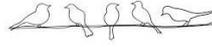


**Menu of Louis-Philippe vigilant
&
The desserts of Lucile Darosey-Vigilant**

The menus



Gourmet

In 3 courses 49 €
Meat or fish, cheese or dessert

In 4 courses 59 €
Meat or fish, cheese and dessert

Appetizer

*

Dawn trout in gravelax,
watercress coulis and fresh herbs

*

Lean line confit with Hanoi spices,
beet pulp and grilled beetroot,
tangy kalamansi condiment

Or

Duckling fillet roasted on the skin,
creamy pumpkin, juice and condiment with
passion fruit and green pepper

*

Plate of matured cheeses
from the Porcheret cheese dairy

*

Stewed fig, fig leaves and sesame praline,
raspberry refresh

*

Mignardises

Gourmet

In 5 courses 75€

fish and meat

Appetizer

*

Dawn trout in gravelax,
watercress coulis and fresh herbs

*

Lean line confit with Hanoi spices,
beet pulp and grilled beetroot,
tangy kalamansi condiment

*

Duckling fillet roasted on the skin,
creamy pumpkin, juice and condiment with
passion fruit and green pepper

*

Plate of matured cheeses
from the Porcheret cheese dairy

*

Stewed fig, fig leaves and sesame praline,
raspberry refresh

*

Mignardises

Information about allergens is available at our reception. The prices of the menus are offered excluding drinks. All our services are taxes and service included –Menus excluding drinks – net prices in euros. Cattle are born, bred and slaughtered in France.

We work every day with the same requirement to offer you quality products and in this same perspective we develop homemade bread with natural sourdough and flour from organic farming at the Gauloise farm in Saquenay(21).

This farm produces ground flour on a stone wheel and come from cereals and wheat of old varieties.

Our homemade bread was launched in collaboration with Mr Gérard bakery teacher from Le Castel high school in an educational approach with BP bakery class.

Tasting

to order before
In 7 services 105€

Appetizer

*

Grilled oyster, cauliflower cloud
with coconut milk and curry

*

Poached duck foie gras,
iodized duck foie gras with shellfish

*

Seared Lobster Medallion
with black cardamom butter,
creamy bisque, roasted chestnuts

*

Roasted deer back rubbed with turkey antler,
parsnip from Roy's vegetable garden,
Blueberry condiment with Tasmanian pepper

*

Plate of matured cheeses
from the Porcheret cheese dairy

*

Stewed fig, fig leaves and sesame praline,
raspberry refresh

*

Textured Mexican Papantla Vanilla



Mignardises

« N'est pas Gourmand qui veut »
Anthelme Brillat-Savarin

Loiseau des Ducs is located in a classified historic monument hotel
"The Talmay Hotel". Formerly called Hôtel des Barres
dating from the sixteenth century.



LOISEAU
DES DUCS®

The Chef Louis-Philippe Vigilant, offers an evolutionary cuisine,
with a selection of local Burgundy products.

After four years at the Relais Bernard Loiseau, he learned to recreate pure tastes
and exquisite sauces.

Accompanied by his Pastry Chef Lucile Darosey-Vigilant,
together, they form an harmonious partition
from appetizers to desserts.

« La Cuisine, c'est l'envers du décor,
Là où s'activent les hommes et les femmes
pour le plaisir des autres »

Bernard Loiseau