

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

Not available on public holidays

38€



# Melon soup with aniseed agastache Charolais goat cream cheese

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

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

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

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# Gingerbread french toast Burgundy blackcurrant coulis and sorbet

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

Our sommelier's selection 20 €

#### Lunch menu

28 €

Starter & main course

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main course & Dessert

# The Menu

Starters	€
Organic eggs in meurette From Loiseau des Vignes	20
Burgundy snail dauphine potatoes  Epoisse cream	20
Porcini mushroom cappuccino Chantilly cream with St Germain liqueur and foie gras royale	22
Quail crust pâté Pistachio, pickles and poultry juice vinaigrette	25
Dishes to share	
Veal chop gratinated with comté (for 2 peoples)  Veal juice infuse with pinot noir mustard from Fallot, glazed season vegetables	55/pers
Sole Meunière (for 2 people)  Meunière butter, lemon condiment, capers	75/pers
Dishes	
Cheek of Charolais beef Cheek of Charolais beef	32
BeLen burger steak 125g, shredded beef, courlis cheese, onions and mustard seed pickles, pinot sauce	35
Monkfish in seaweed crust  Mushroom and broad bean stew, Normandy sauce	38



A dish in tribute to Bernard Loiseau Vegetable dish



Plate of 5 cheeses from Bourgogne-Franche Comté

## Dessert trolley by our pastry chef Pauline

Paris - Beaune

Piedmont hazelnut praline cream, caramelized hazelnuts

14 (unité)

18

Popcorn & passion fruit entremets (gluten free)

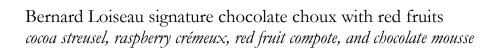
Chocolate mousse with grilled corn, passion fruit insert, caramelized popcorn

Peach & verbena entremets

Almond biscuit, verbena bavaroises and whipped cream, fresh peach

Plum tartlet and walnut praline

Plum confit and plum almond oil cream





## Our signature dessert for 4 persons

16/pers

# Savarin with fresh fruits

Madagascar vanilla whipped cream with amber agricultural rum syrup

Available on request