



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 »

Menus

Vauban

*Lunch menu
served from tuesday to friday*

Starter-main course <u>or</u>	
Main course- dessert	40 €
Starter-main course-and dessert	55 €

Green asparagus
shell velvet cake, milky Oolong tea gazpacho

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

OR

Potager des Ducs
variation of vegetables of the moment

The 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€

4 course starter, fish, meat, dessert

95€

3 course starter, fish or meat, dessert

Reinterpretation of the chicken
« Madame Gaston-Gérard » ways

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

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.

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
Green asparagus <i>shell velvet cake, milky Oolong tea gazpacho</i>	36
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 bean	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

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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%</i> <i>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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