

LA BRASSERIE DES LOGES

THE STARTERS SIDE

🍽 Eggs and mayonnaise		4,90 €
The Parsley Ham from the Côte de Nuits		9,90 €
🍽 Burgundian style snails	by 6	9,20 €
	by 12	16,90 €
🍽 Traditional poached eggs in Meurette	by 2	8,30 €
	by 3	11,50 €
🍽 Poached eggs in an Epoisses cream	by 2	9,60 €
	by 3	14,40 €
🍽 Poached eggs Ying-Yang (meurette and epoisses)		9,20 €
Extra twister fries		3,00 €

GARDEN SIDE

	STARTER	DISH
🍽 Marinated Gravlax Salmon		16,90 €
with Vodka and Dill, mixed salad		
🍽 Crispy Hot Goat Cheese		16,90 €
Mixed salad, sun-dried tomatoes, goat cheese turnovers, apples, walnuts and honey, pine nuts		
🍽 The Cesar	12,90 €	16,90 €
Mixed salad, crispy chicken strips, croutons, poached egg, tomatoes, parmesan shavings, anchovy Caesar dressing		
🍽 The Franc-Comtoise	12,90 €	16,90 €
Mixed salad, Morteau sausage, baby potatoes, croutons, diced Comté cheese, poached egg		
🍽 The Italian	12,90 €	16,90 €
Mixed salad, tomatoes, burrata, melon, cured ham, basil pesto, balsamic vinegar		
🍽 The Ocean	12,90 €	16,90 €
Mixed salad, salmon gravlax, marinated shrimp with coconut curry, tomatoes, mango, mint yogurt sauce		

BOWL SIDE

🍽 Vegan Bowl 	12,90 €
Vinaigrette black rice, pickled red cabbage, avocado, beans, carrot pickles, tomatoes, cucumber, peppers, mango, Asian-flavored vinaigrette sauce	
+ with Chicken (Thai marinated peanuts)	16,90 €
+ with Tuna (semi-cooked, marinated marinated gomasio)	17,90 €
+ with Shrimp (marinated coconut curry)	17,90 €

VEGETARIAN SIDE

🍽 Thai-style vegetable linguine wok	11,90 €
🍽 Vegetarian Burger	17,90 €
Baker's bread, vegetable patty, fried onions, tomatoes, salad, cucumber pickles, mint yogurt sauce	

GOUGERE SIDE



🍽 Pôchouse-style stuffed gougere	17,90 €
Freshwater fish depending on availability and small seasonal vegetables	
🍽 Epoisses gougere	18,90 €
Giant gougère, 150g VBF ground beef, melted Epoisses cheese, salad, tomatoes, fried onions, cured ham	
🍽 Dijon gougere	18,90 €
Giant gougère, 150g VBF ground beef, cream cheese with wholegrain mustard, salad, tomatoes, cucumber pickles, fried onions, Madame Gaston Gérard sauce	

SEA SIDE

Salmon quiche, salad and twister fries	13,90 €
🍽 Scallops by Les Loges 	19,90 €
🍽 Wok of linguine, prawns and scallops with parsley	19,90 €

TARTAR SIDE

🍽 Tartar of the Lodges	17,90 €
180g VBF beef, knife-cut, parsley, pickles, onions, egg yolk, homemade sauce	
🍽 Italian Tartar	18,40 €
180g VBF beef, knife-cut, sundried tomatoes, basil pesto, parmesan, egg yolk, pine nuts	
🍽 Thai-style tuna tartare	19,90 €
Tuna 150g, mango, avocado, shallots, peanuts, Thai sauce	

EARTH SIDE

Quiche Lorraine, salad and twister fries	12,90 €
🍽 Authentic free-range chicked supreme	17,90 €
Mme Gaston Gérard sauce	
🍽 Beef cheeks Burgundy style	17,90 €
🍽 Andouillette of Troyes AAAAA	17,90 €
Epoisses, burgundy or Mme Gaston Gerard sauce	
🍽 Charolais sirloin steak	250 gr 19,90 €
	500 gr 34,90 €
Epoisses, burgundy or Mme Gaston Gerard sauce	

