

Maison Lugna

La Table by Quentin Defert

Here, there is no à la carte or menu... Let be yourself surprised by the creativity of the Chef. Our inspirations are based on the seasons, the harvest and the raw products offered by our suppliers.

Our influences are many and varied, all that remains is to discover them...

Benefiting from an exceptional wine region, our Burgundy and Jura wines will sublimate our plates to create a unique association.

Our creations are available in:

- 4 steps at 70 euros per person
- 5 steps at 78 euros per person

Our entire menu is certified



Our products come from local suppliers:

La pisciculture Beuque située à Marigna-sur-Valouse / L'escargotière Bonvalot située au Petit Mercey / Les éleveurs de la Chevillotte situés à Besançon / La boucherie BreLOT située à Poligny / Jurafloré situé à Poligny / La chèvrerie de la vallée verte située à St-Lothain / Les serres de Chazeau à Tourmont

We work with French products and highlight the producers of the region in order to favor a short circuit, a guarantee of product quality.

All our meats are cooked at low temperature to preserve their quality. Our dishes are homemade and prepared on site from fresh products.