



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

Exceptional openings 2026:

Sunday April 5

Sunday May 17

Sunday May 24

Sunday May 31

Sunday June 21

July & August: open every Sunday

Sunday November 1

Sunday December 6

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)

Paris–Saulieu <i>Choux pastry, hazelnut mousseline cream, and hazelnut praline</i>
Chestnut and Blueberry Mont-Blanc <i>Meringue, chestnut and vanilla mousse, blueberry compote, and chestnut cream</i>
“Côte d’Or” <i>Soft almond sponge cake, flaky almond praline, chocolate crémeux and mousse</i>
Pear and Pecan Tartlet <i>Pear compote, pecan praline, vanilla cheesecake quenelle</i>
Homemade Ice Creams and Sorbets <i>Artisanally produced, made in-house</i>

Plat végétal



Valentine's Day Menu

Saturday, February 14

€80

Chicken Pâté en Croûte
Vegetable pickles and gherkin condiment

Trout fillet
Clementine beurre monté, clementine condiments, and roasted carrots

Veal
Pumpkin crumble and pumpkin textures

Grand Cru Chocolate Entremet
Molten hazelnut praline center