

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
Crispy veal sweetbread potato millefeuille and black Burgundy truffle mousseline, with a brown butter jus	62
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) Talmay

Served from Tuesday to Saturday

Starter, main course **or** main 4 course, dessert

40€

55€

Starter, main course, dessert

4 courses starter, fish, meat, dessert 120€

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

95€

Candied egg yolk

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

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

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

Brill with Sorrel

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

Cheese plate

matured by the Porcheret cheesemaker

extra 18€

Roasted lamb

Glazed peas, caramelized onion and soubise sauce, peppermint sauce

Cheese plate

matured by the Porcheret cheesemaker

extra 18€

Revisited desert rose

Bernard Loiseau's pure chocolate, marmalade and Cointreau orange mousse, chocolate biscuit

OR

Lemon balm strawberry

stewed and fresh strawberries, lemon balm and Anjou's cream with cowslip flower ice cream

The verjuice baba poached pear, spiced syrup, vanilla whipped cream

May 2025: 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. Information on the allergens present is available to you at the entrance to the restaurant.



To order at the beginning of your meal

Desserts	€
Revisited desert rose * Bernard loiseau's pure chocolate, marmalade and Cointreau orange mousse, chocolate biscuit	20
Honey and chestnut liqueur candied apple * applesauce, apple and chestnut crème fraiche, Granny Smith apple sorbet	19
Lemon balm strawberry * stewed and fresh strawberries, lemon balm and Anjou's cream with cowslip flower ice cream	17
*In addition to our V auban menu 5€	