

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€

Melon soup Goat cheese from Hautes-Côtes de Beaune,

Skipjack tuna
Piquillos coulis, mashed potato with garlic

Rice Pudding

Apricot lavender compoté

The Menu

	Starters	€
1	Tomato gazpacho and vineyard peach White balsamic vinegar sorbet from Beaune	16
	Organic eggs in meurette From Loiseau des Vignes	18
	Burgundy snail dauphine potatoes Epoisse cream	19
	Tuna tartare and basil Timut berry and seaweed mustard dressing	23
	Pâté en croûte with foie gras with the Griottines de Fougerolles	26
	Dishes to share	
3.	Veal chop gratinated with comté (for 2 peoples) Veal juice infuse with pinot noir mustard from Fallot, glazed season vegetables	50/pers
	Sole meunière (for 2 peoples) Capers, lemon condiments, glazed season vegetables	62/pers
	Dishes	
	Viennese style fish with lobster coral Lobster sauce and seared leeks	30
	Cheek of Charolais beef Burgundian style, mashed potatoes	32
	Chicken agnolotti and sage Chanterelles and albufera sauce	33
	Z 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

Raspberry religieuse

Thyme cream, raspberry compote

Entremet apricot tagete

Tagete Bavarian cream, apricot compote

Entremet all chocolate (gluten free)

74% Black chocolate and 40% milk chocolate, buckwheat sable

Ice Creams and Sorbets

Vanilla, Chocolate, Blackcurrent

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Discover our Bernard Loiseau online store

