



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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*B.*

Pollack

*Spring nettle juice, mashed potato with garlic*

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Acacia flower fritters

*Vanilla ice cream*

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

 White asparagus, Eggs mimosa  
*Maltaise blood orange sauce*

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)  
*Fish from our rivers, New Zealand spinach*

45/pers

Veal chop gratinated with comté (for 2 peoples)  
*Veal juice infuse with pinot noir mustard from Fallot, glazed season vegetables*

50/pers

## Dishes

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


28

Viennese style fish with lobster coral  
*Lobster sauce and seared leeks*

30

Cheek of Charolais Beef  
*Smoked garlic mashed potato*

32

 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

*Hazelnuts praline cream, caramelized hazelnuts*

Strawberry and rhubarb tart

*Strawberry and rhubarb confit and Madagascar pepper cream*

Entremet kiwi and black sesame

*Vanilla mousse, kiwi compote and black sesame praline*

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)