



LOISEAU
DES DUCS.®

Loiseau des Ducs is located in a hotel classified
as an historic monument "Talmay Hotel"
Formerly known as Hôtel des Barres
from the 16th century

*Chef Louis-Philippe Vigilant offers you his own interpretation
of the Burgundy terroir.*

*After four years at the Relais Bernard Loiseau, he inherited Bernard Loiseau's principles :
straightforward tastes and savory sauces.*

*With Lucile Darosey-Vigilant, his wife, by his side as pastry chef,
they serve a harmonious taste partition.*

« La Cuisine, c'est l'envers du décor.
Là où s'activent les hommes et les femmes,
pour le plaisir des autres »
Bernard Loiseau



la carte

Beginnings:	€
Perfect egg from Frédérique Brelot's farm <i>in meurette revisited</i>	36
Duck foie gras in terrine, <i>clementine and chestnut condiment, burnt citrus</i>	42
Red cabbage textures <i>with raspberry vinegar, cloud of fresh goat cheese, fresh walnuts</i>	36
From the Atlantic ocean to the Côte d'Or :	
Yellow pollack <i>oven-baked, seafood marinière, broccoli pulp and romanesco cabbage</i>	
Salmon back <i>grilled, white butter flavored with verjuice from its eggs, dill oil</i>	54
Lean coastal <i>baked, shades of grilled beets, bergamot fumet</i>	48
Pastures and fields :	
Sweetbread with heart <i>golden in the sauté pan, truffle puree Bernard Loiseau style</i>	64
Limousin milk-fed veal <i>roasted, creamy parsnip and undergrowth mushrooms, veal jus with caraway</i>	52
Roe deer <i>rubbed with spices, tuberous chervil and salsify, cornelian condiment, pepper sauce</i>	58
Thick pork rib <i>with Fallot mustard and Comté, carrots from the Varois farm and celery in textures</i>	48
Cheese :	18
Cheese trolley matured by the Porcheret cheesemaker	

Lucile Darosey-Vigilant's desserts

to order at the beginning of the meal

Apple pie after Bernard Loiseau

18€

caramelized, vanilla ice cream after Bernard Loiseau

Millot 74% pure Madagascar organic chocolate

18€

in textures, with cereals and hemp seeds

Textured chestnut and candied quince,

18€

Rooibos Bourbon gel



Rice pudding with coconut milk

12€

Raspberry sorbet and pistachio crunch

Selection of ice creams and sorbets

12€

Creation of the moment



Recipes made only from plant ingredients
and can be served gluten-free and vegan

« N'est pas Gourmand qui veut »

Anthelme Brillat-Savarin

Bernard Loiseau

Menu

Lunch menu « Vauban »

Lunch menu is served from Tuesday to friday
not served for dinner nor on public holidays

Starter-main course or Main course-cheese or dessert 40 €

Starter-main course-cheese or dessert 55€

Starter-main course-cheese 60 €

Appetizer

*

Red cabbage textures
with raspberry vinegar,
cloud of fresh goat cheese, fresh walnuts

*

Lean coastal
baked, shades of grilled beets,
bergamot fumet

*

Platter of three matured cheeses
from the Porcheret cheesemaker

*

Grapefruit cloud
with Flavigny anise,
and crunchy candy meringue

*

Petit four

Dinner menu « Talmay »

120 €

Appetizer

Perfect egg from Frédérique Brelot's farm
in meurette revisited

OR

Duck foie gras in terrine,
clementine and chestnut condiment, burnt citrus

Yellow pollack
oven-baked, seafood marinière,
broccoli pulp and romanesco cabbage

Limousin milk-fed veal
roasted, creamy parsnip and
undergrowth mushrooms, veal jus with caraway

Cheese trolley matured by the Porcheret cheesemaker
Extra 18 €

Textured chestnut and candied quince,
Rooibos Bourbon gel

*

Petit four

Information on allergens is available at our reception. Beef meats are born, raised and slaughtered in France.

Drinks are not included in the menu prices. All our services are taxes and service included.

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