


RESTAURANT
LA CÔTE-D'OR

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 »



Lunch 155 €

Starter

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

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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

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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



Frog's legs
with parsley juice and garlic mash 95

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

Roasted lobster tail
"boulangère" potato with his elbows, claws in a tempura, black cardamom bisque 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

September 2025 : 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.

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

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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

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

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

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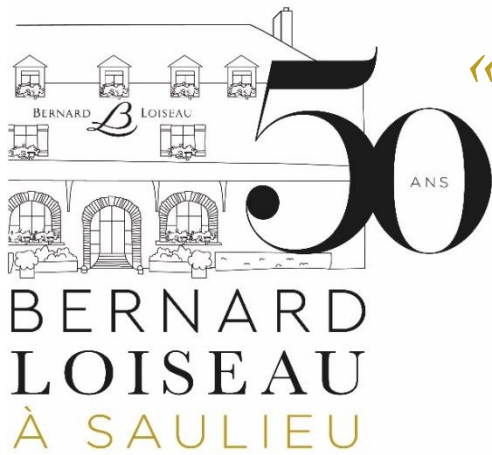
Strawberries with strawberries
juice infused with voatsiperifery pepper, water mint sorbet, gourmet waffle

In 5 sequences : 240 €

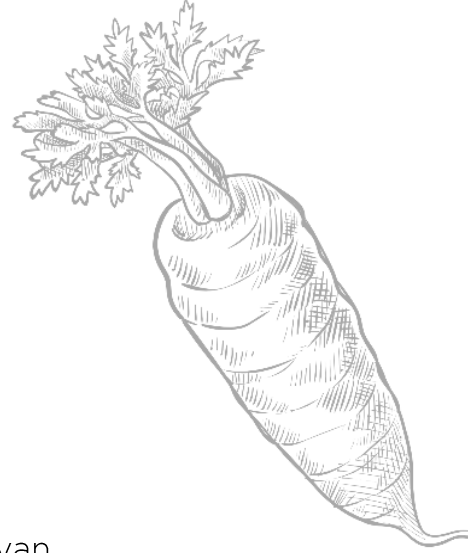
In 7 sequences : 310€

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

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« Festive vegetables »



Starter

* * *

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

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The caramelized cauliflower
tarragon condiment, pollen emulsion

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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 €

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