



*“Expressing Burgundy from the glass to the plate”*

[BOOK A TABLE](#)

Tél : +33 3 80 24 12 06

# The All Loiseau menu

Gougère

*Welcome "Bernard Loiseau-style" puff pastry*

€

## Starters

Poached organic eggs

*red wine sauce and smoked bacon*

17

Organic pumpkin velouté

*with Cazette® hazelnut from Burgundy*

13

Big grey snails

*in parsley with garlic butter and parsley with anise*

19

## Land and sea

Scallop shell

*browned, mashed red onions, simmered organic green lentils in white wine*

38

Charolais beef

*rib eye sliced rare pan-fried in duo*

*chuck casserole with white beans*

43

Duck of Louhans

*roasted fillet, pan-fried duck foie gras escalope with Marc de Bourgogne,  
parsnip mousseline, with mild spices*

37

## Cheeses

Plateau of our Burgundy-Franche-Comté-Auvergne regions

*with cow's, goat's and sheep's milk refined by the Alain Hess cheese dairy*

16

## Desserts

"It is not Gourmet who wants" Anthelme Brillat-Savarin

The "Sweets" showcase

14

Ice creams and sorbets "creation" assortment

11

# Lunch Menu

Two services to choose from:

starter, main course or main course, dessert 28€

Three services:

Starter dish dessert 38€

## Gougère

Bernard Loiseau-style puff pastries

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## Organic celery

*in remoulade, smoked salmon bacon*

\*\*\*

## Farm guinea fowl from Louhans

*Supreme roast, Burgundy sauce, potato mousseline*

\*\*\*

## The “Sweets” showcase by Xavier Jacquin

a dessert of your choice

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### In addition, we offer:

Cheese board

of our Burgundy-Franche-Comté-Auvergne regions

with cow's, goat's and sheep's milk refined by the Alain Hess cheese dairy

16€

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

Some map products may be subject to change  
depending on arrival. All our meats are of French origin

# Valentine's day Menu

Valid for dinner on February 14, 2023

80€

Gougères

\* \* \*

Gourmet appetizer

\* \* \*

Saint Jacques

golden walnut with Cazette® from Burgundy,  
leek with sweet mustard vinaigrette

\* \* \*

Pigeon

roasted suprême, pan-fried duck foie gras  
with honey and sweet spices

\* \* \*

Plateau of our regions

Burgundy-Franche-Comté-Auvergne

with cow, goat and sheep milk  
matured by Alain Hess cheese factory  
(in addition to 16€)

\* \* \*

A sweet touch

« Not just anyone with a sweet tooth can have a sweet tooth »

\* \* \*

Mignardises