



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)

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Line-caught tuna fillet  
*Condiments piquillos et sauce vierge*

Saint-aubin « la Princée » 2022 Hubert Lamy (8cl)

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Crumble  
*Mirabelle Plums and Flavigny Anise Ice Cream*  
Apricot and tonka bean liquor 20% Bernard Loiseau (3cl)

Our sommelier's selection 25€

Our products are fresh and seasonal, and therefore subject to daily changes.  
All our services are net prices, service included. Our menus do not include drinks. Free drinking water is available.  
Beef, poultry, and game meat sourced from France and the EU.

# The Menu

## Starters

€

Organic eggs in meurette

20

*From Loiseau des Vignes*

Burgundy snail dauphine potatoes

20

*Epoisse cream*



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*

Sole Meunière (for 2 people)

75/pers

*Meunière butter, lemon condiment, capers*

## Dishes

Cheek of Charolais beef

32

*Burgundian style, mashed potatoes*



BeLen burger

35

*Steack 1250g, 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 & verbena entremets

*Almond biscuit, verbena bavaroises and whipped cream, fresh peach*

Plum tartlet and walnut praline

*Plum confit and plum almond oil cream*

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