



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 <i>parsley and garlic butter, Bernard Loiseau garlic purée, celery stalk tempura, and watercress velouté.</i>	32
Foie gras from Maison Mitteau <i>Pan-seared foie gras escalope, “Comtesse de Chambord” dry bean salad, cornelian cherry marmalade, and sweet-and-sour broth.</i>	35
Mushrooms from Corcelotte <i>black garlic béarnaise, creamy yellow-wine mushroom sauce</i>	30
From oceans and rivers	
Scallops with Kaviari caviar <i>butternut squash in textures, lovage mayonnaise, rich scallop-barb jus with black lemon</i>	60
From pastures and fields	
Crispy veal sweetbread <i>truffled potato millefeuille and mousseline</i>	65
Pornic pigeon roasted on the breast <i>glazed with blackcurrant ketchup, confit legs, Eric Roy’s baby beets, spelt risotto, and blackcurrant pepper jus</i>	58
Cheeses	
Platter of cheeses matured by the Porcheret cheesemaker <i>from our regions Bourgogne-Franche-Comté, Auvergne and from the world, made from cow, goat and sheep milk</i>	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 €

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 €

Talmay

4 courses starter, fish, meat, dessert

120€

3 courses starter, fish or meat, dessert

95€

Foie gras from Maison Mitteau

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 croustis, Eric Roy's baby beetroot, blackcurrant-pepper jus

Cheese plate

matured by the Porcheret cheesemaker

extra 18€

Walnut & Quince with Mead

Caramelized quinces, praline and walnut cream, pollen tuile, and Burgundy 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	€
Pear and Bernard Loiseau Chocolate	20
<i>Poached and compote pear, Bernard Loiseau chocolate mousse and sauce, vanilla ice cream, and almond tuiles.</i>	
Apple with Cider & Buckwheat	18
<i>Apple variations, cider foam, buckwheat nougatine, and apple-cinnamon puff pastry</i>	
Walnut and quince with mead	19
<i>Caramelized quinces, praline and walnut cream, pollen tuile, and Burgundy honey ice cream</i>	
<i>*In addition to our Vauban menu 5€</i>	

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