



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

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€

Vanilla rice pudding
Poached Buddha's hand

Starter, main course or main course, dessert 40 €

*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

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*

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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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€

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Valentine's Day Menu

€210

Scallop and Burgundy Truffle Carpaccio

Fennel salad, truffle vinaigrette, and flaky truffle brioche

House-made Mitteault Foie Gras

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

Turbot with Kaviari Cristal Caviar

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

Veal Fillet with Burgundy Hazelnuts (Cazette)

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

Passion Fruit Granita and Kefir

Bernard Loiseau Chocolate Molten Heart

Chocolate crémeux and vanilla ice cream