



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€



Cream of mushroom soup with chestnut  
*Perfect egg*

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Horse mackerel fillet with herring beurre blanc  
*Cream of cauliflower*

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Brownie with pecan nuts praliné  
*Vanilla ice cream and tonka beans*

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

18

*From Loiseau des Vignes*

Burgundy snail dauphine potatoes

19

*Epoisse cream*



Royal artichoke cappuccino

22

*with black truffles and beaufort espuma*

Foie gras in pinot noir Bernard Loiseau

29

*Onion and gingerbread chutney*

## Dishes to share

Fricassee of chicken thighs from Saulon-La-Chapelle with morels and yellow wine 40/pers

*Homemade pasta Les Nominettes*

Sole meunière (for 2 peoples)

63/pers

*Meunière butter, capers, lemon condiments, glazed season vegetables*

## Dishes



Cheek of Charolais beef

32

*Burgundian style, mashed potatoes*

Pearly scallops

35

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

Sweetbread and chicken vol-au-vent

35

*Poulette sauce with yellow wine and truffle*



*Tribute to Bernard Loiseau*



*Vegetable dish*

## Cheeses

Plate of 5 cheeses from Bourgogne-Franche Comté

18

## Desserts trolley

*From the recipes of our pastry chef Pauline*

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*

Exotic entremets

*Coconut mousse, lime and pineapple insert*

Entremets all chocolate (gluten free)

*Bernard Loiseau signature dark chocolate, milk chocolate insert, buckwheat shortbread*



## Our signature dessert for 4 persons

70

Savarin with fresh fruits

*Madagascar vanilla whipped cream with amber  
agricultural rum syrup*

On order and subject to availability