



Loiseau des Ducs is located in a hotel classified as an historic monument “Talmay Hotel” formerly known as Hôtel des Barres from the 16th 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.*

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

OR

Ducs Vegetables Garden
variation of vegetables of the moment

Cheese plate
matured by the Porcheret cheesemaker
extra 18€

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*

Brill with Sorrel

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

Charolais Beef Fillet

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

Cheese plate
matured by the Porcheret cheesemaker
extra 18€

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

OR

Revisited sand rose

*Bernard Loiseau pure chocolate ice cream, orange marmalade and
Cointreau sparkling mousse, chocolate tuile."*

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.

Fig with Blackcurrant * 19
Caramelized and candied figs with blackcurrant crème, almond biscuit and blancmange, blackcurrant sorbet.
**In addition to our Vauban menu 5€*