

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

Trout tartare from my friend Jean-Paul , passion fruit vinaigrette by "Huilerie de Neuville"	12€
Razor clams with parsley butter , lemon condiment, fresh figs	11€
✓ Stracciatella , pineapple tomato, salsa verde, pine nuts	12€
✓ Goat cheese cromesquis from "Ferme du Maras" , spinach cream, hazelnuts	10€

MAIN COURSES

Fish

Pan-seared meagre , bouillabaisse-style, aioli, bread crisps	24€
Seared rare tuna , green peas, soy-glazed pearl onions	20€

Meat

Poultry from Enguerran , smoked eggplant caviar, lemon condiment, thyme roasting jus	22€
Veal rump , tempura shimeji mushrooms, summer vegetables	24€
Duck breast , crispy polenta with confit tomatoes, olives, apricot jus	22€
Braised beef chuck , crispy fried onion crust, Darphin potatoes	23€

DESSERTS

Cheese platter	12€
Roasted fig , orange Chantilly cream, spiced crumble	10€
Half-baked chocolate soufflé , vanilla ice cream	10€
Baba inspired by Kouglouf , orgeat Chantilly cream, apricot sorbet, apricot gel	9€
Raspberry , light lemon cheesecake cream, raspberry sorbet	9€

CAMÉLIA MENU



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

Starter + Main Course + Dessert : 36€

STARTER

Razor clams with parsley butter, lemon condiment, fresh figs

or

Goat cheese croques from "Ferme du Maras", spinach cream, hazelnuts

MAIN COURSE

Seared rare tuna, green peas, soy-glazed pearl onions

or

Duck breast, crispy polenta with confit tomatoes, olives, apricot jus

CHEESE

Cheese platter (10€ supplement)

DESSERT

Baba inspired by Kouglouf, orgeat Chantilly cream, apricot sorbet, apricot gel

or

Raspberry, light lemon cheesecake cream, raspberry sorbet

ARUM MENU



Starter + Main Course or Main Course + Dessert : 34€

Starter + Main Course + Dessert : 42€

STARTER

Trout tartare from my friend Jean-Paul, passion fruit vinaigrette
by "Huilerie de Neuville"

or

Stracciatella, pineapple tomato, salsa verde, pine nuts

MAIN COURSE

Pan-seared meagre, bouillabaisse-style, aioli, bread crisps

or

Veal rump, tempura shimeji mushrooms, summer vegetables

CHEESE

Cheese platter (10€ supplement)

DESSERT

Roasted fig, orange Chantilly cream, spiced crumble

or

Half-baked chocolate soufflé, vanilla ice cream

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