



STARTERS

Big cheese, charcuterie or mixed plate (210g)	€18
Little cheese, charcuterie or mixed plate (105g)	€10
Carpaccio of smoked lamb leg nuts, parmesan shavings	€16

MAIN COURSE

Salmon gravlax poke bowl <i>Beans, radishes, lemon, beluga lentil, spinach sprouts, wasabi sesame</i>	€18
Chicken poke bowl, panko breaded chicken fillet <i>Avocado, corn, red rice, cucumber, roasted sesame</i>	€18
Cheese poke bowl, Ambert's fourme <i>Pasta, tomato, arugula, crouton, sunflower seed</i>	€18
Tomato salad <i>Burrata de battipaglia (south of Napple)</i>	€17

DESSERTS

Caramel Cream	€8
Lemon Pie	€8
Fruits salad	€8

By the Dijon chef Laurent Perriguet of La Dame d'Aquitaine.

All orders for the restaurant must be made and communicated before 4 PM arrival date to Hôtel Oceania Le Jura by mail or phone call.