



LOISEAU
DU TEMPS®

Welcome to Besançon's former "Conservatoire". Once a granary in the 18th century, then a watchmaking school, a music and dance conservatory, it was also home to the School of Fine Arts in the 19th century. With "Loiseau du Temps", the Conservatoire regains its original function as a place of nourishment.

"Celebrating the terroir of Burgundy-Franche-Comté"

Lunch Menu

Except Saturdays and public holidays

**Served only at lunch*

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

Starter, main course, dessert 38€*



Zucchini's spaghettis,
Mint cream & fresh goat cheese

*IGP d'oc « le Village » chardonnay 2023 Métairie D'Alon * (8cl)*

Haddock loin,
Smoked bacon and peas, lard emulsion

Côtes de nuits-villages « les Combes » 2020 Edouard Delaunay (8cl)

Red berries' pavlova

FOOD AND WINE PAIRING : 24€

Dish in tribute to Bernard Loiseau



Vegetable dish



April 2025 : Our products are fresh and in season, and therefore subject to daily change.
All our services are net prices, service included. Our menus do not include drinks. Free drinking water.
Beef, poultry and game of French and EU origin.

Our menu

Starters

	€
Game's terrine with hazelnuts and juniper berries, <i>Gherkin coulis and homemade pickles</i>	16
Oyster mushrooms velouté <i>Luxeuil's ham</i>	17
Farms eggs in casserole dish, <i>Oyster mushroom cream and vin jaune</i>	19
White asparagus & mimosa eggs, <i>Blue de Gex cream and hazelnuts</i>	20

Dishes to share for two people

Fricassée of Farm Chicken Thighs from Gy, <i>Morel Mushroom and Yellow Wine Sauce,</i> <i>Artisanal Organic Pasta from Torpes (Franche-Comté)</i>	38/pax
Pork chop from Côte d'Or (Burgundy) grilled with Jura cheese <i>Glazed vegetables, caramelized onion sauce</i>	32/pax

The signature dish of Loiseau du Temps, Stuffed cabbage

*Stuffed cabbage with Morteau sausage
& Luxeuil ham, reduced meat jus*

By reservation 24 hours in advance (available for 4 people)

36/pax

Dishes

Trout from Moulin de Pierre, grilled white asparagus & trout roe <i>Emulsified Beurre Nantais</i>	30
Comtois beef cheek, <i>Carrot Mousseline with Licorice, Burgundy-Style Juice</i>	31
French beef filet medallion (140 gr), <i>Mashed potatoes, Smoked pepper and macvin sauce</i>	35

Cheese

€

Cheese selection

12

From Bouchet's Cheesemonger

Dessert trolley *of our pastry chef Etienne*

12

(the unit)

Paris - Besançon

Chou craquelin, creamy homemade hazelnut praline

Pear dessert, macvin and popcorn

Dulcey chocolate mousse, pear insert and macvin

Lemon meringue pie

Mandarin finger

Cardamom bavaroise, white chocolate ganache

All chocolate dome (gluten free)

Gluten free shortbread biscuit, hot chocolate mousse, caramelised buckwheat



Discover our Bernard Loiseau online store



www.boutique-loiseau.com