



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

36

*in meurette revisited*

### Pan-fried duck foie gras

42

Jerusalem artichoke cloud and Maniguette pepper juice

### Bellevue salmon revisited

36

pickled vegetables and expanded dill cream

## From the Atlantic ocean to the Côte d'Or :

### Yellow pollack

54

*oven-baked, seafood marinière, broccoli pulp and romanesco cabbage*

### Lean coastal

48

*baked, shades of grilled beets, bergamot fumet*

## Pastures and fields :

### Confit veal chuck

64

crispy celery and orange braising juice

### Sweetbread with heart

52

*golden in the sauté pan, truffle puree Bernard Loiseau style*

### Limousin milk-fed veal

58

*roasted, creamy parsnip and undergrowth mushrooms, veal jus with caraway*

### Roe deer

48

*rubbed with spices, tuberous chervil and salsify, cornelian condiment, pepper sauce*

## Cheese :

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**

caramelized, vanilla ice cream after Bernard Loiseau

18€

## **Millot 74% pure Madagascar organic chocolate**

in textures, with cereals and hemp seeds

18€

## **Caramelized bananas, infusion of coffee from Congo**

cinnamon ice cream and gel

18€



## **Rice pudding with coconut milk**

Raspberry sorbet and pistachio crunch

12€

## **Selection of ice creams and sorbets**

Creation of the moment

12€



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

\*

Bellevue salmon revisited  
pickled vegetables and expanded dill cream

\*

Confit veal chuck  
crispy celery and orange braising juice\*

Platter of three matured cheeses  
from the Porcheret cheesemaker

\*

Profiteroles with amber beer  
and milk chocolate from Madagascar

\*

Petit four

## Dinner menu « Talmay »

**120 €**

Appetizer

\*\*\*

Perfect egg from Frédérique Brelot's farm  
in meurette revisited

OR

Pan-fried duck foie gras

Jerusalem artichoke cloud and Maniguette pepper juice

\*\*\*

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 €**

\*\*\*

Caramelized bananas, infusion of coffee from Congo  
cinnamon ice cream and 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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