



Le Bistrot Loiseau du Morvan, vient répondre aux attentes de nos convives avec « la simplicité du goût ». La carte du bistrot, attachée aux produits locaux et du marché, vient cultiver une simplicité assumée et attendue par celles et ceux qui choisissent d'y déjeuner au cours de leur séjour

Ouvertures exceptionnelles 2025 :
Dimanche 7 décembre au déjeuner

Market Menu

Except public holidays

48 €

Cream of pumpkin soup
pumpkin spaghetti and chestnut pieces

or

Pâté en croute
pickled vegetable medley

Pollock steak
Orange butter, leek variations and lemon condiment

or

Duckling fillet
Meat jus and textured carrots

Plate of 3 cheeses from Bourgogne-Franche Comté

Dessert
A dessert of your choice from the menu

Lunch menu

Starter, main course, dessert 38€

Starter, main course or main course, dessert 28€

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 <i>red wine sauce, bacon, pearl onions, mushrooms, croutons</i>	16
Endive, pear and walnut salad with calamansi dressing	14
Mushroom vol-au-vent with chicken dumplings	18

Dishes

Roasted cod fillet, Noilly Prat sauce, <i>cauliflower textures</i>	27
Veal breast <i>coffee gravy and parsnip variations</i>	25
Matured ribeye steak, <i>béarnaise sauce, served with baby potatoes and mushrooms</i>	33
Chestnut risotto,  <i>crispy fried onion and onion emulsion</i>	18

Cheese

Plate of 3 Burgundy-Franche Comté cheeses	10
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Desserts by the pastry shop of Relais Bernard Loiseau

12
(L'unité)

Raspberry and Meadowsweet Charlotte <i>Ladyfinger biscuit, raspberry insert, almond chocolate mousse</i>
Fig Tart Fig <i>compote, fig crèmeux, molten fig center, almond cream</i>
Creamy Caramel Rice Pudding <i>Rice pudding mousse, Breton shortbread, salted butter caramel</i>
Chocolate Finger <i>Cocoa sweet pastry, baked ganache, buckwheat crunch, chocolate mousse</i>
Homemade Ice Creams and Sorbets <i>Artisanally produced, made in-house</i>

Plat végétal



Christmas Menu

Sunday, December 7 – Lunch

€70

Foie gras terrine with gingerbread aromas

Trout fillet

Fir-infused beurre blanc and citrus mashed potatoes

Chicken supreme stuffed with chestnuts,
Roasted heirloom vegetables and poultry jus

Selection of cheeses from the Morvan

Paris-Saulieu