

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 »

La carte

Starters	€
Dijon Snails parsley and garlic butter, Bernard Loiseau garlic purée, celery stalk tempura, and watercress velouté.	32
Verbena Tomatoes Flame-charred heirloom tomatoes from the Potager des Ducs, verbena oil—confit cherry tomatoes, and a creamy fresh goat cheese emulsion.	30
Porcini mushrooms with Cazette from Burgundy sautéed and stewed, black garlic condiment	33
From oceans and rivers	
Roasted wild sea bass Cauliflower mousseline with Boudier house saffron gin, graffiti cauliflower, roasted fish-bone jus with spices	56
From pastures and fields	
Bresse Chicken Artichoke mousseline and sesame fritters, barbillon ragout, and sorrel fish broth	56
Charolais Beef Fillet Carrot and bone marrow ravioli, carrot in multiple textures, carrot-top and tonka bean condiment, sweet clover—infused beef jus.	58
Cheeses	
Platter of cheeses matured by the Porcheret cheesemaker from our regions Bourgogne-Franche-Comté, Auvergne and from the world, made from cow, goat and sheep milk	18

Our products are fresh and seasonal, so subject to change from week to week.

All our services are net prices, services included. Beef, poultry, game from France and the EU.

Information on the allergens present is available to you at the entrance to the restaurant

Menus

Vauban

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

55€

Perfect egg

Époisses sauce with steamed vegetables

Trout from the Aube

Small spelt risotto, colorful radishes, beurre blanc sauce

OR

Ducs Vegetables Garden variation of vegetables of the moment

Cheese plate

matured by the Porcheret cheesemaker extra 18€

Mulot & Petitjean Gingerbread Cream

Flavigny anise ice cream, gingerbread praline

Starter, main course or main course, dessert 40 €

Talmay

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

Porcini mushrooms with Cazette from Burgundy

sautéed and stewed, black garlic condiment

Roasted wild sea bass

Cauliflower mousseline with Boudier house saffron gin, graffiti cauliflower, roasted fish-bone jus with spices

OR

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€

Plum and Kefir

Almond biscuit, Sichuan pepper kefir espuma, macerated plum ice cream

OR

Revisited sand rose

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

Any change is possible, subject to an additional charge.

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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.



To order at the beginning of your meal

Desserts	€
Revisited desert rose * Bernard loiseau's pure chocolate, marmalade and Cointreau orange mousse, chocolate biscuit	20
Raspberries from Ferme Marcs d'Or * Fresh raspberries, meringue and whipped cream, raspberry sponge cake, mint sorbet, light fromage blanc mousse, and caramelized oats.	18
Fig with Blackcurrant * Caramelized and candied figs with blackcurrant crème, almond biscuit and blancmange, blackcurrant sorbet.	19
*In addition to our Vauban menu 5€	