



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 Franche-Comté"

Menu of the Times

Available every day except Saturday evening and public holidays

38 €

Chilled minty velouté,
Green peas & fresh goat cheese.

*Entre-deux-mers « les fleurs du mal » 2024 H. Laborde & M. Vaud * (8cl)*

Pork tenderloin,
Zucchini and bell pepper sauté, smoked paprika corn cream

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

Strawberry & rhubarb charlotte
Crémant de Bourgogne « l'Excellence » blanc de blancs brut Bernard Loiseau (12cl)

WINE PAIRING MENU: €24.00

Lunch 28 €

Starter & Main or Main & Dessert

*Available from Tuesday to Saturday lunchtime
(excluding public holidays)*

May 2025: Our products are fresh and seasonal, so they are subject to daily changes.
All our services are net prices, including service. Our menus do not include beverages. Free drinking water available.
Beef, poultry, and game from France and the EU.

Our menu

€

Starters

Game's terrine with hazelnuts and juniper berries,
Gherkin coulis and homemade pickles 16

Oyster mushrooms velouté
Luxeuil's ham 17

Farms eggs in casserole dish,
Oyster mushroom cream and vin jaune 19

White asparagus & mimosa eggs,
Blue de Gex cream and hazelnuts 20



Dishes to share for two people

Pork chop from Côte d'Or (Burgundy) grilled with Jura cheese
Glazed vegetables, caramelized onion sauce 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
Emulsified Beurre Nantais 30

Comtois beef cheek,
Carrot Mousseline with Licorice, Burgundy-Style Juice 28

French beef filet medallion (140 gr),
Mashed potatoes, Smoked pepper and macvin sauce 35

Signature dish of Bernard Loiseau

Roasted pike-perch
Caramelized shallot fondue, red wine sauce
(Available from June 1st) 26



Plat hommage à Bernard Loiseau 

Plat végétal 

€

Cheese

Cheese selection

12

From Bouchet's Cheesemonger

Dessert trolley *of our pastry chef Etienne*

10

(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

Lemon jelly, lemon cream, and Italian meringue

Strawberry & rosemary dessert,

Rosemary mousse, strawberry insert & strawberry jelly

All chocolate dome (gluten free)

Gluten free shortbread biscuit, hot chocolate mousse, caramelised buckwheat



Discover our Bernard Loiseau online store



www.boutique-loiseau.com