



The "Loiseau des Vignes" restaurant is located in the heart of Beaune, near the famous Hospices, right next to the prestigious Hôtel Le Cep. Wood is omnipresent, bringing warmth and conviviality.

*« Savor Burgundy from glass to plate »*

# Lunch menu

Except holidays

Starter, main course **or** main course,  
dessert 28€

Starter, main course and dessert 38€

Green asparagus soup  
*Goat cheese from Hautes-Côtes de Beaune, Crispy ham*

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Whiting fillet  
*Veal juice, Dubarry cauliflower mashed*

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Île flottante  
*Pralines roses*

Our products are fresh and in season, so they may be modified from one week to another.  
All our services are net prices, service included. Our menus are without drinks.  
Beef, poultry, game of French and EU origin.

# The Menu

## Starters

€


Organic eggs in meurette  
*from Loiseau des Vignes* 18

Burgundy snail dauphine potatoes  
*Epoisse cream* 19

 Jerusalem artichoke, Royal truffle  
*Burgundy truffle, parmesan emulsion* 20

Pâté en croûte with foie gras  
*with the Griottines de Fougerolles* 26

## Dishes to share

 Pôchouse en croûte au Viré-Clessé (for 2 peoples) 45/pers  
*Fish from our rivers, New Zealand spinach*


Chicken with Morels and yellow wine (for 2 peoples) 38/pers  
*artisanal pasta from la ferme Nominettes*

## Dishes

Confit veal breast  
*Gnocchis roman style, gratin goat cheese from Hautes-Côtes de Beaune* 28

Cheek of Charolais beef  
*Burgundian style, mashed potatoes* 30

Crispy scallops,  
*Celerisotto with Comté cheese and emulsified stirrup juice* 36

 Tribute to Bernard Loiseau

 Vegetable dish

## Cheeses

Plate of 5 cheeses from Bourgogne-Franche Comté

18

## Desserts trolley

*Based on recipes from Relais Bernard Loiseau*

14 (the unit)

Paris - Beaune

*peanuts praline cream, caramelized peanuts*

Lemon meringue tart

*jelly and lemon cream, french meringue*

Coconut, lime, pineapple

*mousse and coconut dacquoise, lime cream and pineapple jelly*

Entremet juniper berry & pear from the region (gluten free)

*buckwheat shortbread, pear compote and juniper berry mousse*

Eclair Chocolat

*creamy milk chocolate, praline cocoa*

Discover our Bernard Loiseau online store



[www.boutique-loiseau.com](http://www.boutique-loiseau.com)

# *Easter Menu*

*Sunday 31 March 2024 at lunch*



Warmed white asparagus  
gribiche sauce and trout egg

\*\*\*\*\*

Lamb confit raviole with spring vegetables  
savory juice

\*\*\*\*\*

Plate of three cheeses

\*\*\*\*\*

Easter Eggs variation

dark chocolate praline and white chocolate Morello cherries

65€



Lunch: Easter Menu only

Dinner: No Set Menu – Choice from the menu possible