



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 espuma espuma and shiitake mushrooms

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

Potato gnocchi and mushrooms

Côte d'Or cream and Pinot Noir Mustard Juice

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

Caramel cream

Christmas beer ice cream

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

22

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

Crispy scallops

38

celeriac risotto with Comté cheese, and watercress velouté



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

Exceptional Opening – Sunday, December 14

Christmas Lunch

€50 / person

Perfect Egg,
Époisses cream espuma and shiitake

Charolais Beef Cheek,
Compressed “Bourguignon-style,” mashed potatoes

Popcorn & Passion Fruit Entremet,
Roasted corn chocolate mousse, passion fruit center, caramelized popcorn

New Year's Eve Menu

€170

Amuse-bouche

Seared scallops,
Kohlrabi cream and almonds, brown butter emulsion

Lobster and caviar tortellini,
Lobster sauce

Roast pigeon,
Truffled pomme Anna, leg croustis and rich jus

Cheese from the Abbey of Cîteaux, served as mendiants

Chocolate and bergamot dessert,
Caramel–chocolate ice cream