

  
RESTAURANT  
LA CÔTE-D'OR

An iconic institution since the early 20<sup>th</sup> 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 »*



*Lunch 155 €*

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 blackberries tea 85

Cep mushroom flower from the Morvan  
hazelnut Cazette from Burgundy broth, cep mushroom ice cream 92

*B.* 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 95  
*based on Bernard Loiseau's classic*

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

Roasted pigeon supreme from Retz in a fig leaf  
candied thigh, wedding between the cep mushroom and the fig,  
juice infused with Mac-Hung pepper 110

Golden veal sweetbraed cooked in a sautoir  
gnocchi with old Comté, caramelized onions, juice with 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 with strawberries  
juice infused with voatsiperifery pepper, water mint sorbet, gourmet waffle 35

Candied rhubarb with anise of Flavigny  
tagetes iced cream and soft emulsion 35

*B.* Sand rose with pure chocolate ice cream  
candied orange coulis 35

*B.* Saint-Honoré with Chiboust cream  
(for 2 people - to order at the start of the meal) 80

*B.* Bernard Loiseau's classic

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

# « *The taste, the taste, the taste* »

## Starter

\* \* \*

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

\* \* \*

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

\* \* \*

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

\* \* \*

Duck filet from the Dombes  
wedding between the cepe mushroom and the fig, juice infused with Mac-Hung pepper

\* \* \*

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

\* \* \*

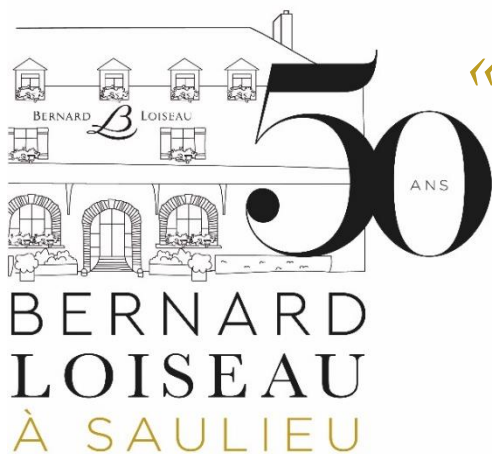
Strawberries with strawberries  
juice infused with voatsiperifery pepper, water mint sorbet, gourmet waffle

*In 5 sequences : 240 €*

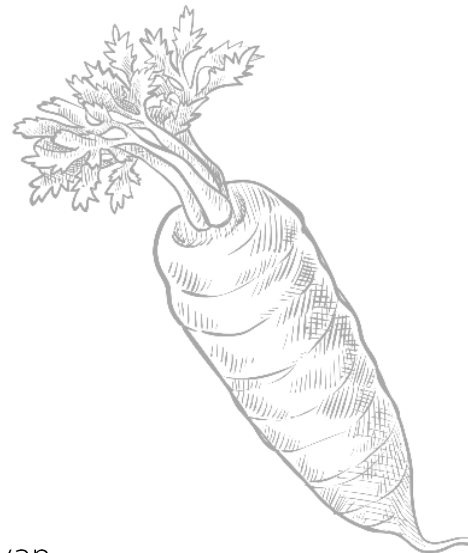
*In 7 sequences : 310€*

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

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.



## « Festive vegetables »



Starter

\* \* \*

Cepe mushroom flower from the Morvan  
hazelnut Cazette from Burgundy broth, cepe ice cream

\* \* \*

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,  
by Bernard Loiseau in 1984*



250 €