



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€

Melon soup with aniseed agastache
Charolais goat cream cheese

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

Local tomato stuffed with Morvan cured ham
Camargue rice with zucchini and taggiasca olives

Beaune « Associés » 2022 Gilles et Henri Buisson (8cl)

Gingerbread french toast
Burgundy blackcurrant coulis and sorbet

Gingerbread and blackcurrant bean liquor 21% Bernard Loiseau (3cl)

Our sommelier's selection 20€

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

Porcini mushroom cappuccino

22

Chantilly cream with St Germain liqueur and foie gras royale

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

Fig and hazelnut puffs

Shortbread and creamy hazelnut, fig compote



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