



LOISEAU  
DU TEMPS®

Welcome to the former “Conservatoire” of Besançon. Once a granary in the 18th century, then a clock-making school, a music and dance conservatory, it also housed the school of fine arts in the 19<sup>th</sup> century. With “Loiseau du Temps”, the Conservatory regains the nourishing function of its beginnings.

« *Celebrate the terroir of Burgundy-Franche-Comté* »

# The Menu

## Starter

€



8 snails from Montimirey-la-Ville  
*parsley coulis and garlic puree*

20



Red bettroot cooked in a sal crust  
*blackberry coulis and pickles*

15



Eggplant caviar,  
*fresh goat cheese, fresh raspberry and redcurrant*

14

“Pork IGP Comtois” country terrine  
*cooked in a red kuri squash, homemade pickles*

14

## Dishes to share

Wellington Beef (for 2 people)  
*“délicatesse” potatoes*  
*Around 30min of cooking*  
*extra french girolles*

38/pers

12

## Dishes

Beef skirt steak 180g  
*mashed potatoes and gravy*

28

Brook trout  
*squash gratin, pumpkin seed praline and saffron fish stock*

32

Chicken leg struffed with morel mushrooms,  
*jerusalem antihoke purée and poultry gravy*

26

Morteau sausage in brioche  
*porto wine sauce, fresh cherries*

24

## Cheeses

Plat of 5 cheeses from Burgundy-Franche Comté and elsewhere  
*Selected with the best Cheese Worker of France Marc Janin*

18

## Dessert trolley

*From the recipes of the Relais Bernard Loiseau*

12

Paris - Besançon  
*home made praline with piemont hazelnut*

(the unit)

Dark chocolate finger, and Morello cherries  
*dark chocolate mousse, dark chocolate cookie, griottine insert and sarrazin shortbread*

Pear pie  
*vanilla cream, poached pears and walnut caramel*

Pineapple and coconut finger cake  
*coconut mousse, coconut dacquoise, pineapple insert and coconut shortbread*

Lemon finger with basil and lime insert  
*lemon mousse, hazelnut dacquoise*



Tribute to Bernard Loiseau



Vegetable dish

# Lunch menu

Except Saturday and holidays

*\*Served only at lunch*

Starter, main course **or** main course,  
dessert 28€\*

Starter, main course, dessert 38€\*

Cream of butternut soup  
*chestnut fragments and hazelnut oil*

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Beef Chuck  
*braised in red wine, gratin dauphinois*

Or

Roman Style Gnocchis  
*garden of vegetables and parmesan cream*  
\*\*\*\*\*

Marc Janin's plate of 5 cheeses  
*extra 18€*

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Dessert carte  
*one dessert of your choice*

Winter 2023 : our products are fresh and in season, and therefore subject to daily change.  
All our prices are net, service included. Our menus do not include drinks. Free drinking water.  
Beef, poultry and game from France and the EU.

# New Year's Eve Menu

120€

Pressed potatoes  
*with truffle vinaigrette*

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Fillet of Saint Pierre  
*hollandaise emulsion and Brussels sprouts*

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Hare à la Royale  
*and Jerusalem artichoke purée*

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Homemade cancoillotte with black truffle

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Brown and blackcurrant finger

\*\*\*

Mignardises



Discover our Bernard Loiseau online store



[www.boutique-loiseau.com](http://www.boutique-loiseau.com)