

*Renovation of «Loiseau des Ducs» 1 * Michelin restaurant in Dijon*



For its 10th Opening Anniversary in the very heart of Dijon, the restaurant « Loiseau des Ducs » is renovated under the initiative of Bérangère Loiseau.

After the renovation of « Loiseau des Vignes » in Beaune, and began the refurbishment of the historical house in Saulieu, the general director continues the embellishment of the group's premises. She is committed to place them in a modernity while paying tribute to their history and DNA.



“Celebrate the elegance of Burgundy”

Opened in July 2013 by Dominique Loiseau, «Loiseau des Ducs» got his first star from 2014 with **Louis-Philippe Vigilant**, who moved to Saulieu to take over from Patrick Bertron. In 2022, the restaurant welcomes its new chef, **Jean-Bruno Gosse**. His mission is to **express the elegance of Burgundy**, by interpreting the classics of the Burgundian terroir. «Loiseau des Ducs» transcribes with precision Bernard Loiseau's culinary style: sharp tastes, fine sauces, and the respect for the product.

The work realised in the restaurant's three dining rooms echoes this culinary promise. The new decoration respects the historical building and enhance even more the **natural elements of the place** (apparent stone walls, French-style ceiling). The colours range (chose in collaboration with the colourist Marie Augagneur) evoke the **Burgundian shades**, especially with the blackcurrant, which we find on the furnitures and window frames. The coating of natural lime converse with the feminine powdered shades to make a nod to the Duchesses of Burgundy!



Three dining rooms, three atmospheres

The restaurant has this specificity of being composed with three dining rooms, each one having a completely different atmosphere:

1. The 16th century **vaulted room**, heritage of the hotel of Talmay
2. The 19th **bourgeois living room** with its fireplace and panelling
3. The typical **Burgundian habitat** living room with its French-style ceiling and apparent stone walls.

Innovation and modernity are provided by the openings, both between the rooms and to the street, the luminaires and this original mirrored ceiling.

The Loiseau distinctive features, implemented in the recent projects of Besançon and Beaune, are remembered here : **the moulded oak oenothèque**, the massives oak tables, the seats, thus reinforcing, a directive line in our restaurants.



The chef Jean-Bruno Gosse

In this will of expressing the elegance of Burgundy, Jean-Bruno Gosse reworks the typical dishes of the terroir and transposes them in a refined register. As his interpretation of the well-known egg in meurette, which he calls «As an egg in meurette, cloud of candied white and yellow, smoked with hay», having received the «Creativity award» of the 2022 World Eggs in Meurette Championship (Clos Vougeot). His Corton Squab, also, aged with salt and sugar, allowing a very quick cooking in last minute. For the beef and the veal, he is working with the farm of Clavisy, the vegetables came from the Dukes vegetable garden. The Fallot mustard is found in sauce, the Mulot&Petitjean ginger bread in a royale of mushrooms, the buds of Morvan fir tree in pickles...



1.



2.



3.

Practical informations:

Chef: Jean-Bruno Gosse

Dining Room Manager: Christophe Robbé

a capacity of 50 places, groups welcome and privatisation

Vauban Menu from 40€

Talmay Menu from 95€

Closed on sundays & mondays

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Caption:

1. As an egg in meurette

2. Corton Squab from Patrice Sanchez

3. The Chocolate

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