

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 155€

*Only during the week (Monday, Thursday, Friday) before 1:30 PM
except on weekends, public holidays, and the days before public holidays*

Starter

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

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Pollack grid on skin
potatoes from Epoisses with sea lettuce,
shellfish iodized fumet

ou

Veal piece cooked in a sautoir
green asparagus textures,
juice infused with Cazette from Burgundy

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Wild sorrel from Morvan and cocoa
Anne Perrin's picking in sorbet and juice
Madagascar chocolate in a gavotte and namelaka cream

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
based on Bernard Loiseau's classic

95

Sole meuniere
shellfish fumet, potatoes from Epoisses and sea lettuce

105

Just snacked Dublin Bay prawns
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

Beef filet from Charolles
Little green peas "à la française", béarnaise sauce and juice with ivy ground

110

Cheeses

Cow, goat or sheep cheeses

28

Desserts

Wild Morvan sorrel and cocoa

35

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

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.

May 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

* * *

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

* * *

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

* * *

Pollack roasted in a combawa leaf
butternut squash declination with sour

* * *

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

* * *

Fresh gold kiwi with elderflower
floral emulsion and granita

* * *

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”

Starter

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The Carrots
interpretation of a contemporary salad

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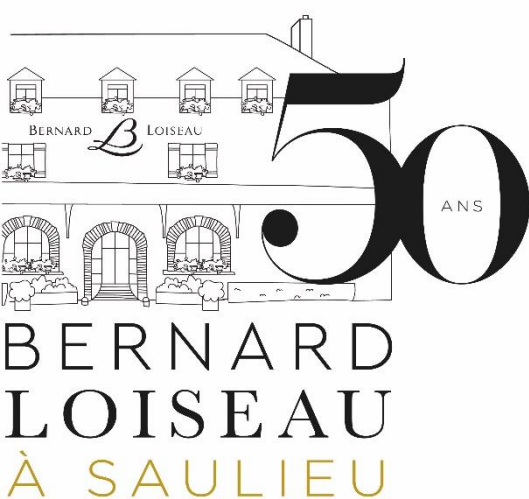
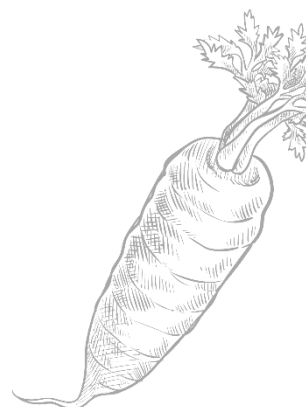
The caramelized cauliflower
tarragon condiment, pollen emulsion

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The early vegetables garden
stroll in Mont-Saint-Jean, telluric broth

* * *

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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6 hands menu

Fabien Ferré, Franck Pelux & Louis-Philippe Vigilant

Monday 2nd of june 2025

Starter

Fabien Ferré, Franck Pelux & Louis-Philippe Vigilant

Just snacked white Swiss asparaguses
sweet spices flavored silky Dutch
Franck Pelux

Lovely stir fried Loctudy Norway lobster,
pincer stuffed morel,
creamy bisque and Morvan pine tree bud sorbet
Louis-Philippe Vigilant

Catch return,
head's exudate, cazette nut, verbena
Fabien Ferré

Crispy golden-browned veal sweetbreads,
potato pillows with 2019 Comté cheese,
caramelised onions and veal juice with Arbois wine
Louis-Philippe Vigilant

The « Ogoz Rose »
double cream from the Fribourg region, in textures, with frosted sorrel
Franck Pelux

Candied rhubarb with Flavigny anise,
tagette ice cream and creamy emulsion
Lucile Vigilant

Provence's strawberry, rice cream, geranium
Loic Coillau

Price : 390€