BURGER SIDE

	SIMPLE	DOUBLE
🍽 Classic Burger	15,90 €	20,90 €
Baker's bread, 150g VBF ground beef, tomatoes, lettuce, onions, cucumber pickles, cocktail sauce		
🍽 Epoisses Burger	17,90 €	22,90 €
Baker's bread, 150g VBF ground beef, melted Epoisses cheese, tomatoes, salad, onions, blackcurrant barbecue sauce		
🍽 Burger Chicken	17,90 €	
Baker's bread, breaded chicken strips, smoked cheddar, tomatoes, salad, cucumber pickles, creamy BBQ sauce		

Meat origin :

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

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OUR DESSERTS

Antho's Pastries of your choice 6,90 €

Traditional fig, Paris-Brest, apple purse, raspberry or lemon meringue tartlet

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

Chocolat mousse, crème brûlée, tiramisu
Apple and blackcurrant gingerbread crumble
Half-cooked chocolate with its vanilla scoop
Blended yoghurt and its fruits of the season

Our gourmet deserts :

Gourmet coffee or tea 9,90 €

Coffee or tea, mini chocolate mousse, mini tiramisu, mini crème brûlée, pasteis de nata, ice cream scoop

Gourmet digestive 11,90 €

Coffee or tea, after dinner liqueur 2cl, mini chocolate mousse, mini tiramisu, mini crème brûlée, pasteis de nata, ice cream scoop

Ice cream sundaes 7,50 €

The Loge's Cup

1 scoop salted caramel, 1 scoop pistachio, 1 scoop gingerbread, caramel sauce, whipped cream

The Liégeois

3 scoops coffee, coffee sauce, whipped cream ou 3 scoops chocolate, chocolate sauce, whipped cream

The Amarena

2 scoops amarena, 1 scoop vanilla, Amarena cherries, whipped cream

The Red fruit

1 scoop raspberry, 1 scoop strawberry, 1 scoop blackcurrant, red fruits sauce, whipped cream

The Alsacian Liégeois

2 scoops vanilla, 1 scoop chocolate, hot espresso, whipped cream

The Withe Lady

3 scoops vanilla, chocolate sauce, whipped cream

The Gourmet

1 scoop chestnuts, 1 scoop mint chocolate, 1 scoop salted caramel, caramel sauce, whipped cream

Exoticism

1 scoop yuzu lime, 1 scoop kalamansi, 1 scoop mango, whipped cream

Alcoholic sundaes 8,50 €

The Dijon

2 scoops blackcurrant, 1 scoop gingerbread, blackcurrant liqueur, whipped cream

The Tibetan Colonel

3 scoops yuzu lime, Vodka

The Iceberg

3 scoops mint chocolate, Get 27, whipped cream

The Coming from Elsewhere

1 scoop yuzu lime, 1 scoop kalamansi, 1 scoop mango, Limoncello

FULL FRUIT SORBET FLAVOURS

FULL FRUIT SORBET FLAVOURS

Blackcurrant - Raspberry
Yuzu and Lime - Strawberry
Kalamansi - Mango
Coconut

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

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

Extras : Sauce : 1 € - Whipped cream : 1 €

THE LITTLE BREWERS (- 10 YO)

9,90 €

Breaded Chicken Strips *or* Small burger
or Fish & Chips
(served with Twister fries)

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Ice cream scoop *or* Chocolate mousse

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Glass of Coca Cola *or* Glass of local Apple Juice *or* Water Syrup

OUR CHEESES AND YOGHURT

Blended yoghurt 100 % Côte d'Or 4,00 €

Cheese plate 100 % Côte d'Or 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

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Beef cheeks Burgundy style

or

Authentic free range
chicked supreme

"Madame Gaston Gérard"

or

Pôchouse-style stuffed gougère with scallop cream

Freshwater fish depending on availability



Cheese plate 100 % Côte d'Or

Époisses, Cîteaux,
Délice de Bourgogne

or

Apple and blackcurrant gingerbread crumble

or

Ice cream sundae with burgundy flavours

1 blackcurrant ice cream scoop

1 gingerbread ice cream scoop

blackcurrant liqueur - whipped cream

VAROIS-ET-CHAIGNOT

GILLY-LÈS-CITEAUX

ÉPOISSES

CITEAUX



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

EDMOND FALLOT in Dijon (21000) Mustard

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

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

MULOT & PETITJEAN in Dijon (21000) Gingerbread

FROMAGERIE BERTHAUT in Époisses (21460) Époisses

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