



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

« Appreciating the elegance of Burgundy »

Menu

Starters	€
Perfect egg in meurette revisited <i>yellow bay smoked</i> <i>« Creativity award »</i> <i>of the 2022 World Eggs in Meurette Championship</i>	34
Poultry galantine from Bresse Richelieu <i>with pistachios, mustard cream with truffles and young shoots</i>	36
Scallops <i>Pochouse sauce, rock juice essence, turmeric chardonnay gem</i>	41
Fishes	
The sole <i>with brown butter, shellfish, seaweed gnocchi with grey shrimps milk</i>	52
The cod <i>back in mother-of-pearl sauce with Dijon mushrooms, oyster mushroom royale with smoked soy, fine broth of undergrowth steamed with lovage</i>	45
Meats	
Charolais beef from the Ferme de Clavisy <i>in two tastings:</i> - roast, Maldant malted whiskey jus, fondant potatoes with marrow, mustard from Fallot - chuck confit in red wine “Sénateur Couteaux style”, celery’s cloud	60
Squab matured in salt from Corton <i>matured with salt and sugar, royal pumpkin with gingerbread, apple confit with calvados</i>	56
The Royal hare, <i>pepper sauce and sweet garlic leaf tart</i>	58
Cheeses	
Platter of cheeses matured by the Porcheret cheese dairy <i>from our regions Bourgogne-Franche-Comté, Auvergne and from the world, made from cow, goat and sheep milk</i>	18

Menus

Vauban

*Lunch menu
served from Tuesday to Friday
(except public holidays)*

Starter, main course **ou** main
course, dessert 40€

Starter, main course, dessert 55€

Poultry galantine from Bresse Richelieu
*with pistachios, mustard cream with truffles
and young shoots*

Burgundy lamb,
*pressed shoulder with tonka bean,
autumn porcini mushrooms with thyme sprouts,
leafy vegetable pesto from the Ducs' garden*

OR

Potager des Ducs
variation of vegetables of the moment

The savarin
with citrus fruit, fresh lime and verbena pepper

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

starter, fish, meat, dessert 120€

*starter, fish **or** meat, dessert* 95€

Back to the gougère
Brillat-Savarin cheese and Tahitian Vanilla

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

OR

Scallops,
*Pochoise sauce, rock juice essence,
turmeric chardonnay gel*

The cod,
*back in mother-of-pearl sauce with Dijon mushrooms, oyster
mushroom royale with smoked soy,
fine broth of undergrowth steamed with lovage*

Venison,
*sautéed back with cocoa nibs,
potatoes à la dauphine,
quince chutney with cranberry sauce*

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

The milk
*"écow's milk with a twist":
creamy, iced, melting and crunchy*

December 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.

To ordered at the beginning of your meal

Desserts	€
The Savarin <i>with citrus fruit, fresh lime and verbena pepper</i>	18
The Milk <i>"cow's milk with a twist": creamy, iced, melting and crunchybe</i>	18
The Dulcey yuzu <i>hint of extra virgin olive oil</i> <i>in addition to our Vauban et Talmay menus 5€</i>	20

December 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.

New Year's Eve Menu

220€

Gillardeau oysters à la flamme
Dubarry velvet and citrus butter

Crayfish
*in fine quenelles, with Chablis, pochouse style,
celery oil and osciètre caviar*

The sole
*with hazelnut butter, hull ivory
and Jerusalem artichoke lightly smoked with Crau hay*

Cloudy egg meurette style

Farm capon in demi-deuil
*with Cazette du Morvan oil,
Anna apple with Burgundy truffle*

Intense verbena and coconut freshness

Chestnut
66% dark chocolate from Mexico, lightly spiced with Crémant de Bourgogne