



RESTAURANT  
LA CÔTE-D'OR

An iconic institution since the early 20<sup>th</sup> 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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Yellow pollock seared in olive oil  
Fennel confit with Barjo pastis and fresh fennel salad      or  
Saffron-infused rock fish jus

Larded loin of venison, gently roasted  
Melting pear stuffed with a mendiant  
Pear brandy-infused poivre sauce

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69% signature chocolate, Burgundy Cazette® praline  
Beer ice cream and crispy Gavottes

## *Starters*

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Contemporary pochouse sauce with fishes from our river and lakes, krystal caviar	75
Pan-fried duck foie gras with aromatic and ginger-infused iodized consommé, served with seaweed-toasted brioche and oyster tartare	85



Frog's legs with parsley juice and garlic mash	95
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## *From the oceans and lake*

Sander fish pan-fried on its skin with red wine sauce fondue, crumble, and crispy shallots <i>based on Bernard Loiseau's classic</i>	95
Roasted John Dory fillet crispy chestnut scales, roasted fishbone juice	105
Roasted blue lobster tail from Brittany with baker-style potato stuffed with lobster knuckles, claw tempura, and black cardamom bisque	115

## *From the fields*

Larded venison noisette just roasted fondant pear matched with a mendiant, pear brandy pepper sauce	105
Royal hare truffled mashed potatoes	120
Crispy veal sweetbread, truffle juice glazed Onion squash and butternut from Bouéjo's farm, first steps into autumn	115

December 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

*Selection made by Mr. Ludovic Bisot, France's craftsman of the year as a cheesemaker*

28

## Lucile Vigilant's desserts

Thin apple pie "minute cooked"

green apples variations, Crispy Arlettes and cydromel juice  
(to order at the beginning of the meal)

35

Signature 69% chocolate, Burgundy's cazette praline  
beer flavored ice cream and crispy gavottes

35

Quince freshness and chestnut delight  
hemp shortbread biscuit and reduced juice

35

 Desert rose with pure chocolate ice cream  
candied orange coulis

35

 Saint-Honoré with Chiboust cream "minute made"  
(for 2 people – to order at the start of the meal)

80



Bernard Loiseau's classic

A lounge is available to smokers at the end of the meal.

# « *The taste, the taste, the taste* »

## Starter

\* \* \*

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

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Pan-fried duck foie gras, shellfishes and grilled Baby Kys oysters  
herbs and ginger iodic consommé, oyster tartare

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Roasted John Dory fillet  
crispy chestnut scales, roasted fishbone juice

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Larded venison noisette just roasted  
fondant pear matched with a mendiant, pear brandy pepper sauce

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Pear floral emulsion  
blackcurrant compote and rose crispy scale

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Quince freshness and chestnut delight  
hemp shortbread biscuit and reduced juice

*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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BERNARD  
LOISEAU  
À SAULIEU

## « Festive vegetables »

### Starter

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Around the Potager des Bergeries' beetroot  
beetroot sorbet and bergamote orange condiment

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Cider candied celeriac palet  
apple and celery risotto, cider juice, curry emulsion

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The early vegetable garden  
stroll in the Potager des Bergeries, telluric broth

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Sweet potato undulation  
ginger and grapefruit, Volkanik vanilla coconut sorbet



*This menu « festive vegetables »  
was invented, for the first time,  
by Bernard Loiseau in 1984*

250 €



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