



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

*« Expressing the elegance of Burgundy »*

# The menu of chef Jean-Bruno Gosse



Starters	€
Perfect egg in meurette revisited <i>yellow bay smoked</i> <i>"The Creativity Award »</i> <i>of the 2022 World Eggs in Meurette Championship</i>	34
Trout fillet from Moulin de Pierre <i>salted with spices, marshmallow with herbs and roots, celery vinaigrette with camelina oil</i>	35
Onion soup <i>emulsion of toast and Comté 24 months</i>	32
Fishes	
Roast bass <i>Juniper berry gnocchi, bone juice in yellow wine and braised leeks</i>	48
The zander <i>roasted, in a parsley crust, wrapped in potatoes and egg yolk sauce</i> <i>Tribute to Bernard Loiseau</i>	46
Meats	
Charolais beef from the Ferme de Clavisy <i>in two tastings:</i> - 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	60
Squab matured in salt from Corton <i>matured in salt and sugar, with fennel from the Potager des Ducs</i> <i>in variation, smoked and candied</i>	56
Lamb <i>flamed salsify in a crunchy salad, black garlic jus</i>	55
Fromages	
Platter of cheeses matured by the Porcheret cheese dairy <i>from our regions Bourgogne-Franche-Comté, Auvergne, from the world</i> <i>made from cow, goat and sheep milk</i>	18

March 23: 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

# Menus

## Vauban

*Lunch menu  
served from tuesday to friday*

Starter-main course or  
Main course- dessert 40 €

Starter-main course-and dessert 55 €

Onion soup  
*emulsion of toast and Comté 24 months*

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

OR

Potager des Ducs  
*variation of vegetables of the moment*

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The chestnut  
*Cazette® from Burgundy and crémant from  
Burgundy blanc de blancs*

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### **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*

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Perfect egg in meurette revisited  
*yellow bay smoked*  
"The Creativity Award  
of the 2022 World Eggs in Meurette Championship

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*

20<sup>th</sup>  
BERNARD  
LOISEAU  
2007-2022

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

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

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The pear  
*Flavigny anise vanilla*

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

Beef, poultry, game from France and the EU.



To be ordered at the beginning of your meal

Desserts	€
The pear <i>Flavigny anise vanilla</i>	18
The chestnut <i>Cazette® from Burgundy and crémant from Burgundy blanc de blancs</i>	18
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

"Not just anyone can be a gourmet".  
Anthelme Brillat-Savarin

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