



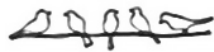
LOISEAU
DES VIGNES®

« Exprimer la Bourgogne du verre à l'assiette »

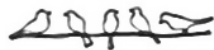
Lunch Menu

Two courses au choix	28€
Three courses au choix	38€
Starter-Main Course-Cheese- Dessert	48€

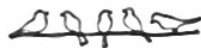
Smoked and grilled salmon,
Leeks, Fallot's mustard and capers



Louhans farm roasted guineafowl filet,
potato mousseline



Three mature cheeses plate from our regions



Morello cherry éclair



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This menu is not served at dinner and on holidays.

La carte

Starters

	€
Organic eggs in red wine, bacon and mushrooms	19
Snails, parsley and confit garlic	21
White asparagus, Hollandaise sauce and Burgundy truffles	29

Terre et mer

Catch of the moment, fall of New Zealand spinach and new onions	35
Louhans farm duck filet, stuffed peas and lettuce	28
Fillet of Charolais beef, peppery jus and candied potatoes	41
Burgundy truffles supplement	10

Cheeses

Alain Hess mature cheese plate	17
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Desserts - to be ordered at the start of the meal

Stawberries and basil meringue rock	17
Belize pure chocolate, Cazette® de Bourgogne hazelnut	17
Anis de Flavigny creme brulé and Burgundy pastis granita	14

Some products on the menu may undergo changes depending on availability.

All our meats are of French origin

Chef de cuisine

Mourad Haddouche

Directeur

Stéphane Meyer



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