaine de Colette

39.00

PROVENCE ROSÉ

GOLD Côtes de Provence

29.00

GOLD Côtes de Provence

MAGNUM 55.00

M DE SAINT-MAUR Côtes de Provence Cru Classé

35.00

MAS DE PAMPELONNE AOP Côtes de Provence

38.00

MAS DE PAMPELONNE AOP Côtes de Provence

MAGNUM 62.00

LUBÉRON

LA CIBOISE Domaine Chapoutier - Blanc AOP

21.00

LA CIBOISE Domaine Chapoutier - Rouge AOP

21.00

BUBBLES

CRÉMANT DU JURA Domaine Clavelin AOC

32.00

CHAMPAGNE DEUTZ

60.00

CHAMPAGNE DEUTZ

MAGNUM 110.00

CHAMPAGNE MOËT ET CHANDON

80.00

BRUT IMPÉRIAL AOC



