

Winter menu 2023

“ A traditional and gourmet menu to the rhythm of the seasons”

Our Head chef offers you

A menu created from fresh and regional products. The home-made dishes are prepared on the spot from raw ingredients which means that their preparation can possibly incur a wait. We thank you for your understanding.

Our local Producers

Boissonot - Migné-Auxances : Vegetables

La Graine de Ferme - Marçay : fruits and vegetables

Viande à Parth - Parthenay : Meat

Fromagerie de Blanzay - Blanzay : Cheeses AB BIO

Huilerie de Neuville - Neuville : Oils

Les Gourmandises de Mary - Fontaine le Comte : Bread

Enguerran Stevenot - Boivre-la-Vallée : Ducks and foie gras

Allergies

In accordance with the European regulation N°1169/2011 on allergens, we can provide you with a document in which all the allergens are listed.

Seasonal suggestions

Every 3 months discover dishes which highlight the seasonal ingredients.

 **VEGETARIAN**

 **SEASONAL SUGGESTIONS**

 **ALLERGEN**
(List on the last page)

 **VEGAN**



To Start

   Woodcutter's Board - 18

*Homemade terrine and head cheese, cold cuts, cheeses,
Red onion chutney, almond butter, tarragon, pickles*



Starters

   Salmon Gravelax - 15

Horseradish cream and buckwheat blini

 Œuf Meurette - 12 

Bacon and mushrooms

 Furry and feathered game terrine - 14 

Onions chutney et pickles

 Foie Gras Terrine with cognac - 18



  Gratiné Lyonnais - 14  

Onions, emmental and rustic bread

Salads

   Caesar Salad - 19

Poultry, croutons, hard boiled egg, parmesan, anchovies, bacon chips and cesar sauce

 Périgourdine salad - 17 


Gizzards, foie gras, potatoes, mushrooms, romaine and vinaigrette

All our meat is of French origin

Meat Dishes

Classic Tartare - 21

Home made chips and lettuce hearts



  Half duck breast - 26 

Sweet potato puree with orange, chestnut, seasonal mushrooms and truffle juice

  Poultry ballotine - 24 

Glazed carrots, parsnip mousseline, peas and poultry juice





Fish Dishes

  Linguine with scallops - 26 

Mushrooms, shallots and Porto




  Cod fillet - 24 

Cauliflower mousseline, roasted apple, almond sauce

   Roasted scallops - 26€ 

Potatoes mousseline, leeks and white butter

The Unmissable

   Fish and chips du Bois - 21

Potatoes and tartare sauce

   Burger du Bois - 21

Homemade buns, minced steak and bacon, Altitude 131 from the Fromagerie de Blanzay, red onion confit, spinach shoots, peppery mayonnaise, mixed salad leaves and homemade fries

 Beef Entrecôte with Montpellier butter - 27



Choice of sauce, home made chips and mixed salad leaves

 Beef fillet - 28 

Potatoes mousseline, seasonal mushrooms, meat juice

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Vegetarian

Quinoa Pilaf - 18  

With white wine, roasted endive with orange

Japanese rice cake - 20  

Sake, green beans, seasonal mushrooms and vinaigrette

   Vegetarian Burger du Bois - 19  

Homemade buns, coral lentil cake and dried fruits, Altitude 131 red onion confit, spinach shoots, peppery mayonnaise, mixed salad leaves and homemade chips

The Cheeses

 Plate of local cheeses - 9 

A Selection of organic cheeses from the Fromagerie de Blanzay

The Desserts

   Tarte tatin du Bois - 12 

Vanilla cottage cheese and salted butter caramel


   Opera three chocolates - 10 

Crispy praline

   Mont Blanc - 10 

Mandarin and gingerbread

   Fondant with two chocolates and custard - 10 

   Exotic entremets - 12 




Coconut dacquoise, passion fruit mousse and mango

Gourmet coffee - 10 



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Menu





Walk in Le Bois – the Wood - 39

   **Salmon gravelax**
Horseradish cream and potato blinis

Ou




 **Œuf Meurette** 
Bacon and mushrooms

Ou



  **Gratiné Lyonnais**  
Onions, emmental and rustic bread

  **Cod fillet** 
Cauliflower mousseline, roasted apple, almond sauce

Ou

  **Poultry ballotine** 
Glazed carrots, parsnip mousseline, peas and poultry juice

Ou

Quinoa pilaf  
With white wine, roasted endive with orange

Ou




Japanese rice cake  
Sake, green beans, seasonal mushrooms and vinaigrette





Plate of local cheeses from the Blanzay farm 

   **Tarte tatin du Bois** 
Vanilla cottage cheese and salted butter caramel

Ou

   **Two chocolate fondant, custard** 

Ou

   **Exotic entremets** 
Coconut dacquoise, passion fruit mousse and mango

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Children' menu - 14

1 main course, side dish and dessert of your choice

Meat

Poultry breast or fish or minced steak or mini burger

Side dishes

Homemade fries or pasta or vegetables

Desserts

Ice cream or chocolate pudding and custard

1 meat, 1 side dish and 1 dessert of your choice

List of allergies



Crustaceans



Milk



Soybeans



Celery



Free nuts



Sesame



Fishes



Eggs



Mustard



Gluten

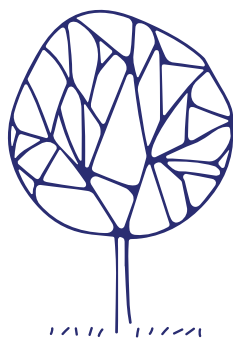


Peanuts



Molluscs

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Le Bois de la Marche

hôtel restaurant

Le Bois de la Marche

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