

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	€
Snacked Gillardeau oysters, candied shallot flavoured mashed butternut, lovage mayonnaise and finger lime, Maison Boudier's saffron gin flavoured oyster water emulsion	34
Asparagus with Vinaigrette Grilled and steamed asparagus, wild garlic hollandaise, shallot vinaigrette, and poultry jus	32
Rabbit terrine from our region little vegetables pickles, tarragon mustard Fallot whipped cream	30
From oceans and rivers	
Brill with Sorrel Artichoke mousseline and sesame fritters, barbillon ragout, and sorrel fish broth	56
From pastures and fields	
Roasted lamb Glazed peas, caramelized onion and soubise sauce, peppermint sauce	60
Pornic's pigeon cooked breast side down Swiss chard and olive cake, blackcurrant pepper juice	58
Cheeses	
Platter 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

Menus

Vauban

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

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

Starter, main course, dessert 55€

Candied egg yolk

smoked potatoes foam, Morvan's dried ham, egg white's caviar

Burgungy's black chicken

Chicken breast and candied thigh, Burgundy's hazelnut flavored celery in texture, well-seasoned juice

OR

Ducs Vegetables Garden

variation of vegetables of the moment

Cheese plate matured by the Porcheret cheesemaker

extra 18€

The verjuice baba

poached pear, spiced syrup, vanilla whipped cream

Talmay

Served from Tuesday to Saturday

4 courses starter, fish, meat, dessert 120€

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

Snacked Gillardeau oysters

candied shallot flavoured mashed butternut, lovage mayonnaise and finger lime, Maison Boudier's saffron gin flavoured oyster water emulsion

OR

Asparagus with Vinaigrette

Grilled and steamed asparagus, wild garlic hollandaise, shallot vinaigrette, and poultry jus

Brill with Sorrel

Artichoke mousseline and sesame fritters, barbillon ragout, and sorrel fish broth

Roasted lamb

Glazed peas, caramelized onion and soubise sauce, peppermint sauce

Cheese plate matured by the Porcheret cheesemaker

extra 18€

Honey and chestnut liqueur candied apple applesauce, apple and chestnut crème fraiche, Granny Smith apple sorbet

OR

White chocolate mousse

citrus fruit scent, mint pesto, caramel and Morvan's hazelnut sauce



To order at the beginning of your meal

Desserts	€
White chocolate mousse * citrus fruit scent, mint pesto, caramel and Morvan's hazelnut sauce	20
Honey and chestnut liqueur candied apple * applesauce, apple and chestnut crème fraiche, Granny Smith apple sorbet	19
The verjuice baba poached pear, spiced syrup, vanilla whipped cream	17
*In addition to our Vauhan menu 5€	