



LOISEAU
DES SENS®

« The simplicity of taste »

The exceptional openings of 2024

Lunch and dinner sunday **31 march 2024**

Lunch sunday **21 april 2024**

Lunch sunday **28 april 2024**

Lunch sunday **12 may 2024**

Lunch sunday **19 may 2024**

Lunch and dinner sunday **7 july 2024**

Lunch sunday **3 november 2024**

Lunch sunday **10 november 2024**


The Menu

Starters

€

Soup and cream soup :

« La Charité sur Loire » lentil soup, farmer bacon

 « Dubarry » cream soup, fried cauliflower

14

Compression of Crissenon trout, *with herbs, agrums condiment*

17

Gratinated Ham Leek, « Cabrache du Conrieux » Tomme Cheese

16

Butternut « soufflé », *nutmeg and 36 months Comte Cheese*

17

Poached Eggs

17

Main Course

Roasted Hake, *declination of squashes and clementine*

27

Maturated Beef Sirloin Steak, *Epoisse Cheese potatoes gratin*

35

Roasted Morvan Guinea Fowl on the chest parsnip, *oyster mushroom and hazelnut*

25

Cheese

Plate of 3 cheeses from Burgundy-Franche Comté

10

Desserts Trolley

From the recipes of the Relais Bernard Loiseau

Our trolley provides everyday 3 desserts from the choice of our pastry cooks

12

(l'unité)

Eclair Saint-Honoré, *vanilla cream puffs, vanilla whipped cream, smooth caramel*

Coconut Entremet, *pineapple and lime, coconut cream, pineapple frost, creamy of lime, coconut crumble*

Revisited Forêt noire, *morello cherry, Fougerole kirsch and chocolate*

Paris – Saulieu, *craquelin choux puffs dough, peanut cream, caramelized cream*

Acidulous Agrums Tart, *almond cream sweet dough, Swiss meringue, frost of kalamansi, bergamot, candied lime and lemon*

Ice creams and sorbets, *traditional production, homemade*

 *Vegetal Dish*

Menu du marché

Except for Saturdays and 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€

This menu (4 courses) can't be serve after 9pm

Jerusalem artichoke Cream Soup
Perfect Eggs

Fish of the moment
Carrots in textures, lemongrass and blood orange

Où

Chef's suggestion of meat
Crispy Panisse, creamy polenta

Plate 3 cheeses from Burgundy-Franche Comté

Desserts Trolley
A dessert of your choice

March 2024: our products are fresh and in season, so they are susceptible to be modified daily.
Toutes nos prestations sont prix nets, service compris. Our mens don't include drinks. Free Tap Water.
Beef, poultry, game of French and EU origin.



Easter Menu

Sunday 31 March 2024 at lunch

Grilled white asparagus

Citrus mousseline sauce

Shoulder of lamb confit, bear's garlic pesto

piperade and chickpeas

Points of Morvan cheese

Easter Nest

Chocolate and hazelnuts



60€



Lunch: Easter Menu only

Diner: No Set Menu du marché – choice from the menu possible