



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

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

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
Epoisses 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



LOISEAU
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Valentine's day Menu

95€ (without drinks)

Lobster's raviole, shell and samphire
Saffron flavored lobster sauce

Crispy scallops, truffle celerysotto
Watercress emulsion

Chocolate and Espelette pepper tartlet
*Signature Bernard Loiseau's Chocolate creamy and ganache, Espelette pepper
Cacao sorbet*

Deutz' glass of champagne



LOISEAU
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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

Scallops and Caviar
Cream of watercress soup with emulsion

Capon supreme and truffle purée
Albufera sauce

Cîteaux Abbey cheese's mendiants

Vanilla, quince and buckwheat entremet
Buckwheat ice cream