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

Purity of taste

BOOK A TABLE
Tél :+ 3 338090533

Starters

	€
Millefeuille of roots with Alba truffle Roots peels broth and black cardamom emulsion	86
Pan-fried duck foie gras escalope variation of rhubarb with Bataks berries	62
Fresh frog's legs garlic puree and parsley sauce	79

From the oceans and lake

Saint Pierre Watercress and Epoisse potatoes with seaweed and sellfish flavours	92
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

PDO beef from Charolles steamed young carrots and juice with hay	98
Golden veal sweetbread cep heads from our woods in tarts and brioches with grattons	115
Lièvre à la royale trompettes des morts mushrooms and French dauphine potatos	120

Plat classique de Bernard Loiseau

November 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 30
seasoned with blackcurrant pepper

Pressed baked apple with green cardamom butter and soft corn 35
reduced juice with cider vinegar

Kaki confit with Burgundy sake and ginger 35
rice cream with vanilla, sake ice cream

Variation of raspberries 35
boldo emulsion and laurel cream

Rose des sables 30
cocoa biscuit and pure cocoa ice cream, candied orange coulis

Saint Honoré with chiboust cream 80
for 2 people – to order at the start of the meal

Un salon est mis à disposition des fumeurs à la fin du repas.

Menu Dégustation
270€

Pumpkin royale
pumpkin seed praline, kumquat gel

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Scallops as a sea ravioli
foamy bard juice with lime, vegetal oil

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Fresh frog's legs
garlic puree and parsley sauce

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John Dory
watercress and Epoisses potatoes with seaweed and shellfish flavours

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Deer back with mangalica fat and Morvan herbs
braized salsify, sloe berry and Tasmanian pepper sauce

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Kaki confit with Burgundy sake and ginger
rice cream with vanilla, sake ice cream

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Variations of pures origines chocolates, with Burgundy Cazette® hazelnut
seasoned with blackcurrant pepper

The tasting menu is served for the entire table,every day at noon and evening. Any change will result in a supplement.

Available in the "Délice" version at 195€ except Saturday nights (without the frog's legs and the chocolate dessert, with the trolley of mature cheeses).

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
95€

Pumpkin royale
pumpkin seed praline, kumquat gel

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Pike cake from our rivers
pochouse sauce

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Farmhouse poultry from Morvan
oak toadstools and lentins with ground ivy

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Sphere of clementine with flowing heart
praline from our coffee

Available every day except Sundays, eves and holidays.
The composition of this menu varies regularly.

Menu Saint Sylvestre
545€

Carpaccio of scallops
white butter with oscietre caviar

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Millefeuille of Jerusalem artichoke with blond livers
"eggnog with truffle », minced black truffle

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Medallions of blue lobster
with mandarin and celery bisque

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White of St. Pierre in black truffle scales
roscoff onion fondue with spicy bone juice

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Roasted fillet of doe
Viennoise of spices "chasse à cours »
Pepper sauce with ivy and cornucopia nectar

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Perrière d'époisses served with a spoon
Marmalade of Solliès figs

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Chocolate truffle