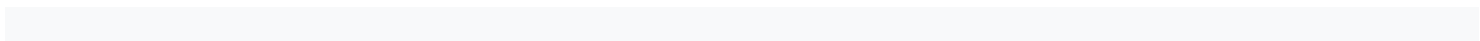


B
RESTAURANT
LA CÔTE-D'OR

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 »



Starters

€

Contemporary pochouse sauce
with fishes from our rivers and lakes, crystal caviar

75

Pan-fried duck foie gras
with fishes from our river and lakes, krystal caviar

85

B. Frog's legs
with parsley juice and garlic mash

95

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

105

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

Roasted turbot
shellfish fumet, potatoes from Epoisses and sea lettuce

105

Grilled lobster tail on barbecue
stuffed violin zucchini, crispy zucchini flower, bisque with purple basil

115

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

Golden veal sweetbraed cooked in a sautoir
potatoes gnocchi with 2019 Comté, caramelized oignons,
juice with yellow wine from Arbois

115

Cheeses

Cow, goat or sheep cheeses

28


Lucile Vigilant's desserts

House's signature chocolate velvet
soft cream and light espuma, roasted buckwheat biscuit

35

Candied rhubarb with anise of Flavigny
tagetes iced cream and soft emulsion

35

 Pure chocolate ice cream flavored Rose des Sables
cocoa biscuit and pure cocoa ice cream, candied orange coulis

35

 Saint Honoré 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.

July 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

* * *

Pan-fried duck foie gras
blackberries with native peppers, candied turnip, juice infused with blackberry tea

* * *

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

* * *

Char from Cévennes
mushrooms textures and potatoes, fumet with fishes from our lakes and rivers

* * *

Roasted veal piece in a sautoir
summer vegetables, juice with hazelnut Cazette from Burgundy

* * *

Farmhouse yogurt emulsion with honey
fresh lemon balm sorbet, dandelion flower

* * *

Candied rhubarb with anise from Flavigny
tagetes iced cream, creamy espuma

In 7 sequences : 310€

These menus are provided for reference only and might 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 result in an additional charge.



“Festive vegetables”

Starter

* * *

The tomato

Cabrache cheese from Conrieux farm, fresh herbs sorbet

* * *

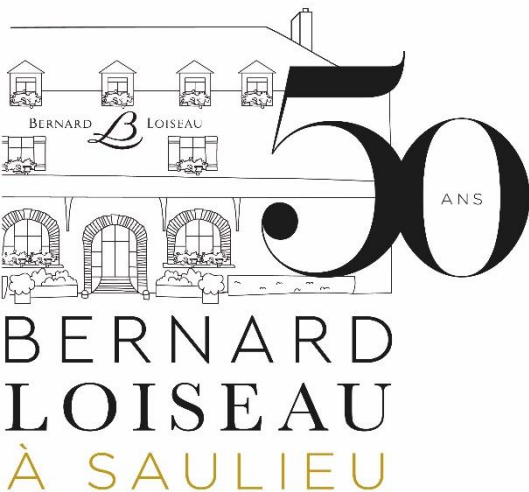
The caramelized cauliflower
tarragon condiment, pollen emulsion

* * *

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

* * *

The candied carrot
fir tree buds cream, sea buckthorn juice and carrot sorbet



*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.