LA BRASSERIE DES LOGES

STARTERS

Onion soup with cheese-topped croutons		5,90
Butternut squash soup, walnut oil and cheese-topped croutons		6,90
Burgundy-style snails *(prepared in-house)*	6 snails	9,60
	12 snails	16,90
Traditional eggs in red wine sauce	2 eggs	8,90
	3 eggs	11,90
Poached eggs in Époisses cream sauce	2 eggs	9,80
	3 eggs	14,40
Yin Yang poached eggs *(red wine/Époisses)*		9,50
Extra Twister fries		3,00
Extra green salad		3,00
Eggs with mayonnaise		3,90
Prawns with aioli		5,50
Côte de Nuits ham and parsley terrine		9,90
House-smoked salmon		9,90

SALADS

	STARTER	MAIN
Crispy warm goat cheese *mixed leaves, goat cheese in pastry, apples, walnuts and honey, cherry tomatoes, pine nuts*		16,90
Franche-Comté salad *mixed leaves, Morteau sausage, baby potatoes, croutons, diced Comté cheese, poached egg*	12,90	16,90
Nordic salad *mixed leaves, house-smoked salmon and mussels, prawns, Thai-style red cabbage dressing*	12,90	16,90
Caesar salad *mixed leaves, crispy chicken strips, croutons, poached egg, cherry tomatoes, Parmesan shavings, anchovy Caesar dressing*	12,90	16,90

VEGETARIAN

Thai-style vegetable linguine wok	12,90
Vegetarian burger *bakery bun, vegetable patties, tomato, crispy onions, baby gem lettuce, pickled cucumber, house-made Espelette pepper ketchup*	17,90

QUICHES

Quiche Lorraine, salad, Twister fries	13,90
Salmon quiche, salad, Twister fries	14,50

All burgers and the butcher's cut come with Twister fries. All tartares come with Twister fries and salad. Andouillette is served with vegetables and fries. Chicken supreme, beef cheek and veal kidneys are served with seasonal sides. Meat origin: France (chicken, pork and beef).

GOUGÈRES

création by Les Loges

Les Loges gougère *giant cheese puff, 150g French beef patty, coppa, baby gem lettuce, crispy onions, pickled cucumber, truffle-flavoured cream cheese*	17,90
Pochouse-style stuffed gougère with crayfish cream sauce *freshwater fish subject to availability, seasonal vegetables*	17,90
Dijon-style gougère *giant cheese puff, 150g French beef patty, baby gem lettuce, tomato, crispy onions, wholegrain mustard cream cheese, pickled cucumber, Gaston Gerard sauce*	17,90
Époisses gougère *giant cheese puff, 150g French beef patty, baby gem lettuce, tomato, crispy onions, cured ham, melted Époisses cheese*	18,90

Le Plat By Les Loges Signature

SAUERKRAUT

Chef's suggestion

Sauerkraut with three sausages *authentic Alsace knack, Montbéliard and Morteau sausages*	13,90
Les Loges sauerkraut *smoked pork neck, authentic Alsace knack, Montbéliard and Morteau sausages, smoked pork belly*	19,90
Braised pork knuckle (700g)	22,90

Served with sauerkraut and potatoes

MEAT / FISH

Beef patty with a fried egg, Twister fries	150g	12,90
Authentic chicken supreme *Mme Gaston Gérard*		17,90
Burgundy-style beef cheek		18,90
Troyes andouillette sausage, AAAAA *Époisses, Burgundy-style or Mme Gaston Gérard sauce*		17,90
Les Loges beef tartare *180g knife-cut French beef, gherkins, onions, house sauce*		17,90
Mushroom and hazelnut beef tartare *180g knife-cut French beef, button mushrooms, chopped hazelnuts, Jack Daniel's, crème fraîche, shallot*		18,40
Pan-fried veal kidneys *Époisses sauce*		17,90
Charolais butcher's cut *Époisses, Burgundy-style or Mme Gaston Gérard sauce*	250g	19,90
Les Loges scallops		19,90
Thai-style linguine wok, king prawns and scallops		19,90

Extra sauce (Époisses, Gaston Gérard or Burgundy-style): 1,50

BURGERS

	SIMPLE	DOUBLE
Classic burger *bakery bun, 150g French beef patty, double cheddar, baby gem lettuce, tomato, crispy onions, pickled cucumber, cocktail sauce*	16,90	20,90
Époisses burger *bakery bun, 150g French beef patty, melted Époisses, baby gem lettuce, tomato, crispy onions, blackcurrant barbecue sauce, Époisses sauce*	17,90	22,90
Les Loges burger *bakery bun, breaded chicken, coppa, baby gem lettuce, crispy onions, pickled cucumber, truffle-flavoured cream cheese*	17,90	22,90

All prices are in EUROS (€), inclusive of taxes and service.

