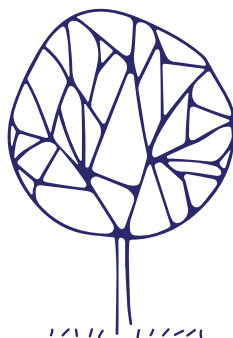


## English Menu



## Le Bois de la Marche

### THE PLACE

In the heart of a 13-hectare wooded park, come and enjoy the traditional gourmet cuisine of our Chef.

All our dishes are made from fresh seasonal and regional products.

In fine weather, the shaded terrace and swimming pool give you a taste of the holidays.

Whether you are a private individual or a professional, it is the ideal place for your events: business lunches, seminars, cocktail dinners or even family meals.

The entire Bois de la Marche team will be able to provide you with a tailor-made welcome. Whatever the occasion, our restaurant will meet all your expectations, in a place location anything is possible.

### RESPECTING OUR COUNTRYSIDE

Since December 2024, we have had the honour of being labeled Clef Verte!

The Green Key label criteria require respect for nature and people, in particular through the control of water and energy consumption, through environmental waste management, through leisure activities that do not harm nature and through the promotion of stakeholders and the natural assets of the territory.

### A WORD FROM OUR CHEF

Our Chef has the pleasure of introducing you to a cuisine combining tradition and modernity.

Using quality, carefully selected ingredients, he has reinvented classic recipes while adding a creative and daring touch.



@leboisdelamarche



## LUNCH PRICE

**STARTER + MAIN OR MAIN + DESSERT : 18€**

**STARTER + MAIN + DESSERT : 22€**

## TODAY'S SPECIAL

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### ZUCCHINI PANNA COTTA

White asparagus whipped cream, parmesan tile

Or

### PERFECT POACHED EGG

Smoked eggplant caviar with coriander

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### FLANK STEAK *(French origin)*

Homemade fries, Béarnaise sauce

Or

### FISH OF THE DAY

Sweet potato mousseline, buttered cabbage

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### DESSERT OF YOUR CHOICE

Treat yourself from our gourmet dessert menu !

## SOMMELIER'S SELECTION

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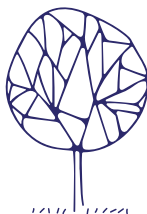
### RED WINE

<b>Chinon</b> , Domaine Moulin à Tan	5€
<b>Côtes de Bourg</b> , Château Terrefort de Bellegrave	6€
<b>Hautes Côtes de Nuits</b>	8€
<b>Crozes-Hermitage</b> , Chapoutier	9€

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### WHITE WINE

<b>Blanc d'Hiver</b> , Ampelidae	5€
<b>Marigny-Neuf Sauvignon</b> , Domaine Brochet	6€
<b>Petit Chablis</b> , Domaine La Chablisienne	7€
<b>Crozes-Hermitage</b> , Chapoutier	9€



## STARTERS

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**SALMON GRAVLAX** 14€  
Buckwheat waffle and sour cream

**PERFECT POACHED EGG** 11€  
Garnish

**STUFFED SNAILS FROM LA MAISON BELLOR** 13€  
Parsley butter

 **PEA CREAM** 10€  
Creamy avocado and strawberry

## DISHS

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**TRUFFLE PASTA** *(French origin)* 16€  
Ham chiffonnade

 **POTATO GNOCCHI** 15€  
Gorgonzola cream

**CAESAR SALAD** *(French origin)* 14€  
Marinated chicken, garlic croutons

 **VEGETARIAN POKE BOWL** 14€  
Cucumber, avocado, peanut-sesame sauce, radish, spinach

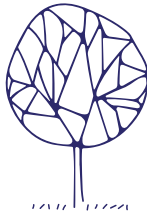
**BEEF TARTAR** *(French origin)* 19€  
Homemade french fries

**CONFIT BEEF CHUCK** *(French origin)* 16€  
Glazed winter vegetables, red wine sauce

**BEEF BURGER** *(French origin)* 19€  
Ketchup, minced steak, pickles, cheddar cream, iceberg lettuce, beetroot

### GARNISH SUPPLEMENT - 5€

Homemade mash | Homemade fries | Seasonal vegetables | Mesclun salad



<b>SLOW COOKED SALMON</b> Sorrel sauce, wilted spinach, steamed potatoes	22€
<b>FISH &amp; CHIPS</b> French fries, Tartare sauce	18€
<b>FISH OF THE DAY</b>	16€

