

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

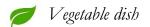
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Île flottante Pralines roses

### The Menu

	Starters	€
	Organic eggs in meurette from Loiseau des Vignes	18
	Burgundy snail dauphine potatoes  Epoisse cream	19
0	Jerusalem artichoke, Royal truffle Burgundy truffle, parmesan emulsion	20
	Pâté en croûte with foie gras with the Griottines de Fougerolles	26
	Dishes to share	
B.	Pôchouse en croûte au Viré-Clessé (for 2 peoples) Fish from our rivers, New Zealand spinach	45/pers
	Chicken with Morels and yellow wine (for 2 peoples) artisanal pasta from la ferme Nominettes	38/pers
	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





#### 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

### Easter Menu

Sunday 31 March 2024 at lunch



# Warmed white asparagus gribiche sauce and trout egg

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## Lamb confit raviole with spring vegetables savory juice

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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