



LOISEAU  
DES DUCS.®

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 32

*parsley and garlic butter, Bernard Loiseau garlic purée, celery stalk tempura, and watercress velouté.*

Foie gras from Maison Mitteault 35

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

Mushrooms from Corcelotte 30

*black garlic béarnaise, creamy yellow-wine mushroom sauce*

## From oceans and rivers

Scallops with Kaviari caviar 60

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

## From pastures and fields

Crispy veal sweetbread 65

*truffled potato millefeuille and mousseline*

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*

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 €

Meurette-Style Poached Egg  
Red wine sauce  
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Stuffed Rabbit Saddle  
*Filled with Fallot mustard and tarragon, cabbage variations and rich  
jus*

**OR**

Ducs Vegetables Garden  
*variation of vegetables of the moment*

\*\*\*

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

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Mulot & Petitjean Gingerbread Cream  
*Flavigny anise ice cream, gingerbread praline*

Starter, main course or main course, dessert 40 €

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.

## Talmay

*4 courses starter, fish, meat, dessert 120€  
3 courses starter, fish or meat, dessert 95€*

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

**OR**

Mushrooms from Corcelotte  
*black garlic béarnaise, creamy yellow-wine mushroom sauce*

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Scallops with Kaviari caviar  
*butternut squash in textures, lovage mayonnaise, rich scallop-barb jus with black lemon*

**OR**

Wild mallard duck roasted on the bone  
*glazed with blackcurrant ketchup, crispy leg cromesquis, Eric Roy's baby beetroot, blackcurrant-pepper jus*

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

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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*



# LOISEAU DES DUCS.®

*To order at the beginning of your meal*

## Desserts €

20  
Pear and Bernard Loiseau Chocolate  
*Poached and compote pear, Bernard Loiseau chocolate mousse and sauce, vanilla ice cream, and almond tuiles.*

18  
Apple with Cider & Buckwheat  
*Apple variations, cider foam, buckwheat nougatine, and apple-cinnamon puff pastry*

19  
Walnut and quince with mead  
*caramelized quinces, praline and walnut cream, pollen opaline, and honey ice cream*

\*In addition to our Vauban menu 5€

To be ordered at the beginning of the meal

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Beef, poultry, game from France and the EU.

# Valentine's Day Menu

€210

## Scallop and Burgundy Truffle Carpaccio

*Fennel salad, truffle vinaigrette, and flaky truffle brioche*

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## House-made Mitteault Foie Gras

*Pan-seared foie gras escalope, dried beans, kumquat condiment, and sweet-and-sour broth*

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## Turbot with Kaviari Cristal Caviar

*Cabbage mille-feuille, red cabbage purée, and turbot lightly smoked with sorrel*

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## Veal Fillet with Burgundy Hazelnuts (Cazette)

*Crispy sweetbreads, smoked mashed potatoes, and rich Burgundy hazelnut jus*

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## Passion Fruit Granita and Kefir

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## Bernard Loiseau Chocolate Molten Heart

*Chocolate crémeux and vanilla ice cream*