

THE LOCATION

Set in the heart of a 13-hectare wooded park, come and enjoy our Chef's traditional and gourmet cuisine. All our dishes are prepared using fresh, locally sourced products, inspired by the seasons.

On sunny days, the shaded terrace and swimming pool offer a wonderful taste of a holiday atmosphere.

Whether you are visiting as a private guest or for business purposes, this is the ideal venue for your events: business lunches, seminars, cocktail receptions, or family meals.

The entire team at Le Bois de la Marche will provide you with a personalised welcome. Whatever the occasion, our restaurant will meet all your expectations — a place where anything is possible.

RESPECT FOR THE LOCAL ENVIRONMENT

Since December 2024, we have had the pleasure of being awarded the Green Key certification!

The Green Key criteria promote respect for nature and people, particularly through the control of water and energy consumption, environmentally responsible waste management, leisure activities that do not harm nature, and the promotion of local stakeholders and the region's natural assets.

A WORD FROM OUR CHEF

Our Chef is delighted to introduce you to a cuisine that blends tradition and modernity.

Using carefully selected, high-quality ingredients, she reinvents classic recipes while adding a creative and daring touch.

Our meats are of French origin.  **Vegetarian dishes**
All dishes prepared to order require a preparation time of 20 minutes.
Excessive alcohol consumption is harmful to health; please drink responsibly.
All our prices are in euros and include taxes and service.
Accepted payment methods: Cash, Carte Bleue, American Express, Visa, Maestro, and meal vouchers. Please note that cheques are not accepted.



Complete list
of allergens



leboisdelamarche

STARTERS

✓ Tomato tartare , fresh herb cream cheese	10€
Sea bream ceviche , refreshed with mint, fresh lamb's lettuce	12€
✓ Burrata, green beans , peach vinegar from Huilerie de Neuville	12€
64°C egg, garlic royale , parsley mousse, foie gras shavings	10€

MAIN COURSES

Fish

Semi-cooked tuna in a hazelnut crust , green peas, soy-glazed pearl onions	20€
Olive oil confit meagre , fennel, preserved lemon beurre blanc	22€

Meat

Crispy duck , cumin-glazed carrots, creamy polenta	20€
Slow-cooked poultry , roasted celery cream, thyme jus	23€
Beef chuck , smoked paprika, buttered Ratte potato purée, meat jus	22€
Veal rump , summer vegetables, oyster mushrooms	23€

DESSERTS

Cheese platter	12€
Kouglof-style Baba , vanilla whipped cream	9€
Chocolate soufflé fondant , ice cream	10€
Garigette strawberries , smooth fresh cream, sorbet	10€
Baked apple , spiced milk caramel, crumble	9€

CAMÉLIA MENU



Starter + Main Course or Main Course + Dessert : 28€
Starter + Main Course + Dessert : 36€

STARTER

64°C egg, garlic royale, parsley mousse, foie gras shavings

or

Tomato tartare, fresh herb cream cheese

MAIN COURSE

Semi-cooked tuna in a hazelnut crust, green peas, soy-glazed pearl onions

or

Crispy duck, cumin-glazed carrots, creamy polenta

CHEESE

Cheese platter (10€ supplement)

DESSERT

Baked apple, spiced milk caramel, crumble

or

Kouglof-style Baba, vanilla whipped cream

ARUM MENU



Starter + Main Course or Main Course + Dessert : 39€

Starter + Main Course + Dessert : 46€

STARTER

Burrata, green beans, peach vinegar from Huilerie de Neuville

or

Sea bream ceviche, refreshed with mint, fresh lamb's lettuce

MAIN COURSE

Olive oil confit meagre, fennel, preserved lemon beurre blanc

or

Veal rump, summer vegetables, oyster mushrooms

CHEESE

Cheese platter (10€ supplement)

DESSERT

Chocolate soufflé fondant, ice cream

or

Garigette strawberries, smooth fresh cream, sorbet

CHILDREN'S MENU - 14€

One drink, one main course, one side dish and one dessert



MAIN COURSE

Chicken breast

or

Fish

or

Mini-burger

SIDE DISH

Homemade French fries

or

Seasonal vegetables

DESSERT

Ice cream

or

Fresh fruit salad