



Les Arbillons

Restaurant ♦ Signature Larochette

*"A good dish, a good wine, and everything else
becomes secondary."*

Ivan Génard, Chef



Founded in 1910 by Antoine Larochette, our establishment is an iconic address in Bourgvilain. Once a stop for travelers and horse-drawn carriages – whose hitching rings are still visible today – the house has carried on the village's gastronomic tradition for more than a century.

In 2022, the JDA Group opened a new chapter and gave birth to Les Arbillons. Today, our identity is expressed through three complementary worlds: Les Arbillons Restaurant, where the Chef elevates regional produce; La Demeure Les Arbillons, dedicated to stays and private or professional events; and Le Domaine des Arbillons with its 22 hectares of vineyards in the Mâconnais and Beaujolais regions. The estate also extends to Corcelles-les-Monts, on the heights of Dijon, with 6 hectares of vines, and to Provence with 12 hectares certified in organic farming.

One passion brings us together: sharing emotions through gastronomy, wine, and exceptional places.



LUNCH: 12:00 PM - 1:30 PM
DINNER: 7:00 PM - 8:30 PM
OPEN TUESDAY TO SUNDAY

THE ARBILLONS MENU - 39

*Our menu is paired with a carefully curated three-wine pairing
50 euro per person.*

A SMALL, DELICATE TASTE...



STARTERS



MAIN COURSES



CHEESES OR DESSERTS



SWEET TREAT

LA CARTE

STARTERS

Burgundy Snail Bites with Fine Herbs - 13

Perfect Egg 64°C Burgundy Style - 15

Richelieu Pâté en Croûte, Spiced Wine Gel, Pickled Vegetables - 18

Pan-Seared Foie Gras Escalope, Lightly Smoked Duck Consommé,
Crisp Vegetable Matignon and Black Truffle Melanosporum - 22

Mosaic of yellowtail and salmon gravlax,
whipped fromage blanc with lime zest - 18

Chef's plant-based creation - 22



FISH

Pearlized monkfish cooked naturally at 54°C, flame-roasted leeks,
brown butter espuma, lemon gel, Oscietra caviar - 29

Crispy brook trout, butternut squash and tender shallots,
capers, sorrel hollandaise - 20



MEAT

Barbary duck "Le Prince" de la Maison Miéral from Maison Miéral served in two
ways : pink-cooked breast, thigh in caillette, carrot-based variations - 29

Bresse chicken from Maison Miéral,
truffled and poached, Albuféra sauce - 38

Veal sweetbreads, golden in beurre meunière, glazed with veal jus and yuzu,
delicate truffled artichoke purée, Pommes Anna - 32

Aged Charolais rib steak, approx. 1.2 kg (for 2),
rich beef jus, Pommes Anna - 79

THE CHEF'S DELIGHTS

A creation inspired by the Chef - 28



CHEESES

Cheese selection served on a platter - 10

Faisselle from GAEC Pardon farm - 7.50



DESSERTS - 10

Vertical citrus tartlet with meringue, mojito gel

Finger Tatin with Bourbon vanilla seeds

Crispy chocolate mille-feuille

Victoria pineapple chiffonnade with passion fruit, lime gel, sorbet

MARKET MENU

Served at lunchtime, Tuesday to Friday

Main course, cheese, *or* dessert - 23.50

Main course, cheese, *and* dessert - 27.50



CHILDREN'S MENU - 14

For children up to 12

*Please speak with our front-of-house team
to discover the Chef's selections.*

Our products come exclusively from carefully selected local producers.

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