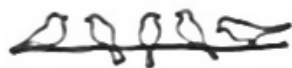




LOISEAU  
DES VIGNES.®

*« Exprimer la Bourgogne du verre à l'assiette »*



[BOOK A TABLE](#)

Tél : +33 3 80 24 12 06

# La carte

## Starters

|   | €  |
|---|----|
| Organic eggs<br><i>in red wine bacon and mushrooms</i>                                | 19 |
| Snails, parsley and confit garlic   | 21 |
| Brioche with organic tomatoes and Jointout's sheep's<br><i>cheese farm, truffles*</i> | 28 |

## Land and sea

|  |    |
|--|----|
| Catch of the moment.   | 35 |
| Fillet of Charolais beef<br><i>bunch of green beans, Béarnaise sauce</i> | 41 |
| Fillet of lamb<br><i>carrots and candied new potatoes</i>                | 41 |

## Cheeses

|                                |    |
|--------------------------------|----|
| Alain Hess mature cheese plate | 12 |
|--------------------------------|----|

## Desserts - to be ordered at the start of the meal

|   |    |
|---|----|
| Black berries and basil meringue rock           | 17 |
| Pure origin chocolate flowing Belize            | 17 |
| Assortment of "Création" ice creams and sorbets | 14 |

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

All our meats are of French origin

# Lunch Menu

|  |     |
|--|-----|
| Two courses au choix                   | 28€ |
| Three courses au choix                 | 38€ |
| Starter-Main Course-<br>Cheese-Dessert | 48€ |

Smoked salmon marinated in verjuice

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Roasted Louhans farm guinea fowl, its juice,  
potato mousseline

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Three mature cheeses plate from our regions

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Creme brulee with vanilla

**This menu is not served at dinner and on holidays.**