


RESTAURANT
LA CÔTE-D'OR

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

Just snacked Dublin Bay prawn
morels mushrooms stuffed with the claws, yellow wine sauce and pine tree bud 105

From the fields

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

Roasted saddle of lamb
artichoke agnolotti in a leaves broth, juice with citrus thyme 95

Bresse poulard covered in Albufera sauce
green asparagus from Mallemort, juice infused with Cazette from Burgundy 110

In memory of Bernard Loiseau

cutting in the diner room by our maître d'hôtel

Alexandre Dumaine's poulard contised with black truffles
Rice and vegetables chartreuse with foie gras, dark broth 420
(served for 2 to 4 people – order 48h in advance to our team)

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

Citrus volute and steamed meringue with Bouddha's hand
calamansi cream, black lemon vinaigrette 35

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

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

 Bernard Loiseau's classics.

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

March 2025 : our products are fresh and in season, and therefore subject to change on a daily basis.
All our services are net prices. Beef, poultry and game of French and EU origin.

« *Le goût, le goût, le goût* »

Starter

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Contemporary Pochouse sauce
with fishes from our river and lakes, smoked trout eggs

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

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Pollack roasted in a combawa leaf
butternut squash declination with sour

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Roasted weal piece in a sautoir
asparagus from Vaucluse, black truffle, juice with Burgundy Cazette hazelnut

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Fresh gold kiwi with elderflower
floral emulsion and granita

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Wild sorrel from Morvan and cocoa
Anne Perrin's picking in sorbet and sauce,
Salted flower gavottes, organic Millot namelaka

In 5 sequences : 220€

In 7 sequences : 310€

These menus are provided for reference only and may change based on seasonal products and kitchen supply availability. Thank you for your understanding.

The menu is served for the entire table,
until 1:30 pm and 8:30 pm.

Any modifications may incur an additional charge.



“Légumes en fête”

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The Carrot
interpretation of a contemporary salad

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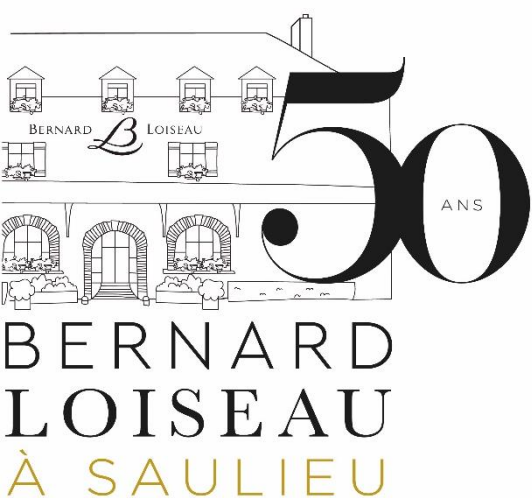
The butternut
With saffron from Piochys,
fresh cheese, krysatl caviar

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The crapiaux
Of potatoes with black truffle Melanosporum,
Cabrache cheese from Conrieux

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The beetroot
Candied petals, hogweed seed cream, hibiscus flower



*The “Légumes en fête” menu
was first created by
Bernard Loiseau in 1984*

250 €

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