

Menu of the Times

Available at lunchtime only, except on public holidays

38€



Pumpkin Cappuccino,

Mont'noix espuma

*IGP d'oc « le village » Chardonnay 2023 Métairie d'Alon * (8cl)*



Jack Be Little Squash,

Stuffed with Morteau sausage and mustard-grape must jus

*Arbois « pinot noir » 2023 domaine Ratte ** (8cl)*

Floating island,

Praline and coffee custard

*Castillon-cote-de-Bordeaux « les Orneaux » 2021 Clos Puy Arnaud** (8 cl)*

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

 Beef tartare & smoked eel, 18
Bresi broth & homemade pickles

Mushroom crust, 20
Vin Jaune & soft-boiled egg

Dishes

Vesontio burger 26
Morteau sausage patty & Luxeuil ham, pulled Comtoise pork cheek, Morbier cheese & pickled red onions, smoked gribiche sauce

 Chicken with yellow wine, 24
blanquette style & seasonal vegetables

Scallops au gratin 29
Leek fondue with Cancoillotte cheese

Dish to share

Regional Pork Tomahawk, gratiné with Comté 35/pers
Pumpkin dauphinoise gratin and mustard–Pinot Noir jus

 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*



Pine tree liquor Baba

peer confit & Flavigny anise cream

New Year's Eve Menu

€125

Amuse-bouche

Marbled foie gras with Pinot Noir,
pear and gingerbread chutney

Gratinated scallop with Vin Jaune

Guinea fowl supreme,
cabbage ballotine and Albufera sauce

Cheese selection

Pear—caramel and speculoos dome,
pear sorbet

Complimentary glass of Brut Classic Champagne Deutz to celebrate the New Year.



DEUTZ

Discover our Bernard Loiseau online store



www.boutique-loiseau.com

