



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 €

Squash Velouté

squash spaghetti, toasted pumpkin seeds and chestnut pieces

Pollock Fillet

Orange butter, leek variations and lemon condiment

or

Lamb Shoulder

Rosemary-infused jus, textured chickpeas, preserved lemon and spring onions

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

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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
Pork Belly <i>Coffee-infused jus 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>	24

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)

Chocolate and Coffee Tart <i>Chocolate sweet pastry with almond cream and cocoa nibs, creamy Bernard Loiseau chocolate ganache, and light coffee mousse</i>	
Calamansi Lemon Tart <i>Breton shortbread with fleur de sel, calamansi lemon crémeux, citrus confit (grapefruit, lemon, orange...), and airy lime marshmallow</i>	
Coconut and Pineapple Entremet <i>Coconut and muscovado sugar financier, pineapple (and passion fruit) compote, coconut mousse, and coconut shortbread</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