



LOISEAU  
DES VIGNES®

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€

Pumpkin soup with almond milk  
*Mussels from the Bay of Mont St Michel*

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Line fish mullet, white butter sauce with verjuice from Edmond Fallot  
*Apple, celery and chestnut purée*

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Rhum baba with clementine  
*Vanilla whipped 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

 Ceps cappuccino  
*royal of pumpkin and tonka, yellow wine and parmesan emulsion*

20


Foie gras in pinot noir Bernard Loiseau  
*Grapes chutney*

29

## Dishes to share

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

Cheek of Charolais beef  
*Burgundian style, mashed potatoes*


32

Pearly scallops  
*Cream of watercress soup and fregola sarda with 36-month Comté cheese*

34

Sweetbread and chicken vol-au-vent  
*Poulette sauce with yellow wine and truffle*

35

 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*

Blackcurrant yoghurt entremets

*Yoghurt mousse, blackcurrant insert and gingerbread shortbread*

Lemon meringue tart

*Lemon Jelly, lemon cream and italian meringue*

Entremet figs and thyme

*Figs compote, thyme bavaroise and whipped cream*

Entremet all chocolate (gluten free)

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

Ice Creams and Sorbets trilogie

*Confectioned by our hands*

Discover our Bernard Loiseau online store



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



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## *Hunt's Menu*

90€

Potatoes' Cappuccino  
*Burgundy's black Truffle*

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Pheasant's Pâté en croute  
*Foie gras and Black Trumpet*

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Deer's knob and Quince  
*Pepper Sauce and glazed salsify*

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Bernard Loiseau's signature Chocolate Tartlet  
*Cep's praline and chocolate sorbet*



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## *New Year's Eve menu*

*160€*

Bernard Loiseau's Pinot Noir foie gras' compression  
*Mulot and petitjean gingerbread and onion chutney*

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Scallops and Caviar  
*Cream of watercress soup with emulsion*

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Capon supreme and truffle purée  
*Albufera sauce*

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Cîteaux Abbey cheese's mendiants

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Vanilla, quince and buckwheat entremet  
*Buckwheat ice cream*