



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)*

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

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

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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

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## 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](http://www.boutique-loiseau.com)