

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

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

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

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

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	Starters	€
	Razor shell clam oscietre caviar, iodized vegetal condiment with shellfish	68
	Contemporary pochouse sauce with fishes from our river and lakes, krystal caviar	75
	Pan-fried duck foie gras duck broth insed with black cardamom	85
3.	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	
	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
	Crispy sweetbreads, pan-seared to a golden finish Potato cushion with 2019 Comté cheese, caramelized onions, Arbois wine jus	115

Cheeses

	Cow, goat or sheep cheeses	20
ير	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
3	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

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

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€



"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

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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 €

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

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€