

LA BRASSERIE DES LOGES

GOUGÈRES SIDE



- 🍴

Pôchouse-style stuffed gougère

Freshwater fish depending on availability and seasonal vegetables

17,90 €
- 🍴

Époisses Gougère

Giant gougère, 150g VBF ground beef, melted Époisses cheese, salad, tomatoes, fried onions, cured ham

18,90 €
- 🍴

Dijon Gougère

Giant gougère, 150g VBF ground beef, cream cheese with wholegrain mustard, salad, tomatoes, cucumber pickles, fried onions, Madame Gaston Gérard sauce

18,90 €



APPETIZERS SIDE

- 🍴

Onion soup

6,90 €
- 🍴

Leek vinaigrette

6,90 €
- 🍴

The traditional Eggs in Meurette

by 2 8,50 €
by 3 11,90 €
- 🍴

Poached Eggs with Époisses Cream

by 2 9,80 €
by 3 14,40 €
- 🍴

Burgundy Snails

by 6 9,20 €
by 12 16,90 €

prepared by us
- 🍴

The Yin Yang of Poached Eggs (meurette/époisses)

9,20 €
- The Parsley Ham from the Côte de Nuits

9,90 €
- Extra twister fries

3,00 €

GARDEN SIDE

STARTER DISH

- 🍴

Salmon smoked by us

mixed salad, smoked salmon

16,90 €
- 🍴

Crispy Hot Goat Cheese

Mixed salad, goat cheese turnover, apples, walnuts and honey, pine nuts

16,90 €
- 🍴

The Caesar

12,90 € 16,90 €

Mixed salad, crispy chicken strips, croutons, poached egg, tomatoes, Parmesan shavings, anchovy Caesar dressing
- 🍴

The Franche-Comté

12,90 € 16,90 €

Mixed salad, Morteau sausage, new potatoes, croutons, diced comté cheese, poached egg
- 🍴

The Norwegian

12,90 € 16,90 €

Mixed salad, smoked salmon, shrimp marinated in Espelette pepper, dill yogurt sauce

VEGETARIAN SIDE

- 🍴

Thai-style vegetable pasta wok

11,90 €
- 🍴

Vegetarian Burger

Baker's bread, vegetable patty, fried onions, salad, tomatoes, cucumber pickles, tartar sauce

17,90 €

SAUERKRAUT SIDE



- 🍴

Confit Duck Leg

17,90 €
- 🍴

Sauerkraut from Loges

Smoked pork loin, real Alsace Knack, Montbéliard and Morteau sausages, smoked bacon

19,90 €
- 🍴

Pork shank (700 gr) with Époisses sauce

22,90 €

These dishes are garnished with sauerkraut



or potatoes of the day



QUICHE SIDE

- Lorraine Quiche

12,90 €
- Leek Quiche

All quiches are served with salad and twister fries

12,90 €
- Salmon Quiche

13,90 €

SEA SIDE

- 🍴

Scallops by Les Loges

19,90 €
- 🍴

Wok of linguine, prawns and scallops, Thai style

19,90 €

EARTH SIDE

- 🍴

Authentic Free Range Chicken Supreme

Mme Gaston Gérard

17,90 €
- 🍴

Beef cheeks Burgundy style

17,90 €
- 🍴

The real Andouillette de Troyes AAAAA

Époisses or Burgundy sauce or Mrs. Gaston Gérard

17,90 €
- 🍴

Pan-fried veal kidneys with Époisses cream

17,90 €
- 🍴

Tartar of the Lodges

180g VBF beef, knife-cut, parsley, pickles, onions, homemade sauce

17,90 €
- 🍴

Italian Tartar

180g VBF beef, knife-cut, sun-dried tomatoes, basil pesto, Parmesan, pine nuts

18,40 €
- 🍴

Grilled Charolais sirloin steak (+ or - 250 gr)

Époisses or Burgundy sauce or Mrs. Gaston Gérard

19,90 €

BURGER SIDE

SIMPLE DOUBLE

- 🍴

Classic Burger

16,90 € 20,90 €

Baker's bread, 150g VBF ground beef, tomatoes, lettuce, onions, cucumber pickles, double cheddar cheese, cocktail sauce
- 🍴

Époisses Burger

17,90 € 22,90 €

Baker's bread, 150g VBF ground beef, melted Époisses cheese, tomatoes, salad, onions, blackcurrant barbecue sauce
- 🍴

Chicken Burger

17,90 €

Baker's bread, breaded chicken strips, smoked cheddar cheese, tomatoes, salad, cucumber pickles, tartar sauce

All our burgers and butcher's cuts are served with twisted fries
All our tartars are served with twisted fries and a salad
Andouillette is served with vegetables and fries
Chicken supreme, beef cheek, and veal kidneys are served with seasonal toppings

Origine des viandes :

France (chicken, pork and beef) Ireland (beef cheek)

OUR DESSERTS

Antho's Pastries of your choice 6,90 €
Traditional Fig, Paris-Brest, Apple Purse, Raspberry Tartlet
Lemon Meringue Tartlet, Chocolate Mi-cuit with Vanilla Scoop

