

Menu of the Times

Available at lunchtime only, except on public holidays

38€

Perfect egg,
Franc-Comtois velouté with cancoillotte and dry-cured ham petals.

Cote du Jura « tradition 2022 Domaine Courbet (8cl)*

Poultry ballotine,
mushroom fricassée and potato pancakes with Comté cheese

Côtes du Rhône « no wines land » 2022 Matthieu Barret (8cl)*

Griottines entremet,
pistachio mousse & white chocolate shells

Crème griottes & fèves de cacao « Bernard Loiseau » (3cl)

Food and wine pairing 60 €

Menu of the Times

Lunch 28 €

Starter & Main or Main & Dessert

Our products are fresh and seasonal, so they are subject to daily changes.

All our services are net prices, including service. Our menus do not include beverages. Free drinking water available.

Beef, poultry, and game from France and the EU.

Our Menu

Starters

€

Game's terrine with hazelnuts and juniper berries,
Gherkin coulis and homemade pickles 12

Oyster mushrooms velouté 15
Luxeuil ham from Daval charcuterie & cancoillotte chips

 Tomato tartare with marjoram 18
mozzarella espuma from Ligny farm, Parmesan crumble

 Mushroom crust, 19
Vin Jaune & soft-boiled egg

Dishes

Vesontio burger 25
Mortean sausage patty & Luxeuil ham, pulled Comtoise pork cheek, Morbier cheese & pickled red onions, smoked gribiche sauce

 Hen in yellow wine 24
blanquette-style, with seasonal vegetables

Roasted pike-perch 28
caramelized shallot fondue, red wine sauce & potato mousseline

Pork chop from Côte d'Or (Burgundy) grilled with Jura cheese 32
Glazed vegetables, caramelized onion sauce

Dish to share

Poule au vin jaune façon blanquette & légumes de saison 45

 *A dish in tribute to Bernard Loiseau*  *Végétal dishes*

Cheese

Cheese selection

12

From Bouchet's Cheesemonger

Assortment of desserts from our pastry chef's trolley

Banoffee-Style Tart

Cocoa sweet pastry, banana compote, Jivara chocolate ganache, rum-infused white cream, dulce de leche & cocoa tuile

10
(unit)

Crème brûlée with Vin Jaune

Walnut ice cream, puffed walnuts

Profiterole

*Cocoa craquelin choux, cocoa nib praline, vanilla crémeux, whipped vanilla cream
& Bernard Loiseau chocolate sauce*



Baba with fir liqueur

pear confit & Flavigny anise cream

Discover our Bernard Loiseau online store



www.boutique-loiseau.com