

EVENT AWAITING VALIDATION, MIÉCOURT

MENU DE ST-MARTIN AUTHENTIQUE

At Château de Miécourt in Ajoie, Saint Martin's Day is celebrated as it was in the past, with a generous traditional menu. All the dishes are homemade and most of them are prepared over a wood fire. In this region of the Swiss Jura, where pork takes centre stage, this traditional celebration is above all enjoyed on the plate.

The meal begins with a Toéché, followed by homemade meat jelly served with farmhouse bread and mustard. This is followed by blood sausage with cream and apple purée. Next come grilled meats served with rösti and a salad of red root vegetables. A prune sorbet with Vieille Prune from La Baroche adds a fresh and fruity touch before the traditional choucroute garnie is served. The meal ends with a delicate crème brûlée and coffee.

A delicious journey into the heart of Jura traditions, in the authentic and welcoming setting of Château de Miécourt.

OPENING HOURS

From 14 Nov 2026 to 15 Nov 2026

Saturday - Sunday

19:00 - 15:00



CONTACT

Fondation des amis du Château de Miécourt
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