



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 »

Menus

Vauban

*Lunch menu
served from tuesday to friday*

Starter-main course or
Main course-dessert 40 €

Starter-main course- dessert 55 €

Onion soup
emulsion of toast and Comté 24 months

Dombes duck,
*roasted fillet, carrots and caraway seed juice,
steamed burgundy beer "Bernard Loiseau »*

OR

Potager des Ducs
variation of vegetables of the moment

Chestnut
*Cazette® from Burgundy and crémant from
Burgundy blanc de blancs*

In addition, we offer you:

Platter of cheeses *matured by the Porcheret cheese factory
from our regions Bourgogne-Franche-Comté, Auvergne,
from the world
made from cow, goat and sheep milk* **18€**

Talmay

*Served from tuesday to saturday
120€*

Reinterpretation of the chicken
« Madame Gaston-Gérard » ways

Perfect egg in meurette revisited
yellow bay smoked

OR

Trout fillet from Moulin de Pierre
*salted with spices, marshmallow with herbs and roots, celery
vinaigrette with camelina oil*

The zander
*roasted, in a parsley crust,
wrapped in potatoes and egg yolk sauce
*Tribute to Bernard Loiseau**



Burgundy veal
*fillet roasted in a sauté pan, Madeira sauce
green asparagus just blanched, truffle ivory*

Cheese trolley
*matured by the Porcheret cheesemaker
Extra 18 €*

The pear
Flavigny anise vanilla

March 23 : Our products are fresh and seasonal, so subject to change from week to week.

All our services are net prices, services included. Our menus are excluding drinks.

Beef, poultry, game from France and the EU.

Starters €

Perfect egg in meurette revisited 34
yellow bay smoked

Trout fillet from Moulin de Pierre 35
salted with spices, marshmallow with herbs and roots, celery vinaigrette with camelina oil

Onion soup 32
emulsion of toast and Comté 24 months

Fishes

Roast bass 48
Juniper berry gnocchi, bone juice in yellow wine and braised leeks

The zander 46
roasted, in a parsley crust, wrapped in potatoes and egg yolk sauce
Tribute to Bernard Loiseau



Meats

Charolais beef from the Ferme de Clavisy in two tastings: 60
 - Roast, malted whiskey juice and velvet of undergrowth, oak lentins from the Dijon mushroom farm
 - Confit with red wine, and mushroom cappuccino with tonka beanCharolais beef

Squab matured in salt from Corton 56
matured in salt and sugar, with fennel from the Potager des Ducs
in variation, smoked and candied

Lamb 55
flamed salsify in a crunchy salad, black garlic jus

Fromages

Cheese trolley 18
matured by the Porcheret cheesemaker



Desserts	€
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The pear <i>Flavigny anise vanilla</i>	18
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Chestnut <i>Cazette® from Burgundy and crémant from Burgundy blanc de blancs</i>	18
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The chocolate <i>intense creamy Santo Domingo 70%, morello cherry velvet with pinot noir and Manjari mousse 64% in addition to our Vauban and Talmay menus 5€.</i>	20
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« N'est pas Gourmand qui veut »
Anthelme Brillat-Savarin