Les Arbillons
Restaurant • Signature Larochette

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

Ivan Gérard, Chef

Les Arbillons

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Founded in 1970 by Antoine Larochette, our establishment is an iconic destination in Bourgvilain. Once a stopping place for travellers and stagecoaches, whose hitching rings can still be seen today, the house has been preserving the village's gastronomic tradition for over a century.

In 2022, the JDA Group began a new chapter, giving rise to Les Arbillons. Today, our identity is expressed through three complementary worlds: Les Arbillons Restaurant, where the Chef celebrates the finest local produce; La Demeure des Arbillons, dedicated to stays and private or professional events; and Domaine des Arbillons, with its 22 hectares of vineyards in the Mâconnais and Beaujolais regions. The estate also extends to Corcelles-les-Monts, in the hills above Dijon, with 6 hectares of vineyards, and to Provence, with 12 hectares of organically certified vines.

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

THE MENUS

THE ARBILLONS MENU

Create your own menu from the à la carte selection

Starter, Main Course, Dessert – 42
Starter, Main Course, Cheese Platter and Dessert – 50

FOOD & WINE PAIRING

Arbillons Pairing – 19
Sommelier's Pairing – 25

MARKET MENU

Served Tuesday to Friday lunchtime

Main Course, Cheese OR Dessert – 23.50
Main Course, Cheese AND Dessert – 27.50

CHILDREN'S MENU – 14

Up to 12 years old

Please ask our dining room team to discover the Chef's selections

All our dishes are homemade and may contain traces of allergens.
For further information, please ask to see our allergen menu.
Prices in euros, taxes and service included.

LA CARTE

STARTERS - 18

Perfect Egg, cooked at 64°C, Burgundy-style, by our Chef Ivan Gérard

Duck pâté en croûte with blackcurrant berries and pistachios, vegetable pickles

Sunset mosaic of salmon and cod gravlax, whipped fromage blanc with lime zest and ponzu

Garden vegetable festival, cooked and raw, with summer flavours

FISH - 29

Naturally cooked monkfish, pearly and wrapped in thin slices of guanciale, served on a pea velouté with a hint of verbena

Finely sliced amberjack steak, cooked in smoking oil infused with aromatic herbs, topped with a sauce vierge made with preserved lemons and tamarind

MEAT - 32

Veal sweetbread, browned in beurre meunière and glazed with veal jus and yuzu, salted and grilled lettuce heart – €10 supplement

Bresse chicken supreme from Maison Miéral, stuffed with langoustine

Charolais beef sirloin, cooked at 54°C, with maître d'hôtel butter crust, black pepper and orange beef jus

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À LA CARTE ONLY

Aged Charolais rib of beef, approximately 1.2 kg (for 2 people),
rich beef jus – 79

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Two-course lobster celebration - 95

TO BEGIN

Lobster gyozas in shabu-shabu broth

TO FOLLOW

"Blue Lobster sees red"
Blue lobster glazed with smoked red butter flavoured with Pimentón de la Vera, served with seasonal vegetables

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LA CARTE

CHEESE

Selection of cheeses served on a platter – 10

Fromage blanc with cream – 8

- Red berry coulis
- Garlic and fine herbs

DESSERTS -10

Raspberry and lime pavlova

A childhood-inspired treat featuring rice, vanilla and strawberry, with toasted brioche ice cream

Chocolate "Escalade", layer upon layer of crisp chocolate with a chocolate sorbet

"Les Arbillons" Baba with verbena and apricots

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