## SUGGESTIONS

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<b>PIÈCE DU BOUCHER</b> <i>(French origin)</i> Béarnaise sauce, garnish of your choice	22€
<b>SEARED OCTOPUS</b> Garnish of your choice	24€
<b>CHICKEN SUPREME</b> <i>(French origin)</i> Truffle juice, garnish of your choice	20€

## DESSERTS

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<b>CHEESE PLATE</b> Local goats cheese or cow and goats cheese	11€
<b>RUM BABA</b> Caribbean amber rum, Madagascar vanilla whipped cream	11€
<b>CHOCOLATE MOUSSE</b> Gavottes tile	11€
<b>RICE PUDDING</b> Salted butter caramel, nougatine	11€
<b>PROFITEROLES</b> Trio of choux, vanilla ice cream and Manjari 64% Valhrona chocolate sauce	11€
<b>APPLE TARTE</b> Vanilla ice cream	11€
<b>SEASONAL FRUIT SALAD</b> Honey madeleine	11€



## MENU ESCAPADE 25€

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Micro-filtered water & coffee

### ZUCCHINI PANNA COTTA

White asparagus whipped cream, parmesan tile

Or

### PERFECT POACHED EGG

Smoked eggplant caviar with coriander

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### FLANK STEAK *(French origin)*

Homemade fries, Béarnaise sauce

Or

### FISH OF THE DAY

Sweet potato mousseline, buttered cabbage

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### DESSERT OF YOUR CHOICE

Treat yourself from our gourmet dessert menu !

## MENU DU BOIS 34€

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Food and wine pairing (Two glasses of wine) 12€

### SALMON GRAVLAX

Buckwheat waffle and sour cream

Or

### PEA CREAM

Creamy avocado and strawberry

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### CONFIT BEEF CHUCK *(French origin)*

Glazed winter vegetables, red wine sauce

Or

### SLOW COOKED SALMON

Sorrel sauce, wilted spinach, steamed potatoes

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### DESSERT OF YOUR CHOICE

Treat yourself from our gourmet dessert menu !

## CHILD'S MENU 14€

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1 main course, 1 garnish and 1 dessert of your choice

### MAION COURSE

Breast of poultry or fish or mini burger

### GARNISH

Homemade fries or vegetables

### DESSERTS

Ice cream or fruit salad

## LE BOIS DE LA MARCHE, IT'S ALSO :

### HOTEL

Our establishment will offer you a true haven of peace for your vacation.

With a swimming pool and tennis court, all the hotel's amenities will ensure you have a truly relaxing and enjoyable time.

You can also enjoy a leisure area 200m away (bowling, cinema, laser tag).

### EVENTS

Want to celebrate a special moment?

Le Bois de la Marche is the perfect venue for celebrating birthdays, weddings, or communions!

Take advantage of our private dining room and the 13-hectare park for a peaceful and friendly setting.

### SEMINARS

Want to organize a meeting in a lush green setting?

We offer 5 modular seminar rooms (up to 180 m²), air-conditioned, fully equipped, and with free Wi-Fi access.

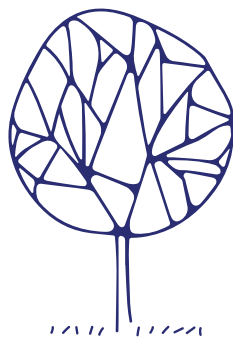
Ideal for your seminars, general meetings, exhibitions, training sessions, and showrooms!

Our restaurant can be reserved for your private cocktail receptions, business meals, or to offer your colleagues a lunch break between meetings.

Our terraces are also available for private use to enjoy the nice weather.

## FOR MORE INFORMATION

Contact us at the following address : [commercial@leboisdelamarche.fr](mailto:commercial@leboisdelamarche.fr)



# Le Bois de la Marche

hôtel restaurant

**Le Bois de la Marche**  
*1 Allée des Cerfs, 86240 Fontaine-le-Comte*  
*05 49 53 10 10*

**f**  *@leboisdelaMarche*