

An iconic institution since the early 20th century, "La Côte d'Or" has seen a line of outstanding chefs, including Alexandre Dumaine and Bernard Loiseau.

Having been the guarantor of the house's culinary heritage for over forty years, Patrick Bertron is now handing over to his right-hand man Louis-Philippe Vigilant, this unique signature: "Purity of taste".

« Purity of taste »

La carte

	Starters	€
3.	Frog's legs with parsley juice and garlic mash	95
	Pan-fried duck foie gras apple and kolhrabi textures, infused laurel juice	75
	Scallops Carpaccio caviar white butter	73
	Just snacked crayfish fennel and citrus mousseline, ravioli of claws and head consommé	98
	From the oceans and lake	
	Pike perch pan-fried on its skin with red wine sauce fondue and crumbled crispy shallots based on Bernard Loiseau's classic	105
	Slow-roasted Jonh Dory watercress pulp and iodized sauce with shell knives juice, herbs bacon veil	110
	Blue lobster tail braised beetroot, claws in tempura, blackcurrant bisque with Fallot mustard	115
	From the fields and forest	
	« La Culoiselle » poulard with black truffle from Marmagne pressed celery with offal, albuféra sauce and poultry juice	115
3.	Golden veal sweetbread and juice truffled mashed potatoes	125
	Roasted pigeon with cocoa nibs candied butternut, carcass juice and Maniguette pepper	105
	Mangalica porc form Morvan crispy black pudding, caramelized onion juice with cockles shell	93

Cheeses

	Cow, goat or sheep cheeses	25
	Desserts	
	Wild Morvan sorrel and cocoa Anne Perrin's harvest in sorbet, coulis and young growing shoots salt flower gavotte, organic millet namelaka	35
	Fresh Conrieux sheep cheese refreshed with grapefruit and Piochys saffron	35
3.	Rose des sables à la glace pure chocolat cocoa biscuit and pure cocoa ice cream, candied orange coulis	30
3.	Saint Honoré "minute made" with Chiboust cream For 2 people - (to order at the beginning of your diper)	80

Bernard Loiseau's classics.

Menus

Délice

Starter

Scallops Carpaccio white butter with oscietre caviar

Bull trout from Cévennes watercress pulp and iodized sauce with shell knives juice, herbs bacon veil

Roasted pigeon with cocoa nibs candied butternut, carcass juice and Maniguette pepper

Cheeses
Cow, sheep and goat cheeses

Roasted pear on the barbecue enriched with yuzu wild juniper berries and spelt

240€

This Délice Menu is served every day (except Saturday evening), Until 1.30 pm and 8.30 pm Any change can involve an extra Dégustation

Starter

Just snacked crayfish fennel and citrus mousseline, ravioli of claws and head consommé

Pan-fried duck foie gras apple textures and kohlrabi, juice infused with laurel

Blue lobster medallion braised beetroots, claws in tempura, blackcurrant bisque with Fallot mustard

Golden veal sweetbread and juice truffled mashed potatoes

Gingerbread crumble blood orange sorbet and mint emulsion

Wild Morvan sorrel and cocoa Anne Perrin's picking of sorbet, coulis and young shoots gavotte with fleur de sel, organic millet namelaka.

310€

The Dégustation Menu is served for the entire table, Until 1.30 pm to 8.30pm Any change can involve an extra

Déjeuner

(except Sundays and public holidays)

98€

From lakes and rivers The pochouse my way

Caramelised cauliflower with Hanoï spices haddock, smoked milk and tarragon condiment

Cushion of veal cooked in a sauté pan braised root vegetables, jus with Burgundy cazette flower

Sands Rose with pure chocolate ice cream candied orange juice

Easter Menu

310€

Beetroot and eel borscht horseradish cream

Villarmet farmhouse egg with green asparagus and Morvan dry-cured ham the yolk cooked to perfection and then smoked, the whites like a "ile flottante"

Cévennes arctic char candied with seaweed butter brioche with sea lettuce and dulse, pearled emerald fumet

Shin bone of farmer lamb cooked in a crust stuffed with wild garlic and olives, purple artichoke in three variations

Epoisses cloud with Morvan aquatic water mint melba toast

Blackcurrant and Crémant de Bourgogne

Kalingo Grand Cru chocolate from the island of Grenada in a casket