



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)*

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Potato gnocchi and mushrooms

*Côte d'Or cream and Pinot Noir Mustard Juice*

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

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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 *Heartfelt favorite* ❤️ – 2025 Egg in Meurette World Championship  
*From Loiseau des Vignes* 22

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  
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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](http://www.boutique-loiseau.com)

# *Valentine's Day Menu*

*€75 / person*

Crispy Scallops,  
*Creamy celeriac risotto, lobster sauce*

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Quail Fillets,  
*Black garlic polenta, creamy Burgundy marc jus with grapes*

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Chocolate–Grapefruit Entremet  
*Bernard Loiseau chocolate mousse, molten center, and grapefruit sorbet*