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OUR DESSERTS

Your choice of homemade dessert: 6,90

Chocolate mousse, Madagascar vanilla crème brûlée,

Tiramisu, apple and blackcurrant gingerbread crumble, floating island

Stirred yoghurt with seasonal fruit

Your choice of artisan pastry: 6,90

Traditional fig pastry, Paris-Brest, apple pastry parcel,

Raspberry tartlet, lemon meringue tartlet

Chocolate lava cake with a scoop of vanilla ice cream

Coffee or tea with mini desserts: 9,90

coffee or tea, mini chocolate mousse, mini tiramisu, mini crème brûlée, pastéis de nata, a scoop of ice cream

Ice cream sundaes 7,70

Les Loges sundae
1 scoop salted caramel, 1 Choco Nuts bar, 1 banoffee, caramel sauce, whipped cream

Coffee or chocolate Liégeois
3 scoops coffee, coffee sauce, whipped cream, or 3 chocolate, chocolate sauce, whipped cream

Amarena sundae
2 scoops Amarena, 1 vanilla, Amarena cherries, whipped cream

Red berry sundae
1 scoop raspberry, 1 strawberry, 1 blackcurrant, red berry sauce, whipped cream

American sundae
1 scoop American biscuit, 1 Choco Nuts bar, 1 vanilla, Oreo crumbs, whipped cream

Dame Blanche sundae
3 scoops vanilla, chocolate sauce, whipped cream

Gourmet sundae
1 scoop chestnut, 1 banoffee, 1 pistachio, caramel sauce, whipped cream

Exotic sundae
1 scoop cactus, 1 yuzu and lime, 1 mango, whipped cream

Dubai sundae
1 scoop pistachio, 2 chocolate, roasted pistachios and caramel, whipped cream

Alcoholic sundaes 8,70

Dijon sundae
2 scoops blackcurrant, 1 gingerbread, crème de cassis, whipped cream

Tibetan Colonel
3 scoops yuzu and lime, vodka

Mexican Colonel
3 scoops cactus and lime, tequila

Iceberg sundae
3 scoops mint chocolate, Get 27, whipped cream

Island sundae
1 scoop banoffee, 1 coconut, 1 vanilla, aged rum, whipped cream

FRUIT SORBETS

Blackcurrant - Raspberry
Yuzu and lime - Strawberry
Cactus and lime - Mango

ICE CREAM

Coffee - Chocolate - American biscuit - Coconut
Banoffee (banana, speculoos) - Salted caramel - Vanilla
Pistachio - Amarena - Choco Nuts bar
Mint chocolate - Gingerbread - Chestnut

1 scoop: 2,50 - 2 scoops: 4,50 - 3 scoops: 6,50

Extras: Sauce: 1 - Whipped cream: 1,50

CHILDREN'S MENU

11,20 (UNDER 10)

Breaded chicken strips or mini burger
or fish and chips or knack sausage
(served with Twister fries)

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A scoop of ice cream or chocolate mousse

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A glass of Coca-Cola, local apple juice or cordial with water

YOGHURT AND CHEESE

Stirred yoghurt, 100% Côte d'Or 4,00

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

THE MENU FROM BURGUNDY

29,90

Burgundy ham and parsley terrine
or
Six Burgundy-style snails
or
GEVREY
Yin Yang free-range poached eggs
Red wine and Époisses sauces

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Burgundy-style beef cheek
or
Authentic free-range chicken supreme
"Madame Gaston Gérard"
VAROIS-ET-CHAIGNOT
or
Pochouse-style stuffed gougère with crayfish cream sauce
Freshwater fish subject to availability

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Cheese plate, 100% Côte d'Or
Époisses, Cîteaux, Délice de Bourgogne
GILLY-LÈS-CÎTEAUX · ÉPOISSES · CÎTEAUX

or
Apple and blackcurrant gingerbread crumble
or
Burgundy-flavoured ice cream sundae
1 scoop blackcurrant sorbet
1 scoop gingerbread ice cream
crème de cassis - whipped cream

HERE,
WE COOK HOMEMADE DISHES WITH PRODUCTS
FROM OUR LOCAL PARTNERS!

LA FERME DUBOIS in Varois-et-Chaignot (21490) Potatoes, carrots, onions, shallots
-
GAEC DES MARRONNIERS in Origny (21510) Yoghurt
-
LA FERME FRUITIÈRE in Broin (21250) Apple juice and blackcurrant nectar
-
LA FERME DU PONTOT in Gevrey-Chambertin (21220) Eggs
-
MULOT & PETITJEAN in Dijon (21000) Gingerbread
-
FROMAGERIE BERTHAUT in Époisses (21460) Époisses

Only food and drink purchased here may be consumed on the premises. Thank you for your understanding.
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