



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»*

*Exceptional openings 2025 :*

*Sunday 20th april at lunch*

*Sunday 11th may at lunch*

*Sunday 25 may at lunch*

*Sunday 1<sup>er</sup> june at lunch*

*Sunday 8 june at lunch*

*Sunday 15 june at lunch*

*Sunday 13 july at lunch*

*Sunday 19 october at lunch*

*Sunday 2 november at lunch*

*Sunday 9 november at lunch*

*Sunday 14 december at lunch*

# 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€

Peas velouté

*Ewe's crumble*

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Cod's back

*Mashed parsnip, roasted onion squash, turmeric oil*

Or

Veal's chest

*Grandma-style mashed potatoes, meat juice and mushrooms*

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Plate of 3 Burgundy-Franche Comté cheeses

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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

	€
Eggs meurette	16
Pâté en croute, <i>pickles' garden</i>	17
Leek in vinegar, <i>Xérès vinaigrette and balsamic, egg whites crumble</i>	19

## Dishes

Vegetables' curry, <i>basmati rice, spring vegetables</i>	24
Dawn's trout, <i>yellow wine sauce, vegetables of the moment</i>	26
Morvan's fowl, <i>époisses sauce, baby new potatoes, mushrooms</i>	27

## Cheese

Plate of 3 Burgundy-Franche Comté cheeses	10
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## Desserts Trolley

<i>Based on recipes from Relais Bernard Loiseau</i>	12
<i>Our trolley contains three desserts chosen by our pastry chefs every day.</i>	(unit)
Orange tartlet, <i>honey financier, orange marmalade, diplomat cream</i>	
Pineapple rum baba, <i>vanilla whipped cream with pineapple insert</i>	
Chocolate tart, <i>cacao shortbread biscuit base, Bernard Loiseau 69% chocolate ganache</i>	
Coffee and Lime cheesecake, <i>calamansi insert, coffee ganache, caramel coffee icing</i>	
Ice creams and sorbets, <i>artisanal production, homemade</i>	

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# Easter Menu

Lunch on April 20, 2025



*Price: €75 (Excluding beverages)*

We also offer a food and wine pairing including  
3 glasses of 8 cl and a glass of crémant  
for €52

Asparagus velouté  
*garlic croutons*

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Roasted salmon fillet,  
*tarragon sauce and spring vegetables*

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Roast leg of lamb with rosemary  
*gratin dauphinois*

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Easter gourmet egg  
*blond chocolate and vanilla mousse, crispy praline with pecans and candied lemon*

*\*Saint-Bris 2023 Bernard Defaix  
Puligny-Montrachet 2022 Joseph Drouhin  
Pommard « les petits noizons » 2022 Château de Meursault  
Glass of Crémant with dessert*