

Restaurant La Côte-d'Or



Since 40 years, Patrick Bertron has been exploring the treasures of his adopted land: Burgundy and the Morvan.

The Chef and his team interpret the cuisine in a creative and modern way, resolutely delicious.



Starters

Crab with glasswort and wild asparagus claws on a Morvan pine tree bread	70
Pan-fried duck foie gras escalope variation of rhubarb with Bataks berries	62
Fresh frog's legs garlic puree and parsley sauce	79

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From the oceans and lake

Red mullet, rock fish juice with Morvan hogweed tomato confit and gourmet waffle	115
Beautiful langoustines just seared melting fennel and water mint freshness	105
Pike perch pan-fried on its skin with red wine sauce fondue, crumble and crispy shallots based on Bernard Loiseau's classic	78

From the fields

Farmhouse lamb fillet with wild caraway juice garden aubergine, in caviar, roasted and dried	92
Golden veal sweetbread girolles and peas, savagnin wine juice	105
Roasted pigeon supreme with blackcurrant buds variation of young leek	92



Bernard Loiseau's classics

August 2022: our products are fresh and seasonal, thus likely to be modified from one week to another All our services are net prices. Beef, poultry, game are from France, UK and EU

	Cheeses	€
	Cow, sheep and goat cheeses	25
	Desserts	
	Variations of pure origin chocolates, with Burgundy Cazette® hazelnut seasoned with blackcurrant pepper	30
	Around lemon and lemon balm small baba, gavotte, lemon and ginger sorbet	35
	Strawberries in a garden spirit wild sorrel and peas	30
	Variation of raspberries boldo emulsion and laurel cream	30
0	Rose des sables	
Ð,	cocoa biscuit and pure cocoa ice cream, candied orange coulis	30
B	Saint Honoré with chiboust cream for 2 people – <u>to order at the start of the meal</u>	80

A lounge is available to smokers at the end of the meal.

Menu Dégustation 270€ Menu Délice 195€*

*Fresh melon with dry ham from Morvan seeds ice cream flavored with angelic flower

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*Garden of old tomatoes sheep cream from Saulieu and elderberry gel

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B. Fresh frog's legs garlic puree and parsley sauce

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*Pollack and water mint freshness stuffed zucchini flower

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*PDO beef from Charolles steamed young carrots and juice with hay

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*Cow and goat cheeses (only for the Delice menu)

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*Strawberries in a garden spirit wild sorrel and peas

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Variations of pure origin chocolates, with Burgundy Cazette® hazelnut seasoned with blackcurrant pepper

The tasting menu is served for the entire table. Any change will result in a supplement.

Our products are fresh and in season, and therefore subject to change on a daily basis. All our services are net prices. Beef, poultry and game of French and EU origin.

Lunch

Vegetables from Barboulotte's garden seasoned at the Cazette de Bourgogne

OR

Pan-fried duck foie gras escalope variation of rhubarb with Bataks berries

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Pike perch pan-fried on its skin with red wine sauce *fondue, crumble and crispy shallots*

OR

PDO beef from Charolles steamed young carrots and juice with bay

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Refined cheeses trolley

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Around lemon and lemon balm *small baba, gavotte, lemon and ginger sorbet*

OR

Variations of pure origin chocolates, with Burgundy Cazette® hazelnut seasoned with blackcurrant pepper

165€