



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 €

Aube Trout 32

*Delicately smoked and poached Aube trout, fresh Gallia and Charentais melons, vegetable vierge sauce infused with Bourgogne cazette hazelnut.*

30

Verbena Tomatoes

*Flame-charred heirloom tomatoes from the Potager des Ducs, verbena oil—confit cherry tomatoes, and a creamy fresh goat cheese emulsion.*

Pig's Trotter 35

*Crispy pig's trotter with foie gras mousse, green bean salad, and walnut oil vinaigrette.*

## From oceans and rivers

Brill with Sorrel 56

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

## From pastures and fields

Bresse Chicken 56

*Breast and leg, eggplant cannelloni and caviar, black garlic condiment and smoked emulsion, savory-infused poultry jus.*

Charolais Beef Fillet 58

*Carrot and bone marrow ravioli, carrot in multiple textures, carrot-top and tonka bean condiment, sweet clover—infused beef jus.*

## Cheeses

Platter of cheeses matured by the Porcheret cheesemaker 18

*from our regions Bourgogne-Franche-Comté, Auvergne and from the world, made from cow, goat and sheep milk*

# Menus

## Vauban

*Lunch menu  
served from Tuesday to Friday  
(except public holidays)*

Starter, main course **or** main  
course, dessert 40€

Starter, main course, dessert 55€

### Tomato Gazpacho

*Fresh cherry tomatoes from the Potager des Ducs, creamy goat cheese,  
and basil pesto.*

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Honey-Glazed Braised Veal Breast  
*zucchini textures with marigold, and gastrique sauce*

**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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Poached Rhubarb  
*milk malt and blackcurrant pepper, rhubarb mousse and Bellenium  
beer essence, malt nougatine*

## Talmay

*Served from Tuesday to Saturday*

*4 courses starter, fish, meat, dessert* 120€

*3 courses starter, fish **or** meat, dessert* 95€

### Tomatoes with Verbena

*Flame-charred heirloom tomatoes from the Potager des Ducs, verbena  
oil—confit cherry tomatoes, and creamy fresh goat cheese.*

**OR**

### Pig's Trotter

*Crispy pig's trotter with foie gras mousse, green bean salad, and  
walnut oil vinaigrette*

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### Brill with Sorrel

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

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### Charolais Beef Fillet

*Carrot and bone marrow ravioli, carrot in multiple textures, carrot-  
top and tonka bean condiment, sweet clover—infused beef jus.*

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

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Apricot and Blueberry  
*Apricot clafoutis, apricot crème Madame, elderflower ice cream, and  
blueberry ragout.*

**OR**

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

July 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.



LOISEAU  
DES DUCS®

*To order at the beginning of your meal*

Desserts €

Revisited desert rose \* 20  
*Bernard loiseau's pure chocolate, marmalade and Cointreau orange mousse,  
chocolate biscuit*

Raspberries from Ferme Marcs d'Or \* 18  
*Fresh raspberries, meringue and whipped cream, raspberry sponge cake, mint  
sorbet, light fromage blanc mousse, and caramelized oats.*

Lemon balm strawberry \* 18  
*stewed and fresh strawberries, lemon balm and Anjou's cream with cowslip flower  
ice cream*

*\*In addition to our Vauban menu 5€*