

English Menu



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.





LUNCH PRICE

STARTER + MAIN OR MAIN + DESSERT : 18€

STARTER + MAIN + DESSERT : 22€

TODAY'S SPECIAL ——

MIMOSA EGG

Roman salad, croutons

POULTRY FILLET

Butter puree, roast juice

Or

FISH OF THE DAY

Lemon, mushroom mousse

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



MENU ESCAPADE (available in the evening only)

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT : 28€

STARTER + MAIN COURSE + DESSERT : 34€

PUMPKIN VELOUTÉ V

Cream, grilled pumpkin seeds

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FRESH CHEESE PANNA COTTA V

Tomato caviar, piquillos

Or

CHAUVIGNY TROUT CEVICHE

Crunchy zucchini, citrus

Or

HALF-COOKED FOIE GRAS FROM MAISON MITEAULT (supplement 5€)

Quince paste, toast

COD

Risoni, porcini cream

Or

RUMSTEAK

Swedish-style potatoes, frisee salad

Or

BEEF TARTAR

Teriyaki sauce, mint, ginger, toasted sesame

Or

BURGER DU BOIS

Steak, old Comté, onion pickles, bacon, fried onions, fries, salad

HOMEMADE SALAD

Soft-boiled egg, mortadella, mozzarella, pistachio

CHEESE PLATE ✓

Selection of cheese, mixed greens, seasonal fruits

Or

MOUSSE AU CHOCOLAT,

Meringue cacaotée, amandes caramélisées

Or

WHIPPED CREAM CHOUX

Vanilla, ice cream, fleur de sel caramel sauce

Or

FIG TART ✓

Scented with orange, orange blossom



FORMULE SOIRÉE ÉTAPE -

PUMPKIN VELOUTÉ V

Cream and toasted pumpkin seeds

Or

FRESH CHEESE PANNA COTTA Y

Tomato caviar and piquillos

FISH OF THE DAY

Risoni, porcini cream

Or

RUMSTEAK

Swedish-style potato and frisee salad

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, ALSO OFFERS :

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.

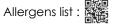
Ideal for your seminars, general meetings, exhibitions, training sessions, and showrooms!

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

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