



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^{er} 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

Cod's back

Mashed parsnip, roasted onion squash, turmeric oil

Or

Veal's chest

Grandma-style mashed potatoes, meat juice and mushrooms

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

	€
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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Beef, poultry, game of French and EU origin.

Sunday, May 11, 2025 Menu

Exceptional Opening for Lunch

Set Menu at €65

Grilled mackerel,
tangy sauce, cucumber and citrus gel

Roasted veal rump with mild spices,
carrot textures from the Potager des Bergeries

Selection of matured cheeses

Chocolate and tonka bean tart