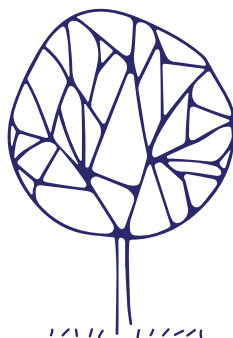


English Menu



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.

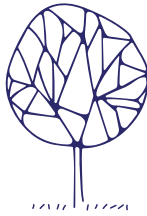
A WORD FROM OUR CHEF

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

SPRING QUINOA TABOULÉ

Or

PERFECT POACHED EGG

Cucumber cream

FLANK STEAK *(French origin)*

Homemade fries, Béarnaise sauce

Or

FISH OF THE DAY

New potatoes, mushrooms, asparagus

DESSERT OF YOUR CHOICE

Treat yourself from our gourmet dessert menu !

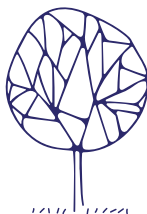
SOMMELIER'S SELECTION

RED WINE

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

WHITE WINE

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



STARTERS

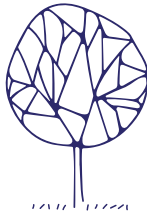
SALMON GRAVLAX Buckwheat waffle and sour cream	14€
PERFECT POACHED EGG Garnish	11€
FARCI POITEVIN From La Maison Sommières du Clain	11€
STUFFED SNAILS FROM LA MAISON BELLOR Parsley butter	13€
 PEA CREAM Creamy avocado and strawberry	10€

DISHS

TRUFFLE PASTA <i>(French origin)</i> Ham chiffonnade	16€
 POTATO GNOCCHI Gorgonzola cream	15€
CAESAR SALAD <i>(French origin)</i> Crispy chicken, garlic croutons	14€
 VEGETARIAN POKE BOWL Cucumber, avocado, peanut-sesame sauce, radish, spinach	14€
BEEF TARTAR <i>(French origin)</i> Homemade french fries	19€
CONFIT BEEF CHUCK <i>(French origin)</i> Glazed winter vegetables, red wine sauce	16€
BEEF BURGER <i>(French origin)</i> Ketchup, minced steak, pickles, cheddar cream, iceberg lettuce, beetroot	19€
SLOW COOKED SALMON Sorrel sauce, wilted spinach, steamed potatoes	22€

GARNISH SUPPLEMENT - 5€

Homemade mash | Homemade fries | Seasonal vegetables | Mesclun salad



FISH & CHIPS French fries, Tartare sauce	18€
FISH OF THE DAY	16€

SUGGESTIONS

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

DESSERTS

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



MENU ESCAPADE 25€

Micro-filtered water & coffee

SPRING QUINOA TABOULÉ

Or

PERFECT POACHED EGG

Cucumber cream

FLANK STEAK *(French origin)*

Homemade fries, Béarnaise sauce

Or

FISH OF THE DAY

New potatoes, mushrooms, asparagus

DESSERT OF YOUR CHOICE

Treat yourself from our gourmet dessert menu !

MENU DU BOIS 34€

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

SALMON GRAVLAX

Buckwheat waffle and sour cream

Or

PEA CREAM

Creamy avocado and strawberry

CONFIT BEEF CHUCK *(French origin)*

Glazed winter vegetables, red wine sauce

Or

SLOW COOKED SALMON

Sorrel sauce, wilted spinach, steamed potatoes

DESSERT OF YOUR CHOICE

Treat yourself from our gourmet dessert menu !

CHILD'S MENU 14€

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.

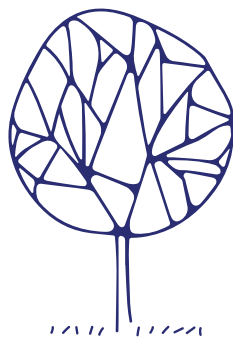
Ideal for your seminars, general meetings, exhibitions, training sessions, and showrooms!

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



Le Bois de la Marche

hôtel restaurant

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