

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

« Exprimer l'élégance de la Bourgogne »

Starters €

Perfect egg in meurette revisited 34
yellow hay smoked

Crabmeat 36
*crumbled, marshmallow with citrus fruits and parmesan,
peanut mash velvet*

Saint Jacques 38
white wine sauce from chablis, smoked pike roe, camelina vegetable oil

Fishes

Roast bass 48
shellfish and leeks with candied lemon, chard with kumquats

Pollack 45
pumpkins with Eurasian condiments, sea urchins and bone jus

Meats

Charolais beef 58
roast, parsnip mousseline, truffle juice, pinot noir stew and root vegetables

Squab matured in salt from Corton 56
aged salt and sugar, chestnut, chanterelles and Iran black lemon juice

Lièvre à la royale 65
Dijon pomponette and mushroom gnocchi cassolette with black melanosporum truffle

Fromages

Cheese trolley 18
matured by the Porcheret cheesemaker

Novembre 22: Our products are fresh and seasonal, so subject to change from week to week
All our services are net prices, services included. Beef, poultry, game from France and the EU

Menu Talmay

Served from tuesday to saturday

120€

Burgundy snail

Burgundy marc and verjus

Perfect egg in meurette revisited

yellow hay smoked

OR

Saint Jacques

white wine sauce from chablis, smoked pike roe camelina vegetable oil

Pollack

pumpkins with Eurasian condiments

sea urchins and bone jus

Doe roasted with cocoa nibs

green cardamom pepper sauce

candied potatoes and quinces

Cheese trolley

matured by the Porcheret cheesemaker

Extra 18 €

Forest honey and nuts

forest honey mousse and walnut cake,

flower pollen and chardonnay sorbet

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Menu Vauban

Lunch menu

served from tuesday to Friday

Starter-main course or

Main course-cheese or dessert 40 €

Starter-main course-cheese or dessert 55 €

Starter-main course-cheese 60 €

Crabmeat

crumbled, marshmallow with citrus fruits and parmesan,

peanut mash velvet

Veal chuck

braised with Timut pepper

cabbage with elderflower essences

OR

Potager des Ducs

variation of vegetables of the moment

Cheese plate

matured by the Porcheret cheesemaker

Lychee

lychee vinegar, coconut with hibiscus

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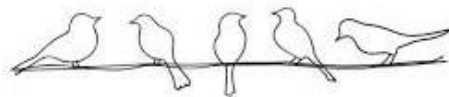
LOISEAU DES DUCS.®

Desserts €

Lychee 18
lychee vinegar, coconut with hibiscus

Forest honey and nuts 18
forest honey mousse and walnut cake, flower pollen and chardonnay sorbet

Coffee praline 18
hazelnut praline cream and mocha ice cream



« N'est pas Gourmand qui veut »
Anthelme Brillat-Savarin

[RÉSERVEZ UNE TABLE](#)

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