

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
Foie gras from Maison Mitteault Pan-seared foie gras escalope, "Comtesse de Chambord" dry bean salad, cornelian cherry marmalade, and sweet-and-sour broth.	35
Mushrooms from Corcelotte black garlic béarnaise, creamy yellow-wine mushroom sauce	33
From oceans and rivers	
Scallops with Kaviari caviar butternut squash in textures, lovage mayonnaise, rich scallop-barb jus with black lemon	60
From pastures and fields	
Crispy veal sweetbread truffled potato millefeuille and mousseline	65
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

Talmay

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

55€

4 courses starter, fish, meat, dessert

3 courses starter, fish or meat, dessert 95€

120€

Pâté en croûte

Chicken, duck and pork terrine in a pastry crust, shallot compote, pickled vegetables, and Fallot mustard whipped cream

Foie gras from Maison Mitteault oie gras escalote. "Comtesse de Chambord" di

Pan-seared foie gras escalope, "Comtesse de Chambord" dry bean salad, cornelian cherry marmalade, and sweet-and-sour broth.

OR

Trout from the Aube

Small spelt risotto, colorful radishes, beurre blanc sauce

OR

Mushrooms from Corcelotte

black garlic béarnaise, creamy yellow-wine mushroom sauce

Ducs Vegetables Garden

variation of vegetables of the moment

Scallops with Kaviari caviar

butternut squash in textures, lovage mayonnaise, rich scallop-barb jus with black lemon

OR

Cheese plate

matured by the Porcheret cheesemaker extra 18€

Wild mallard duck roasted on the bone

glazed with blackcurrant ketchup, crispy leg cromesquis, Eric Roy's baby beetroot, blackcurrant-pepper jus

Mulot & Petitjean Gingerbread Cream

Flavigny anise ice cream, gingerbread praline

Starter, main course or main course, dessert 40 €

Cheese plate

matured by the Porcheret cheesemaker extra 18€

Walnut & Quince with Mead

Caramelized quince, praline cream with walnuts, pollen opaline, and honey ice cream

OR

Apple with Cider & Buckwheat

Apple variations, cider foam, buckwheat nougatine, and apple—cinnamon puff pastry

Any change is possible, subject to an additional charge.

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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 Pear and Bernard Loiseau Chocolate	€
	20
Poached and compote pear, Bernard Loiseau chocolate mousse and sauce, vanilla ice cream, and almond tuiles.	
Apple with Cider & Buckwheat Apple variations, cider foam, buckwheat nougatine, and apple–cinnamon puff pastry	18
Walnut and quince with mead caramelized quinces, praline and walnut cream, pollen opaline, and honey ice cream *In addition to our Vauhan menu 5€	19

Six-hands menu Iulian Fistos, Patrick Bertron & Aurélien Gransagne — Maison Vieira

Friday, December 12

190 €

Amuse-bouches

Iulian Fistos, Patrick Bertron & Aurélien Gransagne – Maison Vieira

Potato Vaporeux

With aged Salers cheese, young greens, and Melanosporum truffle

Aurélien Gransagne – Maison Vieira

Steamed Oyster

Sea jus and cucumber,

childhood-style tapioca, like a risotto

Patrick Bertron

Diving Scallops

Cooked in their shell, cabbage millefeuille, limequat gel, bacon powder, and smoked broth Aurélien Gransagne – Maison Vieira

Bresse Chicken with Cazette de Bourgogne

Roasted breast and confit leg, celery in textures, and rich jus with Cazette de Bourgogne Iulian Fisto**ș** — Loiseau des Ducs

Walnut and Quince with Mead

Caramelized quince, walnut and praline cream, quince-mead gel, pollen opaline, and honey ice cream Chef Iulian Fistoş — Loiseau des Ducs

New Year's Eve Menu

€250

Brown Crab and Kaviari Caviar

Colorful radishes and samphire salad, blinis with caviar, beurre blanc sauce

Sweetbread Ravioli

Jerusalem artichoke cream, walnut oil vinaigrette, and yellow-wine emulsion

Blue Lobster with Saffron

Confit fennel, seaweed béarnaise, kumquat gel, and saffron bisque

Bresse Chicken with Burgundy Truffle

Celery in textures, truffle condiment and gratin stuffing, truffled chicken jus

Apple and Buckwheat

Apple compote with cider, puffed buckwheat, and buckwheat mousse

Cazette de Bourgogne and Clementine

Cazette and clementine entremets, clementine sorbet, and Cazette de Bourgogne caramel