

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.

In the tradition of Bernard Loiseau and Patrick Bertron,
he wants to sublimate the product and to honor the intrinsic taste of it,
to give meaning to this unique signature:

« The authenticity of taste »



Starter

Contemporary pochouse sauce with fishes from our river and lakes, smoked trout eggs

Pollack just seared with olive oil fennel in a salad and candied with Barjo pastis, saffron rockfish juice

or

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

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

Starters

| | € |
|---|-----|
| Contemporary pochouse sauce with fishes from our river and lakes, krystal caviar | 75 |
| Pan-fried duck foie gras blackberries with native peppers, candied turnip, juice infused with blackberies tea | 85 |
| Frog's legs with parsley juice and garlic mash | 95 |
| Just snacked Dublin Bay prawn green peas and hazelnut Cazette from Burgundy, yellow wine sauce | 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 |
| John Dory fillet just seared with olive oil Fennel salad from the Bergeries kitchen garden confit with Barjo pastis, saffron rockfish juice | 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 littles green peas "à la francaise", 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 |
| Strawberries in impregnation juice infused with voatsiperifery pepper, water mint sorbet, gourmet waffle | 35 |
| Candied rhubarb with anise of Flavigny tagetes iced cream and soft emulsion | 35 |
| Rose des sables à la glace pure chocolat 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 |



A lounge is available to smokers at the end of the meal.



« The taste, the taste, the taste »

Starter

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Contemporary pochouse sauce with fishes from our river and lakes, krystal caviar

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

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John Dory fillet just seared with olive oil fennel in a salad and candied with Barjo pastis, saffron rockfish juice

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

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

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Strawberries in impregnation juice infused with voatsiperifery pepper, water mint sorbet, gourmet waffle

In 5 sequences : 220 €

In 7 sequences : 310€

Daily menus are served until 1:30 p.m. and 8:30 p.m. Any changes may result in an additional charge



« Festive vegetables »

Starter

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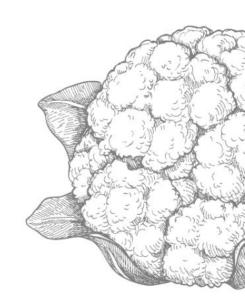


The caramelized cauliflower tarragon condiment, pollen emulsion

The early vegetable garden walk in Mont-Saint-Jean, telluric broth

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

This menu « festive vegetables » was invented, for the first time,



250 €

by Bernard Loiseau in 1984