

# LOISEAU DES DUCS®

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	€
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

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

# 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

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Talmay

Served from Tuesday to Saturday

4 courses starter, fish, meat, dessert  $120 \in$ 

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

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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

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Cheese plate matured by the Porcheret cheesemaker **extra 18€** 

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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

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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

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Cheese plate matured by the Porcheret cheesemaker *extra 18€* 

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



# DES DUCS.

# 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 Vauban menu 5 $\epsilon$ 



50th Anniversary Menu Bernard Loiseau

(Starting June 1st)

3-course menu – €98 4-course menu – €125

Dijon snails

Garlic purée by Bernard Loiseau, nettle velouté, and Chablis emulsion

# OR

Foie gras and pork trotter

Foie gras mousse and crispy pork trotter, green bean salad, walnut oil vinaigrette

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# Roasted pike-perch

Corcelotte mushrooms, Maison Kaviari caviar, "pochouse" sauce

# OR

Thyme-roasted lamb saddle

Morvan-style crapiauds, onion soubise, glazed green peas, rich thyme jus

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Revisited chocolate "rose des sables"

Pure chocolate ice cream by Bernard Loiseau, orange marmalade and foam with Cointreau, chocolate tuiles

## OU

Gingerbread cream by Mulot & Petitjean

Aniseed ice cream from Flavigny, gingerbread praline, opaline tuiles