

Autumn menu 2024

“ A traditional and gourmet menu to the rhythm of the seasons ”

Our Chef, Sarah Mottu offers you

A menu created using fresh and regional products. Our homemade dishes are made on site from raw ingredients, their preparation can result in a possible wait.
Thank you for your understanding

Our Local Suppliers

Boissonot - Migné-Auxances : Vegetables

Les Prodcuteurs Réunis - Dissay : Meat

Fromagerie de Blanzay - Blanzay : Cheese

Les Gourmandises de Mary - Fontaine le Comte : Bread

Enguerran Stevenot - Boivre-la-Vallée : Duck and foie gras

Madame Broutille - Poitiers : Sprouts, shoots, leaves and edible flowers

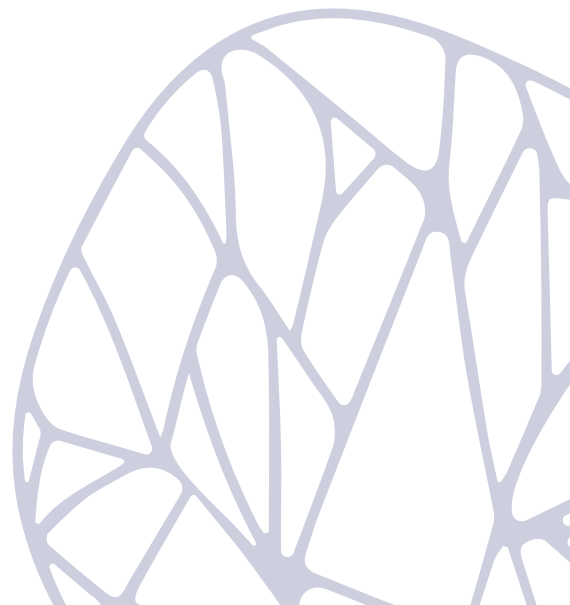
Allergens

In accordance with European Regulation N°1169/2011 on allergens, we have, at your disposal, a document in which allergens that make up our dishes are listed.



 **VEGETARIAN**

 **VEGAN**

 **ALLERGENS**
(List on the last page)




Starters

 Autumn's mushrooms - 14€ 

Pan-fried mushrooms mix, butternut pickles, onion caramel and fresh goat cheese

  Salmon Gravlax with beetroot - 14€



Beetroot, Gin and horseradish cream

 Marinated foie gras terrine - 18€


Toasted brioche, Granny Smith apple chutney and orange jelly

  Scallop Carpaccio - 15 €

Lime and cauliflower cream

    Crispy soft-boiled egg - 11€

Organic egg, watercress cream, hazelnuts and fresh herbs

Quinoa salad with Autumn vegetables - 11€ 

Purple carrot, sweet potato, kale and cashew nuts

Vegetarian

   Linguine with truffle and parmesan - 25€ 

Sour cream, parmesan and black truffle

Berry's green lentil Dahl - 17€ 




Roasted butternut squash, coconut milk and coriander



Meat dishes

  **Beef cheek Parmentier (truffle supp +3 €) - 22€**

Confit beef cheek, potato mousseline and red wine sauce




   **Confit pork belly with spices - 21€**

Stewed cabbage, sweet potato with garlic and smoky Japanese mayonnaise

 **Roasted duck fillet - 21€**

Chestnut purée, burnt pear and blackcurrant poultry juice

Fish dishes


   **Fregola sarda with saffron and seafood - 24€**

Mussels, clams, squid, prawns, mushrooms with parsley and parmesan emulsion

  **Pan-seared scallops - 26€**

Jerusalem artichoke cream with coffee and roasted parsnip, poultry jus

The unmissable

 **Beef fillet 140gr - 27€**

Gravy, salad and new potato

   **Burger du Bois - 19€**

Cow's cheese, minced steak, red onion compote, salad and homemade fries

  **Fish & Chips - 17€**

Black pollock, tartare sauce and homemade fries

Cheeses






 A selection of local cheeses - 9 
Selection of Organic Label cheeses

Desserts

     **Apple tarte Tatin du Bois - 11€**
Apple, shortcrust pastry and raw cream

     **Vanilla profiteroles - 11€**
Vanilla ice cream, chocolate sauce and whipped cream

     **Snickers du Bois - 11€**
Chocolate bar with caramel, chocolate, peanuts, hazelnuts and caramel sauce

     **Around the Pear and the Hazelnut - 11€**
Poached pear with vanilla, Namelaka praline, pear coulis and hazelnut crumble

      **Mango, passion fruit and Sichuan pepper dessert - 11€**
Meringue biscuit, mango heart, passion fruit curd, Amatika glaze and mango sorbet

Menu

Walk in the Wood - 39

  **Salmon Gravlax with Beetroot**

Beetroot, Gin and horseradish cream

Or

    **Crispy soft-boiled egg**

Organic egg, watercress cream, hazelnuts and fresh herbs

Or

Quinoa salad and Autumn vegetables 

Purple carrot, sweet potato, kale and cashew nuts

—

   **Confit pork belly with spices**

Stewed cabbage, sweet potato with garlic and smoky Japanese mayonnaise

Or

   **Fregola sarda with saffron and seafood** 

Mussels, clams, squid, prawns, mushrooms with parsley and parmesan emulsion

Or

Berry's Green lentil Dahl





Roasted butternut squash, coconut milk and coriander

—

   **Apple tarte Tatin du Bois**


Apples, shortcrust pastry and raw cream

Or

    **Snickers du Bois**

Chocolate bar with caramel, chocolate, peanuts, hazelnuts and caramel sauce

Or

Mango, passion fruit and Sichuan pepper entremets 

Meringue biscuit, mango heart, passion fruit curd, Amatika glaze and mango sorbet

Children's menu - 14

1 main course, 1 side dish and 1 dessert of your choice

Meats

Poultry breast or fish or hamburger steak or mini burger

Side dishes

Homemade potato fries or vegetables

Desserts

Ice cream or fruits salad

List of allergens



Crustaceans



Celery



Fishes



Gluten



Milk



Free nuts



Eggs



Peanuts



Soybeans



Sesame

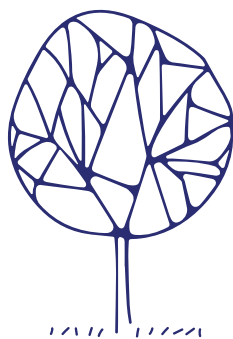


Mustard



Molluscs

All our meat is of French origin



Le Bois de la Marche

hôtel restaurant

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