



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€

Gaspacho tomatoes and vines peach cold soup
Beaune white balsamique vinegar sorbet

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

Line-caught tuna fillet
Condiments piquillos et sauce vierge

Chassagne-montrachet 2022 Thomas Morey (8cl)

Panna cotta
Meadosweet and peach coulis
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



Zucchini flower stuffed with goat cheese and Taggiasca olives

24

Zucchini velouté with basil



Quail crust pâté

25

Pistachio, pickles and poultry juice vinaigrette

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

Dishes

Cheek of Charolais beef

32

Burgundian style, mashed potatoes



BeLen burger

35

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

Monkfish in seaweed crust

38

Mushroom and broad bean stew, Normandy 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

Peach & verbenas entremets

Almond biscuit, verbenas bavaroises and whipped cream, fresh peach

Vanilla & rhubarb entremets

Buckwheat shortbread, Bavarian and vanilla Viennese biscuit, rhubarb compote

Streusel cacao, raspberry cream

Ref fruit compote and chocolate mousse



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