

Loiseau des Ducs is located in a hotel classified as an historic monument "Talmay Hotel" formerly known as Hôtel des Barres from the 16<sup>th</sup> century

« Appreciating the elegance of Burgundy »

# Menu

Starters	€
As an egg in meurette  Cloud of candied white and yellow smoked with hay  « Creativity award »  of the 2022 World Eggs in Meurette Championship	34
Burgundy Snail white asparagus roasted with with light garlic, velvety Vincent sauce with herbs from the "Combes Dijonnaise"	38
From oceans and rivers	
The scallop with Dijon mushrooms, oyster mushroom royale with smoked soy and a fine iodized broth steamed with Bear's garlic	42
The Lobster with yellow wine, salt-crusted beet tartlet and Burgundy "cazette"	62
From pastures and fields	
Corton Squab from Patrice Sanchez aged with salt and sugar, young grilled leeks and vegetal mimosa	56
Calf Sweetbread of heart, sautéed with sautoir, truffle mashed potatoes in Bernard Loiseau's way and vegetables	62
Cheeses	
Plate of cheeses matured by the Porcheret cheesemaker from our regions Bourgogne-Franche-Comté, Auvergne and from the world, made from cow, goat and sheep milk	18

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

40€

## Vauban

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

Starter, main course **or** main course, dessert

Starter, main course, dessert 55€

### The Mackerel

matured in sweet and sour chardonnay, almond cream with turmeric and Amaranthaceae pickles, Burgundy caviar

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### The Dombes Duckling

leaves vegetables from the Ducs Vegetables Garden raw and cooked, blood orange and lemon marigold

#### OR

Ducs Vegetables Garden variation of vegetables of the moment

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## In addition, we offer you:

Platter of cheeses

matured by the Porcheret cheesemaker from our regions Bourgogne-Franche-Comté, Auvergne, from the world made from cow, goat and sheep milk 18€

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Intensely Agrums cloud of citrus, candied limequat, sweetness of biscuit

OR

Trio of Frosts

fruits and aromatic herbs

## Talmay

Served from Tuesday to Saturday

*4 courses starter, fish, meat, dessert* 120€

3 courses starter, fish <u>or</u> meat, dessert 95€

Back to the nonnette Mulot & Petitjean de Dijon

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As an egg in meurette

cloud of candied white and yellow smoked with hay
"The Creativity Award
of the 2022 World Eggs in Meurette Championship

OR

### Burgundy Snail

white asparagus roasted with with light garlic, velvety Vincent sauce with herbs from the "Combes Dijonnaise"

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#### The Cod

back with nacre and Dijon mushrooms, oyster mushroom royale with smoked soya, fine undergrowth broth steamed with lovage

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## The Clavisy Veal

fillet rosé, juice with Noilly Prat, green asparagus and Bernard Loiseau-style egg yolk sauce, with Saint-Jean truffles

Cheese Plate

matured by the Porcheret cheesemaker

extra 18€

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The Pavlova

salted flower caramel ice cream and cloud of milk jam, tart sauce



# To order at the beginning of your meal

Desserts	€
Intensely Agrums cloud of citrus, candied limequat, sweetness of biscuit	18
The Pavlova salted flower caramel ice cream and cloud of milk jam, tart sauce	18
The Chocolate  Manjari and St Domingue, soft palet of intense chocolate,  kasha seed bitter ice cream	20
Trio of Frosts fruits and aromatic herbs	15

\*In addition to our Vauban and Talmay Menus
The Chocolate 5€