

An iconic institution since the early 20th century, "La Côte d'Or" has seen a line of outstanding chefs, including Alexandre Dumaine and Bernard Loiseau.

Having been the guarantor of the house's culinary heritage for over forty years, Patrick Bertron is now handing over to his right-hand man Louis-Philippe Vigilant, this unique signature: "Purity of taste".

« Purity of taste »

La carte

	Starters	€
3.	Frog's legs with parsley juice and garlic mash	95
	Pan-fried duck foie gras apple and kolhrabi textures, infused laurel juice	75
	Scallops Carpaccio caviar white butter	73
	Beautiful langoustine just seared zephyr of fennel with agrums, ravioli of claws, head consummate	98
	From the oceans and lake	
	Pike perch pan-fried on its skin with red wine sauce fondue and crumbled crispy shallots based on Bernard Loiseau's classic	105
	Slightly roasted John Dory watercress pulp and iodized fumet with cuttlefish juice, bacon veil with Morvan herbs	110
	Blue lobster tail braised crapaudine beets, the claws in tempura, blackcurrant bisque and Fallot mustard	115
	From the fields and forest	
	« La Culoiselle » poulard in half grief pressed celery with offal and « Marmagne » black truffle,« Albuféra » sauce and roast juice	115
3.	Golden veal sweetbread and juice truffled mashed potatoes	125
	Roasted on the chest pigeon with cocoa nibs candied butternut, « Maniguette » pepper carcass juice	105
	Mangalica crossbred Pig breeded in the Morvan crispy blood sausage, caramelized juice with sweet onions and cockles	93

Cheeses

	Cow, goat or sheep cheeses	25
	Desserts	
	Savage sorrel of Morvan and cocoa Anne Perrin's harvest in sorbet, coulis and young growing shoots salt flower gavotte, namelaka of organic millot	35
	Palet of Reine des Reinettes® with wild Morvan hops sorbet, chips and jelly, creamy chouchen	35
3.	Sands Rose with pure chocolate ice cream candied orange coulis	30
3.	Saint Honoré "minute made" with Chiboust cream For 2 people - (to order at the beginning of your diner)	80

Bernard Loiseau's classics.

Menus

Délice

Starter

Scallops Carpaccio caviar white butter

Cévennes Arctic Char watercress pulp and iodized fumet with cuttlefish juice, bacon veil with Morvan herbs

Roasted on the chest pigeon with cocoa nibs candied butternut, « Maniguette » pepper carcass juice

Cheeses
Cow, sheep and goat cheeses

Barbecue grilled pear spiced with yuzu Wild juniper berries and spelt

240€

This Délice Menu is served every day (except Saturday evening), Until 1.30 pm and 8.30 pm Any change can involve an extra

Dégustation

Starter

Grilled oysters and PDO Beef from Charolles celery and oyster ice cream, iodined consummate

Pan-fried duck foie gras apple and kolhrabi textures, infused laurel juice

Blue lobster tail braised crapaudine beets, blackcurrant claws and bisque, Fallot mustard

PDO Charolles Beef and its juice truffled mashed potatoes

Gingerbread Crumble blood orange sorbet and cloud of mint

Savage sorrel of Morvan and cocoa Anne Perrin's harvest in sorbet, coulis and young growing shoots salt flower gavotte, namelaka of organic millot

310€

The Dégustation Menu is served for the entire table, Until 1.30 pm to 8.30pm Any change can involve an extra

March 2024: 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.

Déjeuner

(except Sundays and public holidays)

98€

From lakes and rivers The pochouse my way

Caramelised cauliflower with Hanoï spices haddock, smoked milk and tarragon condiment

Cushion of veal cooked in a sauté pan braised root vegetables, jus with Burgundy cazette flower

Sands Rose with pure chocolate ice cream candied orange juice

Easter Menu

310€

Beetroot and eel borscht horseradish cream

Villarmet farmhouse egg with green asparagus and Morvan dry-cured ham the yolk cooked to perfection and then smoked, the whites like a "ile flottante"

Cévennes arctic char candied with seaweed butter brioche with sea lettuce and dulse, pearled emerald fumet

Shin bone of farmer lamb cooked in a crust stuffed with wild garlic and olives, purple artichoke in three variations

Epoisses cloud with Morvan aquatic water mint melba toast

Blackcurrant and Crémant de Bourgogne

Kalingo Grand Cru chocolate from the island of Grenada in a casket