



LOISEAU  
DES SENS®

*« The simplicity of taste »*

# The menu

## Starters

Gravelax of Morvan trout, citrus gel and black radish remoulade	15€
Sweetbreads, poultry, pork and port sauce in vol au vent	16€
Eggs meurette style, onion compote and bread chips	17€
Pheasant nougat with foie gras, celery and shallot condiments	18€

## Dishes

Squash risotto, toasted hazelnuts, sage, parmigiano	22€
Confit of beef cheek, mashed potatoes and grandma's garnish	26€
Burgundy farm poultry, pressed celeriac and mushrooms, port wine juice	26€
Seven o'clock lamb, spicy juice, salsify texture, Jerusalem artichoke mousseline	27€
Confit of pollack, Dubarry cream sauce, chard, spinach with marinara juice	27€

## Cheese

Plate of 3 cheeses from Burgundy-Franche Comté	10€
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## Dessert cart

12€ the unit

Vanilla eclair, roasted vanilla praline

Lemon tartlet

Blueberries, chestnuts, elderberries

All chocolate and wild blackberries from Morvan

Paris-Saulieu

Ice cream and sorbet: exotic, raspberry, vanilla, chocolate

March 2023 : our products are fresh and in season, therefore likely to be modified from one week to another.  
All our services are net prices. Beef, poultry, game from France and EU

# Menu du marché

*Except for public holidays*

*\*Only served at lunchtime*

Starter, main course OR main course, dessert **28€\***

Starter, main course, dessert **38€\***

Starter, main course, cheese, dessert **48€**

Tomato

Terrine of black pudding pig, blackcurrant onion jam

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Catfish in olive oil, creamy polenta, Kale, beurre blanc

OR

Pork belly confit, sweet potato mousseline,  
Cambodian style bok choy

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Plate of 3 cheeses from Burgundy-Franche Comté

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Dessert cart

*A dessert of your choice*

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