



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)

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

Chassagne-montrachet 2022 Thomas Morey (8cl)

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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

38

*Mushroom and broad bean stew with Normandy sauce*

Burger BL

35

*Steack 150g, shredded beef, courlis cheese, onions and mustard seed pickles, pinot sauce*

*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](http://www.boutique-loiseau.com)