



LOISEAU
DES VIGNES®

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 €



Soft-Boiled Eggs

Florentine-style, Mornay sauce

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

Burgundy-Style Dogfish

Roasted baby potatoes with thyme and garlic

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

Kiwi and Black Sesame Swiss Roll

Custard, vanilla whipped cream

Apple and Ginger Liqueur 21% – Bernard Loiseau (3 cl)

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

 Cauliflower Velouté 22
Smoked trout, caquette from the Morvan and beet gastrique

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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Crispy Scallops 38
Celeriac risotto with Comté cheese, watercress velouté

Vol-au-vent 40
with sweetbreads and wild mushrooms

 *A dish in tribute to Bernard Loiseau*  *Vegetable dish*

Cheeses

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

Valentine's Day Menu

€75 / person

Crispy Scallops,
Creamy celeriac risotto, lobster sauce

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

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