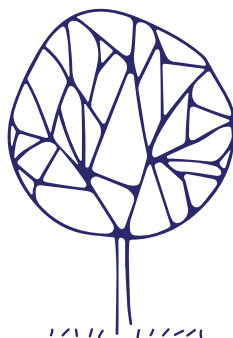


## English Menu



## 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



## STARTERS

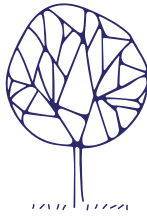
---

	<b>BURRATINA</b> Zucchini and tomato tartare, pistachio/basil pesto	10€
	<b>BEEF TATAKI</b> Sliced beef, soy/miso marinade, peanuts, arugula with sesame oil	12€
	<b>CHAUVIGNY TROUT</b> Trout gravlax, potato waffle, citrus gel	14€
	<b>GREEN PEAS</b> Pea mousse, young shoots, croutons, fresh strawberry	9€

## MAIN COURSES


---

<b>SALMON</b> Fennel cream, fennel sauce vierge with orange	23€
<b>OCTOPUS</b> Piperade vegetables with smoked paprika and aioli	22€
<b>FISH AND CHIPS</b> Peas, homemade fries, salad, homemade mayonnaise	18€
<b>GUINEA FOWL</b> Roasted fillet with thyme, creamy Camargue black rice with herbs	22€
<b>VITELLO TONNATO</b> Sliced veal, parmesan arancini, arugula, tomatoes	20€
<b>HANGER STEAK</b> White sauce, harissa remoulade, coriander, pickled red onions, eggplant caviar	21€



## SUGGESTIONS

---

<b>BURGER DU BOIS</b> (vegetarian version available  ) Hamburger steak, Altitude 131 cheese, scallion confit, bacon, salad, homemade fries	17€
<b>RUMSTEAK</b> Homemade fries, salad	22€
<b>CAESAR SALAD</b> Marinated chicken, romaine, cherry tomato, croutons, parmesan, egg, red onions	15€
<b>BEEF TARTAR</b> Homemade fries, grilled toasts, salad	20€

## DESSERTS

---

<b>CHEESE PLATE</b> Local goat cheese or cow and goat cheese	12€
<b>CHOCOLATE MOUSSE</b> Creamy mousse, caramel Peanut fudge	10€
<b>RUM BABA</b> Diplomatico rum, mascarpone whipped cream	10€
<b>APPLE PIE</b> Isigny butter, vanilla ice cream	10€
<b>PAVLOVA</b> Strawberries, matcha tea lightness, sorbet	10€

### ADDITIONAL GARNISH - 5€

Homemade fries | Seasonal vegetables | Mesclun salad

## MENU ESCAPADE 29€

---

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

### GREEN PEAS

Pea mousse, young shoots, croutons, fresh strawberry

Or

### BEEF TATAKI

Sliced beef, soy/miso marinade, peanuts, arugula with sesame oil

---

### HANGER STEAK

White sauce, harissa remoulade, coriander, pickled red onions, eggplant caviar

Or

### OCTOPUS

Piperade vegetables with smoked paprika and aioli

---

### DESSERT OF YOUR CHOICE

Treat yourself from our gourmet dessert menu !

## MENU DU BOIS 35€

---

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

### CHAUVIGNY TROUT

Trout gravelax, potato waffle, citrus gel

Or

### BURRATINA

Zucchini and tomato tartare, pistachio/basil pesto

---

### GUINEA FOWL

Roasted fillet with thyme, creamy Camargue black rice with herbs

Or

### SALMON

Fennel cream, fennel sauce vierge with orange

---

### DESSERT OF YOUR CHOICE

Treat yourself from our gourmet dessert menu !

## CHILD'S MENU 14€

---

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

### MAIN 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.

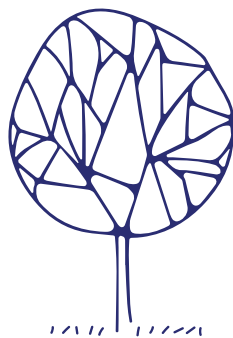
Ideal for your seminars, general meetings, exhibitions, training sessions, and showrooms!

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*