



An iconic institution since the early 20th century,
« La Côte d'Or » has seen a line of outstanding chefs,
including Alexandre Dumaine and Bernard Loiseau.

Today, Louis-Philippe Vigilant is the custodian of the culinary heritage of the house.

« *The authenticity of taste* »



Lunch 98€

*Only during the week (Monday, Thursday, Friday)
except on weekends, public holidays, and the days before public holidays*

Starter

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Morvan poultry pie

hazelnut Cazette from Burgundy vinaigrette

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Truite from Aube

mushrooms textures

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Candied Williams pear with ginger

turmeric crispy, pear sorbet

The lunch menu is served Monday, Thursday and Friday (excluding public holidays and the day before public holidays) until 1:30 p.m.

Starters

€

Razor shell clam
oscietre caviar, iodized vegetal condiment with shellfish 68

Contemporary pothouse sauce
with fishes from our river and lakes, krystal caviar 75

Pan-fried duck foie gras
duck broth insed with black cardamom 85

 Frog's legs
with parsley juice and garlic mash 95

From the oceans and lake

Sander fish pan-fried on its skin with red wine sauce
fondue, crumble, and crispy shallots 95
based on Bernard Loiseau's classic

John Dory grid in combawa leaf
candied carotte with caraway seed from meadow, aquatic mint fumet 98

Sole meuniere
shellfish fumet, potatoes from Epoisses and sea lettuce 105

From the fields

Pigeon supreme cooked on the breast
bergamot juice, candied beetroots with elderflowers 92

Roasted back of venison
Red cabbage with bacon from Colonnata,
candied apple and juniper berries, poivrade sauce 95

Golden veal sweetbread and chestnut shavings
celery risotto from Mont-Saint-Jean, juice infused with chestnut flowers 115

In memory of Bernard Loiseau

cutting in the diner room by our maître d'hôtel

Alexandre Dumaine's poulard contised with black trufles
rice and vegetables chartreuse with foie gras, dark broth 420
(served for 2 to 4 people – order before 1:00 pm and 8:30 pm – 1h30 cooking time)

Cheeses

Cow, goat or sheep cheeses 28

Desserts

Wild Morvan sorrel and cocoa
Anne Perrin's picking of sorbet, coulis and young shoots
gavotte with fleur de sel, organic millet namelaka 35

Burgundy Cazette's leaf 35
Menton lemon declination, chilled cappuccino

 Rose des sables à la glace pure chocolat 35
cocoa biscuit and pure cocoa ice cream, candied orange coulis

Saint Honoré "minute made" with Chiboust cream 80
For 2 people – (to order at the start of the meal)

 Bernard Loiseau's classics.

A lounge is available to smokers at the end of the meal.

Menus

Délice

Starter

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Contemporary pochouse sauce
with fishes from our rivers and lakes, trout eggs

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Pollack filet grid in combawa leaf
Butternut and pumpkin declination with lemon

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Farm duck fillet
bergamot juice, candied beetroots with elderflower

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Cheeses
cow, sheep and goat cheeses

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Candied quince with toasted brioche
Burgundy cake with juniper berries, quince honey

240€

This delice menu is served every day
(except Saturday evening, public holiday, and public holiday eve)
until 1.30 pm and 8.30 pm
Any change may result in a surcharge

Dégustation

Starter

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Nettle snails under their leaf
garlic cloud

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Pan-fried duck foie gras
duck broth infused with black cardamom

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Sole meuniere
Iodized shellfish fumet,
Potatoes from Epoisses cooked with sea lettuce

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Crispy sweetbread on a chestnut scale
Celery risotto and Morvan's chestnut,
Chestnut tree's flower juice

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Ginger and Honey Candied Williams
pear
Turmeric crispy, pear sorbet

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Wild Morvan sorrel and cocoa
Anne Perrin's wild sorrel : sorbet and coulis
gavotte with fleur de sel, organic millet namelaka

310€

The degustation menu is served for the entire table
until 1.30 pm and 8.30 pm.
Any change may result in a surcharge

Valentine's day Menu

350€

Grilled Cotentin's abalone,
Shellfish consommé spiced with ginger

Scallops thin tartlet, tartar and champagne rosé's granita,
Caviar beaded bard juice.

Roasted turbot, saffron candied onion squash,
Ruby grapefruit condiment

Veal's limb spotted with Mangalica's lard, layers of truffled roots.
Burgundy's cazette juice

Matured cheese trolley from our regions

Iced green and floral interlude

Citrus fruits freshness with meringue topping with Buddha's hand
Kalamansi creamy and aniseed vinaigrette

Deutz's Rosé Champagne Glass



DEUTZ