



RESTAURANT
LA CÔTE-D'OR

An iconic institution since the early 20th 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

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

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

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

Starters

€

Contemporary pochouse sauce
with fishes from our river and lakes, krystal caviar 75

Duck Foie Gras, grilled selffish and Gillardeau oyster
Iodized consommé with aromatics and ginger, toasted seaweed brioche, and oyster
tartare 85



Frog legs
parsley coulis, garlic purée 95

From the oceans and lake

Sander fish pan-fried on its skin with red wine sauce
fondué, crumble, and crispy shallots 95
based on Bernard Loiseau's classic

Roasted John Dory fillet
crispy chestnut scales, roasted fishbone juice 105

Roasted blue lobster tail from Brittany
"boulangère" potato with his elbows, claws in a tempura, black cardamom bisque 115

From the fields

Larded venison noisette just roasted
Tender poached pear filled with a mendiant, pear brandy pepper sauce 105

Charolles A.O.P beef
truffled mashed potatoes, reduced jus 115

Crispy veal sweetbread, glazed with truffle jus
Red kuri pumpkin and butternut from Bouéjo farm 120

February 2026 : 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 craftsperson of the year as a cheesemaker

28

Lucile Vigilant's desserts

Made to order apple tart

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

35

69% signature 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

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Frog legs
parsley coulis, garlic purée

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Duck Foie Gras, grilled selffish and Gillardeau oyster
Iodized consommé with aromatics and ginger, toasted seaweed brioche, and oyster tartare

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Roasted larded venison medallion
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

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

Confit celery root medallion
apple and celery risotto, cider juice, curry emulsion

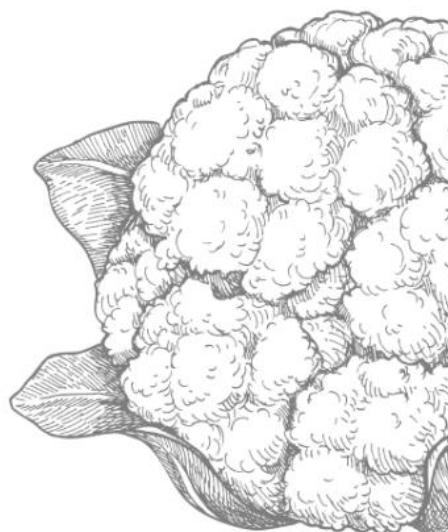
The early vegetable garden
stroll in the Potager des Bergeries, telluric broth

Wave sweet potato
ginger and grapefruit, Volkanik vanilla coconut sorbet



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

250 €



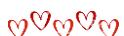
Valentine's Day Menu

€350

Carnac Oyster Pearled with Caviar,
Marine jus with Burgundy Aligoté wine



Grilled Langoustine and Claw Ravioli
Foie gras, bisque, and Kampot long pepper



Scallops and Puffed Rice
Caramelized Jerusalem artichoke pulp, bard jus with Morvan cider



Milk-Fed Veal Loin with Burgundy Hazelnuts (Cazette)
Caramelized double butter, sweet woodruff-infused jus



Ewe's Milk Tomme from the Conrieux Farm
Quince variations



Meringued Citrus Freshness



Candied Pear Heart
Warm grand cru chocolate sauce, walnut espuma, and pear sorbet

