



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»*

*Exceptional openings 2025 :*

*Every Sunday of the summer*

*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€

Melon & basil basil gazpacho

Or

Parsley ham  
*pickle garden*

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Pollock fillet

*Orange-infused butter sauce and sautéed zucchini with cherry tomatoes*

Or

Chicken supreme  
*Creamy mustard sauce, grandma-style mashed potatoes*

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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

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Eggs meurette	16
Heirloom tomato salad, <i>marinated watermelon, and Tomme de Cabrache cheese</i>	15
Aube trout gravlax, <i>bulgur and vegetable sauce vierge Eva's recipe, Regional MAF 2025</i>	19

## Dishes

Roasted cod loin, <i>compressed eggplant, burnt eggplant caviar, and Noilly Prat sauce</i>	27
Duckling fillet, <i>carrot medley, and black caraway jus</i>	27
Bernard Loiseau Burger <i>Poppy seed &amp; brown butter bun, Burgundy beef, parsley, Tomme du Morvan cheese, served with fries</i>	28

## 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 (unit)
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Hazelnut and milk chocolate shortbread tart with lemon cream: *Breton shortbread made with gaudes flour (toasted corn) and fleur de sel, crunchy praline, lemon cream (lemon curd), whipped ganache with hazelnut and milk chocolate, decorated with caramel, hazelnut praline, and caramelized hazelnuts.*

Strawberry and coconut entremet: *coconut dacquoise biscuit, strawberry compote, coconut mousse, whipped cream, and fresh strawberries* \*GLUTEN-FREE

