



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 €



Perfect egg

with Epoisses cream espuma and shiitake mushrooms

Pernand-vergelesses « les Cloux » 2023 Domaine Rollin (8cl)

Gnocchi with Côte d'Or cheese

wild mushrooms and cured ham shavings

Beaune 1er cru « Bélissand » 2022 Françoise André (8cl)

Crème caramel

Christmas beer sorbet

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

Our sommelier's selection 20 €

Lunch menu

28 €

Starter & main course

or

main course & Dessert

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

Cheek of Charolais beef

Vol-au-vent

36

with sweetbreads and wild mushrooms

Monkfish in seaweed crust

38

Mushroom and broad bean stew, Normandy sauce



A dish in tribute to Bernard Loiseau



Vegetable dish

Cheeses

Plate of 5 cheeses from Bourgogne-Franche Comté

18

Dessert trolley by our pastry chef Pauline

Paris - Beaune

Piedmont hazelnut praline cream, caramelized hazelnuts

14
(unité)

Popcorn & passion fruit entremets (gluten free)

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

Chocolate and pine tartlet

cocoa nib praline, pine cream, and chocolate namelaka

Chou pastry with Figs and Hazelnuts

Hazelnut sablé, hazelnut cream, fig compote



Our signature dessert for 4 persons

16/pers

Savarin with fresh fruits

*Madagascar vanilla whipped cream with amber
agricultural rum syrup*

Available on request

www.boutique-loiseau.com