



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 at lunch only

38 €

Perfect egg,

Franc-Comtois velouté with cancoillotte and dry-cured ham petals.

*Cotes-du-rhone « clémentia » 2023 Domaine les aphyllantbes** (8cl)*

Poultry ballotine,

mushroom fricassée and potato pancakes with Comté cheese

*IGP des collines rhodaniennes « granit » viognier 2023 David Reynaud ** (8cl)*

Griottines entremet,

pistachio mousse & white chocolate shells

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

WINE PAIRING MENU: €24.00

Lunch 28 €

Starter & Main or Main & Dessert

June 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
Tomato tartare with marjoram, <i>mozzarella espuma from Ligny farm, Parmesan crumble</i>	18
Mushroom crust, <i>Vin Jaune & soft-boiled egg</i>	19

Dishes to share for two people

32/pax

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

Dishes

Vesoncio Burger <i>Mortean sausage patty & Luxeuil ham, pulled Comtoise pork cheek, Morbier cheese & pickled red onions, smoked gribiche sauce</i>	25
Roasted pike-perch <i>Caramelized shallot fondue, red wine sauce</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