



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 partnership with Edmont Fallot mustard factory

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

Starter, main course and dessert 38€



White asparagus soup
Fresh goat's cheese from Hautes-Côtes de Beaune with walnut mustard

IGP coteaux de l'auxois « in Extremis » 2022 Flavigny-Alésia (8cl)

Back of hake with nettle coulis
Grenaille potatoes, olives, confit lemon

Chassagne-montrachet 2022 Thomas Morey (8cl)



Acacia flower fritters
Acacia honey and vanilla ice cream

Apricot and tonka bean liquor 20% Bernard Loiseau (3cl)

Our sommelier's selection 25€

Nos produits sont frais et de saison, donc susceptibles d'être modifiés quotidiennement.
Toutes nos prestations sont prix nets, service compris. Nos menus sont hors boisson. Eau potable gratuite.
Viande bovine, volaille, gibier d'origine France et UE.

The Menu

Starters

€

Organic eggs in meurette

20

From Loiseau des Vignes

Burgundy snail dauphine potatoes

20

Epoisse cream

Quail crust pâté

25

Pistachio, pickles and poultry juice vinaigrette



White asparagus & caviar

26

Mousseline emulsion made with saffron mustard from Edmond Fallot

Frog's Legs

Purée d'ail, coulis de persil plat Garlic puree, parsley coulis



48

Dishes to share

Veal chop gratinated with comté (for 2 peoples)

55/pers

Veal juice infuse with pinot noir mustard from Fallot, glazed season vegetables

Sole meunière (for 2 peoples)

70/pers

Meunière butter, capers, lemon condiments, glazed season vegetables

Dishes



Cheek of Charolais beef

32

Burgundian style, mashed potatoes

Monkfish in seaweed crust

Mushroom and broad bean stew with Normandy sauce

38

Frog and crayfish vol-au-vent

Veal quenelles, chicken and yellow wine sauce

40

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

Popcorn & passion fruit entremets (gluten free)

Chocolate mousse with grilled corn, passion fruit insert, caramelized popcorn

Grapefruit, rose and honey tartlet

Grapefruit cream, rose and honey diplomate cream

Vanilla & rhubarb entremets

Buckwheat shortbread, Bavarian and vanilla Viennese biscuit, rhubarb compote

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

www.boutique-loiseau.com