☞ Our "homemade" desserts of your choice: 6,90 €

Chocolate mousse, Madagascar vanilla crème brûlée
Tiramisu, Apple and blackcurrant crumble with gingerbread
Stirred yogurt with seasonal fruits

Our gourmands:

Gourmet Coffee or Tea 9,90 €
Coffee or tea, mini chocolate mousse, mini tiramisu, mini crème brûlée,
pastéis de nata, scoop of ice cream

Digestive Gourmet 11,90 €
Coffee or tea, 2cl digestive, mini chocolate mousse, mini tiramisu, mini crème brûlée,
pastéis de nata, scoop of ice cream

Ice cream sundaes 7,50 €

The Loge's Cup
1 cup salted butter caramel, 1 cup pistachio, 1 cup gingerbread, caramel coulis, whipped cream

The Liégeois
3 cups coffee, coffee coulis, whipped cream or 3 cups chocolate, chocolate coulis, whipped cream

The Griottine
2 cups amarena, 1 cup vanille, cerises Amarena, crème fouettée

The Red fruit
1 cup raspberry, 1 cup strawberry, 1 cup blackcurrant, red fruit coulis, whipped cream

The Alsacian Liégeois
2 cups vanilla, 1 cup chocolate, hot espresso, whipped cream

The White Lady
3 cups vanilla, chocolate coulis, whipped cream

The Gourmet
1 cup chestnut, 1 cup mint chocolate, 1 cup salted butter caramel, caramel coulis, whipped cream

Exoticism
1 cup yuzu lime, 1 cup kalamansi, 1 cup mango, whipped cream

Alcoholic sundaes 8,50 €

The Dijon
2 cups blackcurrants, 1 cup gingerbread, blackcurrant cream, whipped cream

The Tibetan colonel
3 cups yuzu lime, Vodka

The Iceberg
3 cups mint chocolate, Get 27, whipped cream

The Coming from Elsewhere
1 cup yuzu lime, 1 cup kalamansi, 1 cup mango, Limoncello

FULL FRUIT SORBETS

Blackcurrant - Raspberry
Yuzu and Lime - Strawberry
Kalamansi - Mango

ICE CREAM & ICE CREAMS

Coffee - Chocolate
Salted Caramel - Amarena
Mint Chocolate - Gingerbread - Pistachio
Vanilla - Chestnut - Coconut

1 cup : €2.50 - 2 cups: €4.50 - 3 cups: €6.50
Extras: Coulis: €1 - Whipped cream: €1

THE LITTLE BREWERS (- 10 YEARS)

9,90 €

Breaded Chicken Strips ou Small Burger
ou Fish & Chips
(accompanied by twister)

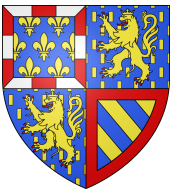
Ice cream scoop or Chocolate mousse

Coca-Cola glass ou Local apple juice glass ou Sirup and water

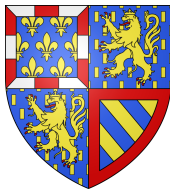
YOGURT AND CHEESE

100% Côte d'Or stirred yogurt 4,00 €

100% Côte d'Or plate 6,90 €
(Époisses, Cîteaux, Délice de Bourgogne)



THE BURGUNDY MENU



NUITS-SAINT-GEORGES

27,90 €

Parsley marbled ham from Côte de Nuits

or

Burgundy style snails (6)

or

Poached eggs (outdoors)

Sauces Meurette and Époisses



Beef Cheeks Burgundy Style

or

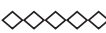
The Authentic Supreme
Farm Chicken

"Madame Gaston Gérard"

or

Pôchouse-style stuffed gougère

Freshwater fish depending on availability



100% Côte d'Or plate

Époisses, Cîteaux,
Délice de Bourgogne

or

Apple and Blackcurrant Crumble with Gingerbread

or

Ice Cream Sundae with Burgundy Flavors

1 scoop of blackcurrant sorbet

1 scoop of gingerbread ice cream

blackcurrant crème - whipped cream



VAROIS-ET-CHAIGNOT

GILLY-LÈS-CÎTEAUX

ÉPOISSES

CÎTEAUX



HERE,

WE COOK HOMEMADE WITH PRODUCTS
FROM OUR LOCAL PARTNERS!

À LA FERME DUBOIS in Varois-et-Chaignot (21490) Potatoes, carrots, onion, shallots

COM1 CHOU in Saint-Julien (21490) Bread, pastries, viennoiseries

DOMAINE DU FOUR BASSOT in Saint-Mard-de-Vaux (71640) Burgundy Wines

GAEC DES MARRONNIERS in Origny (21510) Yogurt

LA FERME FRUITIÈRE in Broin (21250) Apple juice, blackcurrant juice

LA FERME DU PONTOT in Gevrey-Chambertin (21220) Eggs

MULOT & PETITJEAN in Dijon (21000) Gingerbreads

FROMAGERIE BERTHAUT in Époisses (21460) Époisses

The establishment does not allow the consumption of food or drinks other than those purchased on site. Thank you for your understanding.