



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

In April, mustard is in the spotlight !
In Partnership with the mustard factory Edmond Fallot

Starter, main course **or** main course,
dessert 28€

Starter, main course and dessert 38€



White Asparagus Soup
Fresh goat cheese from Hautes-Côtes de Beaune with walnut mustard

Saint-bris 2023 Bernard Defaix (8cl)

Viennese trout with hazelnut flower and bourbon vanilla mustard
Potato espuma and browned butter emulsion

Saint-aubin « la Princée » 2021 Hubert Lamy (8cl)



Chocolate mousse
With cocoa mustard and mustard caviar

Cherry and cocoa liqueur 20% Bernard Loiseau (3cl)

Our sommelier's selection : 25€

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

19

From Loiseau des Vignes

Burgundy snail dauphine potatoes

19

Epoisses cream

White asparagus & caviar

25

Mousseline emulsion made with saffron mustard from Edmond Fallot



Foie gras and quail crust pâté

29

Griottines and pickles of marinated seasonal vegetables

Dishes to share

Chicken with morels & yellow wine (for 2 peoples)

40/pers

Fricassee of chicken thighs from Saulon-La-Chapelle and homemade pasta Les Nominettes

Sole meunière (for 2 peoples)

63/pers

Meunière butter, capers, lemon condiments, glazed seasonal vegetables

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

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

Chocolate tart, smoked chili pepper

Smoked chili pepper mousse, Bernard Loiseau signature creamy chocolate, cacao streusel

Our signature dessert for 4 persons

16/pers

Savarin with fresh fruits

*Madagascar vanilla whipped cream with amber agricultural
rum syrup*

On order and subject to availability

Discover our Bernard Loiseau online store



www.boutique-loiseau.com