



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 €

Tomato Gazpacho,  
*Strawberries & Red Port Sorbet.*

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

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Ling Fish Fillet,  
*Lemon-Scented Roman-Style Gnocchi & Basil Pesto*

*Lirac « roc-Epine » 2023 Domaine Lafond \* (8cl)*

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Raspberry & Melon Dome

*Alsace grand cru « Vorbourg » vendanges tardives 2018 René Muré \*\* (8cl)*

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, <i>Gherkin coulis and homemade pickles</i>	12
Oyster mushrooms velouté <i>Luxeuil's ham</i>	15
Farms eggs in casserole dish, <i>Oyster mushroom cream and vin jaune</i>	17
White asparagus & mimosa eggs, <i>Blue de Gex cream and hazelnuts</i>	18

## Dishes to share for two people

Pork chop from Côte d'Or (Burgundy) grilled with Jura cheese <i>Glazed vegetables, caramelized onion sauce</i>	32/pax
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## Dishes

Vesoncio Burger <i>Mortean sausage patty &amp; Luxeuil ham, pulled Comtoise pork cheek, Morbier cheese &amp; pickled red onions, smoked gribiche sauce</i>	25
Roasted pike-perch <i>Fondue d'échalotes confites, sauce vin rouge</i>	28
French beef filet medallion (140 gr), <i>Mashed potatoes, Smoked pepper and macvin sauce</i>	35

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)

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)