



LOISEAU
DU MORVAN®

The Bistrot Loiseau du Morvan meets the expectations of our guests with "the simplicity of taste". The bistro's menu, based on local and market produce, cultivates a simplicity that is accepted and expected by those who choose to dine here during their stay.

«The simplicity of taste»

The exceptional openings of 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**

Market Menu

Except week-ends and public holidays

**Served only at lunchtime*

Starter, main course **or** main course, dessert 28€*

Starter, main course, dessert 38€*

Starter, main course, cheese, dessert 48€

Jerusalem artichoke soup

perfect egg

Fish of the moment

textured carrots, lemongrass and blood orange

Or

Chef's meat suggestion

crispy panisse, creamy polenta

Plate of 3 Burgundy-Franche Comté cheeses

Desserts Trolley

a dessert of your choice

Our products are fresh and seasonal, therefore subject to daily change. All our services are net prices, service included.

Our menu does not include drinks. Free drinking water.

Beef, poultry, game of French and EU origin.

Menu

Starters

€



Leek soup, coconut milk and curry

14

Eggs meurette

16

Country terrine with pork and sweetbreads, pickles garden

17



White asparagus, sabayon and Cazette flower

17

Compression of Crissenon trout, with fine herbs, citrus condiment

19

Dishes

Gaston Gérard-style Ecorchien poultry, *fondant potatoes and caramelized onions*

24

Roasted fillet of pollack, *variation of squash and clementine*

25

Beef chuck, *burgundian garnish and brewing juice*

28

Cheese

Plate of 3 Burgundy-Franche Comté cheeses

10

Desserts Trolley

Based on recipes from Relais Bernard Loiseau

12

Our trolley contains three desserts chosen by our pastry chefs every day.

(unit)

Blackcurrant chocolate, *chocolate cracker, chocolate and jelly biscuit and blackcurrant confit*

Orange nonnette, *almond tartlet, biscuit and creamy gingerbread, orange jam*

Vanilla pecan éclair, *choux cracker, vanilla cream and roasted pecans*

Andaliman pepper and grapefruit entremet, *proust madeleine biscuit, creamy pepper, and candied grapefruit*

Ice creams and sorbets, *artisanal production, homemade*



Vegetable dish