



LA BASTIDE BOURRELLY

Mathias Dandine

Mathias Dandine invites you to discover
this Provençal culinary experience on our menu!
In collaboration with his head chef Guillaume Lemelle.

● BusinessClub Menu

For Lunch - From Tuesday to Friday (excluding public holidays)
Served for the entire table

Starter - Main Course - Dessert

Announced by our maîtres d'hôtel

85€ excluding drinks

With a glass of wine selected by our sommelier,
water and hot drinks

92€

● Kids Menu

One meat or fish dish with a side dish

One dessert

30€

[Book your table](#)

PRIX NETS SERVICE COMPRIS – BOISSONS NON COMPRISES

Nos préparations culinaires peuvent contenir des produits allergènes nous tenons la carte des allergènes à votre disposition

Vianed d'origine française et UE



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● Starters

Slowly cooked and grilled eggplant, onion and tomato caponata style with lemon touch
Eggplant juice with coriander 42€

Roasted shrimps, stewed coco beans with girolles mushrooms,
Bottarga emulsion 48€

Local vegetables tartlet with anchovies, Bagna Cauda sauce 40€

● Our Chef suggestion

Roasted Half lobster with girolles mushrooms, fennel purée,
Bisque sauce 78€

● Main courses

Candied codfish with Provence flavours and colours,
Baby cucumber perfumed and intense tomato juice 56€

John Dory's fish, candied zucchinis savory perfumed,
Seaweed velouté with lemon 58€

Stuffed rabbit in a Calas style, bruschetta with rabbit pâté,
Stuffed potato with local green condiments 58€

Roasted bull with thyme, sparasis mushrooms tartlet and parsley,
Green pepper sauce 62€

● Cheese assortment "from the South" 25€

● Dessert

Exotic rum baba, coconut, mango 25€

Fig from Solliès, Madagascar vanilla, grapes syrup 25€

The chocolat, 80% from Ecuador, crispy gavotte, coconut and Bailey's cream. 25€

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Le Grand Menu Bourrelly

Set menu chosen and served for the entire table

"Les Agapes", baker's sharing amuses bouche...
Traditional pissaladière bread

Local vegetables tartlet with anchovies, Bagna Cauda sauce
Slowly cooked and grilled eggplant, onion and tomato caponata style with lemon touch
Eggplant juice with coriander

Roasted shrimps, stewed cocoa beans with girolles mushrooms,
Bottarga emulsion

"Only included on 5 and 6 Courses Menu"

John Dory's fish, candied zucchinis savory perfumed,
Seaweed velouté with lemon

And / Or

Stuffed rabbit in a Calas style, bruschetta with rabbit pâté,
Stuffed potato with local green condiments

The chocolate, 80% from Ecuador, crispy gavotte, coconut and Bailey's cream.

Or

Fig from Solliès, Madagascar vanilla, grapes syrup.

Or

Exotic rum baba, coconut, mango

Agapes and 4 Courses: 125€ - Wine pairing, 4 glasses of 8cl: 68 €
Agapes and 5 Courses: 145€ - Wine Pairing, 5 glasses of 8cl: 85 €
Agapes and 6 Courses: 165€ - Wine Pairing, 6 glasses of 8cl: 98 €

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